



French Cuisine


MADE SIMPLE

French Cheesy Zucchini Bread

Pain de courgettes au fromage

 6-8 people

 15 mins prep time

 60 mins total time

 Easy

INGREDIENTS

Bowl 1

- 3 eggs
- 120 mL of milk
- 2 tablespoons olive oil

Bowl 2

- 1 $\frac{1}{4}$ cup (150 g) white flour
- 2 $\frac{1}{2}$ tsp (1 sachet) baking powder
- small handful of chopped fresh basil or 1 tbsp dried basil
- $\frac{1}{2}$ tsp curry or cumin
- salt and pepper

Other

- 1 small grated zucchini
- 1 $\frac{1}{2}$ cups (180 g) cut/cubed goat cheese (or your favorite cheese)
- 1-2 chopped green onion or $\frac{1}{4}$ yellow onion
- optional: pumpkin seeds



DIRECTIONS

1. Preheat the oven to 350 °F (180 °C).
2. Mix the ingredients of Bowl 1 together with an electric mixer.
3. Mix the ingredients of Bowl 2 together with a whisk.
4. Slowly add Bowl 1 (dry ingredients) to Bowl 2 while mixing on low with a mixer.
5. Zucchini prep: After shredding your zucchini, the moisture needs to be removed. Take a small fist worth of zucchini and squeeze it tightly so all the juice is removed. Repeat this with the rest of the zucchini. This step prevents a soggy cake.
6. Leaving a little zucchini and cheese for the deco later, add the zucchini, cheese, and onion to the mixture by gently folding it in.
7. Place the mixture in a well-greased bread pan or muffin tin, and top it with the remaining zucchini and cheese. Add some pumpkin seeds and basil on top for some added beauty.
8. Bake for 45-50 mins or until a knife comes out clean. Check at 30 minutes and if the top is browning too quickly place parchment paper over the top.
9. Once finished cooking, remove the bread from the oven and let cool for 45 minutes before removing it from the mold.
10. Serve warm or cold and enjoy next to a salad.
11. This zucchini bread refrigerates well for 5 days or you can put it in the freezer.



