Zucchini Slice

Fresh from the garden zucchinis, tomatoes, onions, eggs. A great summer recipe when zucchini and tomatoes are ready to harvest.

**Equipment**

- metric measuring cups
- pastry brush
- muffin tins
- grater
- chux cloth
- bowls – 1 large 1 glass bowl
- chopping board
- knives -
- whisk
- mixing spoon

**Ingredients**

- 2 tablespoons olive oil
- 1 zucchini
- 50g tasty cheese
- ½ onion
- 50 g bacon
- 50g self raising flour
- 1 egg
- salt
- freshly ground black pepper
- tomato slices (optional)

**What to do**

*Pre heat oven to 180C*

Brush 4-6 muffin tins with oil. Grate the zucchini and drain in chux cloth. Add to large bowl. Weigh the cheese, grate it and add to large bowl.

*Cut the bacon into tiny pieces and add to the bowl. Peel the onion and chop finely. Add to the bowl. Finally add the flour.*

*In the glass bowl, whisk egg and add to bowl. Mix well and season with salt and pepper. Spoon the mixture into the prepared muffin trays. Cut tomato into slices and put a slice on each muffin. Drizzle some olive oil over the tops. Bake for about 15 -20 minutes or until firm.*