

Zucchini Pie

INGREDIENTS

olive oil to grease
8 sheets puff pastry
16 eggs
1/2 water
4 large zucchini
grated.
300g feta
drained and crumbled
300g grated tasty
cheese
1/4 cup of chopped
tarragon.

1/4 of cup of
chopped chives.

Tasting Eggs

* Float in
water - if
they sink
they are very
fresh!

PREPARATION TIME

TEMPERATURE

SERVES

- ☐ WEEKNIGHT MEAL
- ☐ DINNER PARTY
- ☐ DELICIOUS BREAKFAST
- ☐ PERFECT FOR LUNCH
- ☐ SLOW COOKING
- ☐

METHOD

1. Preheat oven to 200 degrees Celsius
2. Line a deep oven dish with oil, then baking paper.
3. Lay your pastry sheets on the base and up the sides of your dish.
4. Check your eggs are fresh and if so then beat eggs and water into a large bowl. Add feta, tasty cheese, tarragon, chives and grated zucchini
5. Place mixture into your baking dish and bake in the oven for 30 minutes or until pastry is crisp and cooked.
6. Remove from oven, cut into as many pieces as people in the room and serve from the dish onto the plates.

