

## Zucchini Carpaccio with Dried Figs, Cashews and Pecans



### PREPARATION

1. Wash the zucchinis and, leaving the skin on, cut them into fine slices.
2. Put them in a bowl with the oregano and thyme.
3. Cover them in the oil and set aside for one hour.
4. Add oil to a frying pan and saute the prawns over a high heat.
5. Add the salt and cayenne pepper.
6. Once the prawns are cooked, add the sugar.
7. Once it starts to caramelize, add the diced tomato, vinegar, dried figs, pecans and the cashews and reduce by half.
8. Allow to cool and combine with the marinated zucchinis.

### INGREDIENTS

- 3 zucchini
- 1 tomato (diced)
- 300 g prawns
- 1 tablespoon of sugar
- 100 ml balsamic vinegar
- 1 cayenne pepper
- 1 sprig of thyme
- 1 sprig of oregano
- 6 tablespoons of olive oil
- 2 teaspoons of salt
- 50 g dried figs
- 30 g cashews
- 30 g pecans