

Crumble at the zucchini

Ingredients

6 zucchini
1 soft onion
200 g of flour
100 g of margarine
200 g of parmesan powder
Salt, pepper, olive oil

Preparation

1. Peel the zucchini and cut them into pieces, mince the onion.
2. Brown the onion and zucchini with olive oil in a frying pan over low heat, until cooking. Salt and pepper.
3. In the Kenwood bowl, mix the flour, parmesan and margarine cut into pieces with the "K": you have to get a coarse semolina.
4. Place the zucchini in a mold going in the oven, then pour over the crumble dough, distributing well over the entire surface.
5. Cook for 25 minutes in the oven at 180 ° C.

Variant

The zucchini can be replaced with peppers also cooked in a frying pan, and add pieces of goat cheese in the mold before adding the crumble dough.