

Pickled zucchini, Pea, Pecorino and Rocket Salad, serves 6

Ingredients

- 2 zucchini sliced finely on a mandolin length ways
- 1 cup of fresh peas, or frozen peas blanched for 1 minute.
- 100 grams of pecorino shaved.
- 4 hand full of rocket
- ¼ cup of white wine vinegar
- 1 desert spoon of castor sugar
- 4 tablespoons of extra virgin olive oil
- Juice of ½ lemon
- Salt and pepper

Instructions

- Combine sliced zucchini, vinegar and sugar in bowl and let steep for 30 minutes.
- Drain excess liquid from zucchini, and then add peas, pecorino, and rocket on large serving plate and using your hands mix through until combined.
- When serving drizzle over olive oil and lemon juice
- Salt and pepper to taste.