

TORTA DI ZUCCHINI

(from Giuliano Buggiali)

1 pound zucchini (2 medium-size), grated
1 pound zucchini, sliced thin
4 eggs, beaten
zest of 1 lemon
1/4 cup grated parmiggiano cheese
salt and pepper
fresh parsley, minced
fresh bread crumbs (about 1/2 cup)



Grease a pyrex pie dish with butter. Sprinkle some bread crumbs to coat.

Mix the beaten eggs with the lemon zest, parmiggiano cheese, 1/4 cup of bread crumbs, parsley, salt and pepper. In another bowl, place the grated and sliced zucchini. Shake the dish carefully to distribute the slices more or less evenly. Add the egg mixture to it, mix gently, and pour into the prepared pie dish. Sprinkle the remaining 1/4 cup of bread crumbs on top, forming a very light coating.

Bake in a 375F until set and golden on top. Allow it to cool for at least 15 minutes before serving. Serve warm or at room temperature.