

Kalavasucho (Zucchini Flan)

Ingredients:

1 lb zucchini - grated and squeezed to get out as much moisture as possible

4 eggs plus 1 egg yolk

½ cup breadcrumbs

½ cup butter (1 stick) melted

¼ - ½ cup cheese - parmesan, provolone, swiss. Whatever you have on hand.

1 tsp kosher salt

Optional: spices you like. ½ tsp cumin or thyme or smoked paprika. Maybe even chipotle pepper flakes.

Instructions:

1. Preheat oven to 400 F.
2. Grease a 8-9" cake pan
3. In a mixing bowl, combine grated zucchini, 4 eggs, breadcrumbs, melted butter, salt and optional spices then add to the cake pan.
4. Brush the egg yolk over the mixture. Sprinkle cheese over the top.
5. Bake for 15-20 minutes. Should be golden brown.

The story behind this recipe. When we were on the coast of Brazil, the restaurant next to our lodging looked enticing. The chef was from Turkey and he made this recipe from an Israeli cookbook for a dish that originated in Spain. Now THAT is multicultural! The chef was so kind, he let us take a photo of the recipe.