

Zucchini and Eggplant Cake



This salty cake can be nicely prepared in more ways. If you do not like eggplants, use tomatoes instead, you can combine whatever you like and want. It tastes great if you put finely chopped pancetta or Feta cheese on vegetables.

INGREDIENTS :

PASTRY :

400 g . of flour

1 package of baking powder

1 egg

1 egg white

70 ml . of oil

1 teaspoon of salt

180 g . of cottage cheese

FOR THE FILLING :

300 g . of cheese (Gouda)

300 g . of cheese (Emmental)

6 eggs

200 g .of Parmesan cheese

500 g . of cottage cheese

1 teaspoon of oregano

1 teaspoon of thyme

1 teaspoon of basil

ADDITIONAL INGREDIENTS :

2 – 3 zucchini

2 – 3 eggplants

pepper

PREPARATION :

1 . heat the oven to 200 C ...

2 . grate the cheese, slice the zucchini and eggplants into circles of 0.5 cm and leave aside to prepare the pastry ...

3 . put all the ingredients into a bowl and make smooth pastry ...

4 . roll the pastry out to the size of a big baking tray, put the pastry into the buttered tray and leave it aside till you prepare the filling ...

5 . put all ingredients for filling into a bowl and mix them shortly ...

6 . put the grated cheese on the bottom of the pastry, pour the filling over it evenly and place zucchini and eggplant slices on it ...

7 . bake for about 35 – 40 minutes

8 . sprinkle the hot cake with pepper ...

TIP:

This salty cake goes very well with avocado dip and roasted sausages.



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