

ZUCCHINI FRITTATA WITH CUCUMBER-YOGURT SAUCE

(inspired by *Elle a la Table*)

5 eggs

1 shallot, minced finely

1 zucchini (you might not need the whole zucchini, depending on its size)

20 g butter, divided

1 tablespoon grape seed oil

50 g pecorino cheese, grated

1/2 cucumber

150 g thick Greek yogurt

Herbes de Provence to taste

salt and pepper to taste

Prepare the sauce: peel and grate the cucumber. Mix them with the yogurt, Herbes de Provence, salt and pepper. Reserve in the fridge until needed.

Wash the zucchini and cut in very thin rounds, do not peel it. In a large frying pan, cook the shallot and zucchini slices with half the butter and the olive oil over medium heat for 10 minutes, stirring regularly.

Meanwhile, beat the eggs. Stir in the grated pecorino. Season with salt and pepper to taste. Increase the heat under the pan, add the remaining butter, and pour in the eggs. Cook until the bottom is fully set, cover the pan to allow steam to help start setting the top. Flip the frittata with the help of a plate, and cook the second side for a few minutes, until just set.

Serve with the cucumber sauce. It is also very good cold.