

Zucchini crumble

Recipe for 4 persons

Description

Another way to cook a crumble.

Ingredients

For the gratin

- 820 Gr Zucchini
- 1 Unit(s) Onion
- 400 Gr Fresh goat cheese
- 3 Sprig(s) Basil
- 30 Gr Butter
- 4 Handful(s) Mixed greens

- Olive oil
- Salt and pepper
- Butter

For the crumble

- 150 Gr Butter
- 200 Gr Flour
- 125 Gr Parmesan

- Olive oil
- Salt and pepper
- Butter

Preparation

- Preparation time **75 mins**

For the preparations

Shred the zucchinis medium size. Peel and mince the onions. Pick and chop the basil.

For the gratin

In a hot pan with olive oil, sweat the onions, add the zucchinis, season it. Cook it on medium heat for 10 minutes. Add the goat cheese, the basil and cook it 3 more minutes. Remove from the stove.

For the crumble

Cut the butter in cubes, put it in a bowl with the flour and the parmesan, work it with your fingers to get small rocks. Reserve in the fridge. Spread some butter in the gratin dish, put the gratin mix inside and the crumble on the top, put it in the oven for 20 minutes. Serve with the salad and the vinaigrette of your choice.

Bon appétit!