

Charred Courgettes with Mozzarella & Lovage



Serves 2 **Prep 20 mins**

Cooking 15 mins

Easy

Ingredients

small bunch of lovage (or a mixture of parsley & celery leaves)
2 tbsp olive oil
sea salt & black pepper
3 courgettes (a mixture of yellow & green if possible)
1 balls of mozzarella

1. First, make the lovage oil. Fill a bowl with boiling water. Plunge the lovage into it, scoop out immediately and immerse n a bowl of cold water to cool. Then pat dry with kitchen paper. This keeps the lovage green.
2. Put the lovage in a food processor or blender, add the olive oil and a small pinch of salt, then blend until really smooth. Sieve the oil to get rid of any big bits of herb, then transfer to a jar and set aside.
3. Next, heat your barbecue (or griddle pan) until it is smoking hot. While it heats up, cut the courgettes - bigger ones into rounds and smaller ones into long slices. Once the griddle is hot, char your courgettes on both sides until nicely charred and softened a little in the middle.
4. Serve the charred courgettes on a platter next to the mozzarella (or burrata). Finish with a good pinch of sea salt, a grinding of black pepper and a good drizzle of lovage oil