

Pinzimonio - Shaved Vegetable Salad

EATALY MAGAZINE (March 29, 2017)



Spring has finally arrived. To celebrate the fresh flavor, reach for pinzimonio, a Tuscan salad featuring seasonal vegetables. We love this flexible recipe because it is based on only the freshest seasonal vegetables. As a result, each pinzimonio is unique.

COURSE: Antipasto

DIFFICULTY: Easy

PREPARATION TIME: 10 minutes

At Eataly, we serve the dish as a salad, tossing the vegetables with a light lemon citronette. While



the concept of eating raw vegetables in dip may feel modern, pinzimonio – shaved vegetables in a dressing – actually dates back to the Renaissance in Toscana. At banquets, grand centerpieces featured sliced vegetables that were eaten at the beginning and the end of the meal

Yield: 4-6 servings

6 cups seasonal* vegetables, thinly sliced
¼ cup fresh lemon juice
1 tablespoon fresh thyme leaves, minced
Pinch of cayenne pepper
¾ cup extra virgin olive oil
2 tablespoons acacia honey
Sea salt, to taste
Freshly-ground black pepper, to taste

Combine the lemon juice, thyme, and cayenne pepper in a bowl. Add the olive oil in a thin stream, while whisking constantly. Whisk in the honey and continue whisking until the honey is completely dissolved. Season generously with salt and lightly with black pepper.

Toss the vegetables with the olive oil mixture, and enjoy immediately.

Buon appetito!

This recipe was first published courtesy of [Eataly Magazine](#) [2].

Find the original recipe [here](#) [3]



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