Zucchini & lemon bruchetta

Season: summer

Type: Big dish

Difficulty: medium

Serves: 25 tastes

Fresh from the garden: zucchinis’, mint, lemons (Sue Q garden)

Recipe source: Italy

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
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<tbody>
<tr>
<td>Non- stick frying pans</td>
<td>1 baguette</td>
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<tr>
<td>Knives</td>
<td>1-2 zucchinis</td>
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<tr>
<td>Assorted bowls</td>
<td>1 bunch mint</td>
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<tr>
<td>EVOO</td>
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<tr>
<td>Salt and pepper</td>
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What to do:

1. Cut the baguette into 1-2 cm slices
2. Finely dice all the zucchini and put into a large mixing bowl
3. Roughly chop the mint and set aside
4. Add to the diced zucchini; salt and pepper and a few tablespoons of EVOO
5. Tip the zucchini mixture into a deep frying pan and sauté for 4-5 minutes until soft
6. Put the sautéed zucchini into a bowl with the chopped mint and the rind of 1 lemon, mix well and put into fridge
7. In 2 frying pans add a little EVOO
8. Fry each piece of bread for 2-3 minutes on each side until golden
9. Place the sautéed bread onto serving plates ready to top with the zucchini mixture
10. Keep frying until all the bread is done
11. Add a spoonful of the zucchini mixture on top of each piece of bread and serve