



ZUCCHINI QUICHE

Ingredients:

- 1 package of puff pastry (flaky pastry)
- 700 grams of zucchini
- 250 gr, ricotta
- 2 eggs
- Parmesan
- salt and pepper
- 2 cloves of garlic
- extra virgin olive oil
- 10 leaves of fresh basil

Directions:

Pre-heat the oven to 350 degrees fahrenheit (180 degrees celcius).

Brown two cloves of garlic in extra virgin olive oil in a large frying pan. While the garlic is browning, cut the zucchini into small pieces. When the garlic is browned, remove it from the pan and cook the zucchini for about twenty minutes. Add salt and pepper to taste.

Spread the puff pastry in an oven-proof dish forming a pie crust. Prick holes in the bottom of it. Whisk the eggs with the ricotta, grated parmesan and the cooked zucchini. Add salt and pepper to taste. Break the basil leaves in to pieces and add them to the mixture. Then, pour the mixture into the puff pastry and place in the oven and bake for at least 40 minutes. Remove from oven and serve warm.