



“ I love my mum’s Zucchini Slice recipe card. It has her handwritten notes and adjustments all over it. With bacon added for my brother, without onion for my eldest sister... she made it so many different ways over the years and we all have different memories of it! But when it came to her estate plan she was careful to make one clear version so that we all felt confident about what she wanted. I was very grateful that she did that for us. ”

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Zucchini Slice

Ingredients

6 eggs

1 cup wholemeal self-raising flour

7 spring onions washed and finely sliced

2-3 zucchini grated (approx. 350-400g)

¾ cup grated cheese

Pinch of salt

Sweet paprika and one thinly sliced tomato to decorate (optional)

Method

1. Preheat oven to 180°C (fan forced) and line a loaf tin.
2. Mix flour and cheese in a large bowl.
3. Squeeze as much excess juice from zucchini and spring onions as possible.
4. Add zucchini and spring onion to flour mixture and stir to combine.
5. Whisk eggs in a separate bowl and then add to flour mixture, stir well until fully combined.
6. Pour mixture into loaf pan and press to smooth. Sprinkle lightly with a paprika and arrange tomato slices on top in single layers.
7. Bake for 45-55 minutes, or until cooked when tested with a skewer. (Cooking times varies depending on moisture content of veggies).
8. Leave in tin for 10 minutes to cool, before transferring to a wire rack to cool completely.