

Ingredients:

- * 1 kg Grilled zucchini
- * 1 L Milk
- * 100 g Butter
- * 100 g "00" flour
- * 75 g Gorgonzola
- * 200 g Parmesan cheese
- * Salt to taste

Steps:

1. Preheat the oven to 210°C.
2. In a saucepan, heat the milk over medium heat.
3. In another saucepan, melt the butter over medium heat.
4. Remove the saucepan from heat and add the flour, stirring to combine.
5. Return the saucepan to the heat and cook the mixture until it has a golden color.
6. Gradually add the milk and Gorgonzola, stirring constantly with a spatula to prevent lumps from forming.
7. In a GN 1/2 tray, spread some besciamella to cover the bottom.
8. Arrange the grilled zucchini slices to cover the bottom of the pan.
9. Spread another layer of besciamella and distribute it evenly.
10. Sprinkle some Parmesan cheese.
11. Repeat the layering process with the zucchini slices, changing the direction to create a lattice pattern.
12. Continue the process until you create at least 3 layers.
13. Finish the top layer with besciamella and Parmesan cheese.
14. Bake at 180°C for 35 minutes.