

ROAST ZUCCHINIS WITH SMOKED RABBIT MEAT



Preparation

1. Cut the zucchinis along, hollow them out and put in a baking tin sprinkled with oil.
2. Stuff zucchinis with the rabbit meat cut into small pieces and sliced cherry tomatoes and olives.
3. Whip eggs with a dash of water in a bowl and add salt and ground black pepper.
4. Pour whipped eggs onto zucchinis and cover them with grated fermented cheese.
5. Bake the dish in a 180-degree oven for 20-30 minutes or until the cheese melts and gets pleasantly brown.

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INGREDIENTS

3 baby	zucchinis
~150 g	of hot smoked rabbit KITCHEN me
6-8	cherry tomatoes
6-8	black olives
2	eggs
~50g	of grated fermented cheese
	Salt and ground black pepper.