



## Zucchini Slice

### What to collect

Ingredients	Equipment
1/4 cup olive oil	metric measuring cups
500g zucchini	pastry brush
150g parmesan	baking dish
1 onion	baking paper
150g self raising flour	pencil
3 eggs	scissors
salt, pepper	grater
	2 tea towel
	bowls, 1 medium, 1 large
	scales
	chopping boards
	knives- 1 small, 1 large, 1 serrated
	whisk
	wooden spoon

### What to do

1. Preheat oven to 180C.
2. Use some of the oil to lightly brush baking dish and line it with baking paper.
3. Grate the zucchini and tip it into a clean tea towel and twist over the sink to remove excess moisture. Tip the zucchini into a large bowl.
4. Add the cheese, onion and flour.
5. In the medium bowl, lightly whisk the eggs and add to the other ingredients. Mix well and season with salt and pepper.
6. Spoon mixture into prepared baking dish.
7. Drizzle the remaining oil over the top. Bake for about 25-30 minutes until firm.