

**Zucchini Fontinella**

Serves 8

Ingredients:

4 each zucchini, medium

8 thin slices prosciutto

16 leaves fresh sage

8 slices Fontinella cheese,

3 eggs, lightly beaten

½ cup all-purpose flour

2 Tbsps. olive oil

2 Tbsps. butter

1 ½ Tbsps. Parsley, chopped

2 Tbsps. parmesan cheese

1 lemon, cut into wedges

Chef John’s Signature Seasoning, to taste

Preparation:

1. With the zucchini lengthwise, cut a thin slice off each zucchini so they can lay flat and then be cut lengthwise into even ¼ inch thick slices. You will need 16 slices total.
2. Arrange the cheese slices on half of the zucchini slices. Place the sage leaf and Prosciutto on top. Finally, lay the remaining zucchini slices on top of each stack.
3. Pour the eggs into a deep plate. Season the flour with Chef John’s Signature Seasoning and put on another plate.
4. Pick up each zucchini stack by both ends and hold it securely closed as you dip it first in the egg and then dredge in the flour until evenly coated.
5. In a large skillet heat 2 Tbsps of butter and 2 Tbsps of olive oil over medium-high heat until hot.
6. Cook the zucchini, turning once, until golden brown, about 2 minutes on each side.
7. Move zucchini to a plate and keep warm until all are cooked.
8. Serve with a sprinkling of parsley, parmesan and lemon wedges.