



Zucchini Quiche

NIBBLEDISH CONTRIBUTOR

Ingredients

Crust:

250gr. all-purpose flour
3 tbsp corn oil
1/2 tsp salt
10gr. instant dry yeast
1/2 cup water

filling:

2 unpeeled zucchini, sliced
2 eggs, lightly beaten
1/2 tsp salt
1/2 tsp ground black paper
1/4 tsp ground white paper
1/4 tsp ground nutmeg
1/2 tbsp fresh parsley, chopped
1/2 cup ricotta

for the potato roses:

1/2 mashed potatoes
1 egg yolk (medium size)
1/3 tsp salt
1 tsp butter

50 gr. Parmesan cheese grated

Instructions

Pour the mashed potatoes in a small saucepan, add the butter and the salt. Pour over medium low heat and cook stirring until butter is dissolved. Remove from the heat. Allow to cool 5 minutes and add the egg yolk. Stir and set aside.

In a large mixing bowl combine the flour with the salt and the yeast. Make a well in the center, add the oil and the water. Combine the ingredients stirring with a wooden spoon, then roll dough onto a working surface and knead until reach a well workable dough. No need of too much kneading. Leave it uncovered to rest about 30 minutes.

Meanwhile pour a non-stick skillet over medium-low heat and lightly grease it. When it's warm enough, arrange the sliced zucchini over the skillet, cover and grill about 2 minutes, then turn the slices on the other side with a fork, cover again and cook two more minutes until the zucchini slices are lightly soft. Remove from the heat.

Preheat oven to 180°C. Lightly grease a round baking pan.

Roll dough with the rolling pin into a 1/2 inch thin crust and pour it on the bottom of the pan, cover evenly the sides of the pan. Pit the bottom with a fork.

In a mixing bowl whisk together the eggs with the ricotta. Add the salt, the black paper, the white paper, the parsley and the nutmeg. Whisk well, then add the grilled zucchini slices. Pour this mixture into the crust. Pour in the preheated oven and bake about 30-35 minutes.

Remove from the oven. Do not turn off the oven. Sprinkle with fresh grated Parmesan cheese. Pour the mashed potatoes mixture into the pastier bag and make a little roses around the quiche. Arrange some little pieces of butter over the top of the quiche and return in the oven. Bake about 10 more minutes. Remove, allow to cool about 3-4 minutes. Slice and serve. Enjoy!:)