



# French Cuisine


MADE SIMPLE

## *Squash, Basil & Feta Clafoutis*

*Clafoutis à la courge, au basilic et à la feta*

 4-6 people

 20 mins prep time

 60 mins total time

 Easy

### INGREDIENTS

#### Part 1

- 3 small-medium size **zucchini**s cut in quarters
- 2 tablespoons of **olive oil**
- 2 minced **garlic cloves**
- $\frac{1}{2}$  **purple onion** chopped
- $\frac{1}{4}$  tsp **cumin** (optional)
- 2 pinches of **cayenne pepper** (optional)

#### Part 2

- 100 g + of crumbled **feta** cheese
- 400 mL **milk** of your choice
- 3 **eggs**
- $\frac{3}{4}$  cup (80 g) **flour** of your choice
- 1 small handful of chopped fresh **basil** or 1.5 tablespoons of dried basil
- $\frac{1}{4}$  tsp of **oregano**
- **salt and pepper**



## DIRECTIONS

1. Preheat the oven to 350 °F (180 °C).
2. Sauté the onions and garlic with oil in a large pan for 3 minutes.
3. Add the rest of the ingredients in Part 1, cover, mix occasionally, and cook for 15 minutes.
4. Beat the eggs strong, then add the rest of the ingredients of Part 2. Mix well.
5. Once the squash is finished cooking, drain off the excess juice and add in it the egg mixture.
6. Mix lightly.
7. Take a shallow baking dish and butter it well, or use parchment paper to line it, or use an antiadhesive dish, and pour all the combined mixture slowly into the dish.
8. Sprinkle with more feta and basil.
9. Bake for 40-45 mins or until a knife comes out clean.
10. Sprinkle some remaining feta cheese, basil, and pepper on top, and let cool.  
Serve hot or cold and enjoy!
11. This clafoutis refrigerates well for 5 days or you can put it in the freezer.

*Bon Appetit!*  
*Emilie Anne* 



