



Zucchini Madeleines

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 medium-size zucchini (about 1 1/2 lb.) shredded
- 2 t. salt
- 6 T. olive oil
- 1 medium-size onion, chopped
- 1 c. flour
- 1 T. baking powder
- 5 large eggs
- 2 T. milk
- 1 1/2 c. (about 5 oz.) grated parmesan
- 1 clove garlic, minced or pressed
- 2 T. chopped fresh basil or 1 t. dried basil
- 1/4 t. pepper

Instructions

I don't have much of a sweet tooth, so I'm always trying savory variations of popular recipes, like Tex Mex Scones and these Zucchini Madeleines. It's worth splurging to get non-stick madeleine pans to make these!

1. In a large bowl, mix zucchini with salt. Let stand until limp and liquid has drained from it, about 30 minutes. Rinse well; drain, squeezing out as much water as possible.
2. Meanwhile, put 2 T. of the oil into a frying pan on medium-high heat. Add onion, stirring occasionally, until limp and lightly browned. Set aside.
3. In a large bowl, stir flour with baking powder. In a separate bowl, whisk until blended eggs, milk, remaining oil, cheese, garlic, basil and pepper.
4. Add zucchini and onion and mix well. Stir zucchini into flour mixture until evenly

moistened.

5. Butter and flour madeleine pans or small muffin pans. (even if you have non-stick pans)
6. Spoon batter into pans, filling to rims. Bake in a 400 degree oven until puffed and lightly browned, about 15-20 minutes. Cool about 5 minutes, then invert pans to remove; use a spatula to loosen them gently, if necessary.
7. Serve hot or at room temperature. Makes 2 dozen.