

Zucchini Salad

JEFF JAKE

Silverado Resort

Serves 4.

3 medium zucchini (uncooked)
1/4 cup crushed Marcona almonds
1 tsp. Meyer lemon zest
2 Tbsp. Meyer lemon juice
1/4 cup extra virgin olive oil
1/4 cup grated ricotta salata*
Sea salt
Fresh ground pepper

* Ricotta salata is a variation of ricotta that has been pressed, salted and dried.

Wash and dry zucchini. Grate zucchini on the medium holes of a box grater or run on a mandolin to create spaghetti strands of zucchini. Crush almonds, grate ricotta salata and zest lemon. Toss together with zucchini. Add lemon juice, olive oil and season with salt and pepper. You can adjust ingredients in proportion to your preference.



Now that summer has kicked into high gear, Big Ranch Farm heirloom tomatoes are taking center stage at Silverado's Royal Oak Steakhouse, paired with creamy burrata cheese.