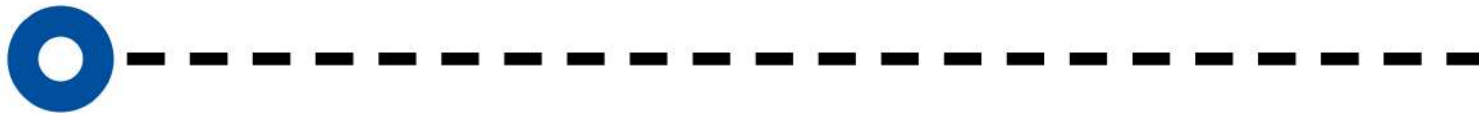


Recipe by
Alessi Di Donato

Concia di zucchine



Ingredients

1 kg of baby courgettes
2 garlic cloves
1/2 cup white wine vinegar
1 bunch of fresh basil
1 bunch of fresh mint
peanut oil for frying



Preparation

Pick baby courgettes. Wash, dry them in whole and slice in 2–3 mm thick strips: leave on a cloth to dry for at least 12 hours.

Meanwhile, marinate the mint, basil and a few cloves of garlic in half a cup of vinegar. The next day, fry the courgettes in abundant amounts of very hot oil, drain and arrange in a bowl by alternating horizontal and vertical layers, add a little salt every second layer. To finish, pour vinegar with garlic, mint and basil over them. The next day, turn everything upside down and put it back in the bowl. Wait another day before serving.

