

Baked Zucchini Pie

CUISIMAGES

Ref :
4002

Type :
Vegetables

Preparation :
20 min
Rest :

Cooking :
35 min

Cost :
  

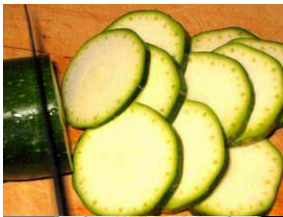
Difficulty :


Origin :




For 4 persons

- 2 zucchinis
- 1 clove of garlic
- 2 eggs
- 50 ml cream
- 50 ml milk
- Butter
- Salt and pepper



Wash zucchinis and slice finely.

Steam them in a vapour basket over a high heat.

Preheat the oven at 220°C for 15 min.



Peel garlic, chop finely and add it to zucchinis.

When the water boils, reduce fire, cover and cook for 15 min.

In a bowl, break the eggs and add the cream.

Add milk, salt and pepper.

Mix.



Add zucchinis and garlic in the mixture.

Butter a glass baking pan.



Pour the mixture in the dish distributing vegetables well.

Bake at 220°C for 20 min.



Suggestion

Variante

Wine