

GLUTEN-FREE ZUCCHINI SLICE

INGREDIENTS

375 gram zucchini, finely grated and excess moisture removed
1 large onion, finely chopped
3 rashers bacon, finely chopped
1 cup grated cheddar cheese
1 tsp baking powder
72g white rice flour
20g tapioca starch
28g cornflour
20g buckwheat flour
1/2 cup vegetable oil
5 eggs
1 tsp Dried thyme
salt, pepper

METHOD

1. Preheat the oven to 180C.
2. In a large bowl, combine zucchini, onion, bacon, cheese, sifted glute-free flours and starches, oil and lightly beaten eggs. Season with dried herbs, salt and pepper.
3. Pour into a well greased lamington tin (16cm x 26cm).
4. Bake for about 30-40 minutes, or until well browned.
5. Cut into squares and garnish with parsley, if desired, before serving.

Extra effort, but for extra deliciousness:

- Cook the bacon before adding to the zucchini slice. The delicious caramelisation created by cooking the bacon will make the zucchini slice that bit better!
- Add a head of fresh herbs like oregano, parsley, thyme, basil and chives.

NOTES