



## Grilled Zucchini with Stracciatella

This simple dish is great as a starter or part of an antipasti spread. It's inspired by a dish I had at Bert's at Newport – the first time I ever tasted stracciatella. This wonderful southern Italian cheese is shredded mozzarella mixed with cream – it's what's inside burrata and is absolutely delicious. The name 'stracciatella' comes from the Italian 'straccio' meaning to tear or rip; stracci (rag) pasta has the same origin. In fact 'stracciatella' can refer to three different foods: vanilla ice cream with shreds of chocolate through it, chicken broth with threads of egg through it, and the cheese we're talking about here made from shredded mozzarella, which hails from Puglia. The best Australian stracciatella is made by Vannella Cheese in Marrickville (see their website for stockists). Since we're in southern Italy, I enjoy a glass of fiano with this dish, like d'Arenberg's The Sun Surfer from McLaren Vale

**Serves 10 as part of an antipasto**

### INGREDIENTS

- 3 green zucchini
- Extra virgin olive oil, for drizzling
- Salt flakes, to taste
- 350g stracciatella
- 10 mint leaves, finely sliced
- Crusty bread, for serving



### METHOD

1. Wash and dry zucchini and cut them lengthways into 5mm-thick slices.
2. Toss with a generous drizzle of oil to coat well.
3. Heat a char-grill pan or barbecue over medium-high heat.
4. Place zucchini on the grill, sprinkle with salt and cook for about 3 minutes until well coloured.
5. Turn, sprinkle with salt and grill for another 3 minutes or so, until well coloured.
6. Remove from grill and set aside to cool.
7. Spread stracciatella on the base of a serving platter.
8. Top with zucchini, sprinkle with mint and drizzle generously with oil.
9. Serve with crusty bread.