



# TIMKEN MUSEUM OF ART

## SUMMER COURGETTE SALAD



As summer heats up, the Timken is turning to the Interior of the Nieuwe Kerk, Amsterdam by Emanuel de Witte for culinary inspiration. The strong vertical lines, repeating arches, and cool palette draw comparisons to this refreshing Courgette Summer Salad. Easy-to-make recipe below!

### **RECIPE**

#### **INGREDIENTS**

- 1 small courgette/zucchini
- 1 Tbsp pine nuts
- 1/8 cup parrano or parmesan cheese shavings
- 2 tsp lemon juice
- 1 Tbsp olive oil
- Salt & Pepper to taste

## **RECIPE**

Cut zucchini into thin slices and arrange in overlapping lines on serving tray

Heat pan on low heat. Add pine nuts and toast until golden. (Around 5 mins) Immediately remove from heat and sprinkle on zucchini.

Sprinkle cheese shavings over zucchini.

Drizzle salad with lemon juice and olive oil. Add salt & pepper to taste.