



Romley Estate risoni salad with zucchini ribbons

Ingredients:

2 cups of Risoni

¾ cup Romley Estate 2018 Family Reserve Blend Extra Virgin olive oil

4 zucchini

½ lemon, zested

Juice of 1 lemon

4 garlic cloves

1 bunch of mint leaves, roughly chopped

1 cup lightly toasted pine nuts and almond slivers (or whatever nuts you have in the pantry)

Salt and pepper to taste

Method:

Prepare zucchini ribbons by using your vegetable peeler and slicing the length of the zucchini.

Add zucchini ribbons, lemon zest and juice, Romley Estate olive oil, and salt and pepper to a large bowl. Toss carefully to coat all ribbons, and leave to infuse for 30 minutes.

Cook the risoni as per packet directions, with garlic cloves. Drain thoroughly, and rinse under cool water. Take out your garlic cloves and set aside. Drain the risoni thoroughly again, and set aside to cool.

Meanwhile smash your garlic cloves in a small bowl with a fork or spoon.

Add your risoni, smashed garlic, roughly chopped mint and toasted nuts to the zucchini, and toss carefully with your hands to combine all ingredients.

Add further salt and pepper, or olive oil to taste if necessary.

Transfer to your serving bowl or platter. Finish with scattered mint leaves and a drizzle of Romley Estate Extra Virgin olive oil.

Serve as a meal on its own, or as an accompaniment to a summer BBQ.

