



Daikon and Zucchini Slice

9 eggs
2 zucchinis
2 daikon radish (or 3 small)
3 ¼ cups plain flour
4 teaspoons baking powder
3 cups grated cheese
3 cloves garlic minced
½ a whole nutmeg finely grated
2 tbsls chives, chopped very finely
½ tsp salt and pepper to taste

1. Pre heat oven to 180oC
2. Peel onions and finely chop
3. Grate the cheese, daikon and zucchini
4. Chop the chives
5. Grate the nutmeg (use a Microplane)
6. Melt 15g of butter in a frypan and add onions. Saute over a medium heat until slightly soft and add garlic. Cook for another 30 seconds and add to the grated vegetables
7. Beat the eggs together in a bowl, adding the nutmeg, chives, salt and pepper
8. In a large bowl combine all of the ingredients and mix until everything is incorporated
9. Line 1 deep baking tray with some oil and baking paper, covering the sides, and empty the mixture into the tray, making sure to use a spatula to scrape everything out of the bowl.
10. Place in the oven and check after 20 minutes. It may need turning. Cook until golden brown and firm to touch
11. Let cool and cut into 30 pieces. Serve from a lovely platter