ZUCCHINI ASTERS

The zucchini must be cut very finely for this garnish. A Japanese kitchen cutter or mandolin is good, or a cheese slicer or vegetable peeler can be used to give a very thin lengthwise slice.

Using a sharp knife, make cuts along one edge of the zucchini slice, keeping the cuts close together but taking care not to cut all the way through. The zucchini slice at this stage resembles a comb.

Roll up the slice of zucchini and secure with a piece of wooden pick. Sit upright for the "petals" to open. If the zucchini breaks while rolling, the slice is not fine enough but it can be remedied by pouring boiling water over it, then refreshing in cold water.