

Zucchini Crumble

Ingredients

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

Preparation

1. Peel the zucchini and cut them into pieces, slice the onion.
2. Brown the onion and zucchini with olive oil in a frying pan over low heat, until cooked.
Salt and pepper.
3. In the Kenwood bowl, mix the flour, parmesan and margarine cut into pieces with the "K": you should obtain a coarse semolina.
4. Place the zucchini in an ovenproof mold, then pour the crumble dough on top, distributing it well over the entire surface.
5. Bake for 25 minutes in the oven at 180°C.

Variant

You can replace the zucchini with peppers, also cooked in a frying pan, and add pieces of goat's cheese to the mold before adding the crumble dough.