

Zucchini gratin (zucchini gratinate)

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The art of Italian cooking is in keeping things simple. Here, Silvia Colloca shares a quick and easy zucchini recipe.

Ingredients (makes 8)

- 3 cups (210 g) fresh breadcrumbs, preferably homemade
- 2 cups (160 g) grated pecorino or parmigiano
- 1 clove garlic, finely chopped or minced
- 4-5 marjoram leaves
- 4-5 oregano leaves
- 1-2 tbsp finely chopped flat-leaf parsley
- 3 tbsp extra virgin olive oil, plus extra for drizzling
- Salt flakes and freshly ground black pepper
- 4 [zucchini](#) (courgettes)

Method

Preheat your oven to 200°C (180°C fan-forced). Line a baking tray with baking paper.

Mix together the breadcrumbs, cheese, garlic, herbs and olive oil in a large mixing bowl. Season to taste with salt and pepper and set aside.

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Cut the zucchini in half lengthways. Using a spoon or a paring knife, scoop out some of the flesh, then fill the zucchini shells with the breadcrumb mixture. Place on the prepared tray, drizzle with a little extra olive oil and bake for 30–35 minutes or until golden brown.

Recipe from Made In Italy with Silvia Colloca.

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