Zucchini (Tromboncino) Slice

Tromboncino is a type of squash that can be used when green in place of zucchini as it is very closely related. As it grows it becomes more like butternut squash.

**Ingredients**

10 eggs

2 cups of Tromboncino, grated

3 ¼ cups plain flour +4 teaspoons baking powder, mix

3 cups grated cheese

1 brown onion

3 cloves garlic minced

½ a whole nutmeg finely grated

2 Tbls chives, chopped very finely

½ tsp salt and pepper to taste

**Method**

1. Pre heat oven to 200oC. Line 1 deep baking tray with some oil and baking paper covering the sides
2. Peel onions and finely chop
3. Grate the cheese and zucchini
4. Chop the chives finely, you can use scissors for this
5. Grate the nutmeg (use a zester)
6. Melt 15g of butter in a frypan and add onions. Sauté (wooden spoon) over a medium heat until slightly soft (about 6 mins) 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 the ingredients and mix until everything is incorporated. Empty the mixture into the tray making sure to use a spatula to scrape everything out of the bowl.
9. Place in the oven and check after 20 minutes. It may need turning. Cook until golden brown and firm to touch.
10. Let cool and cut into 30 pieces.
11. Serve from a platter with tongs.