



Zucchini Puffed Cheese

Ingredients:

For cheese mixture:

- ½ c. Swiss cheese or cheddar
- 2 T. grated Parmesan cheese
- ½ c. bread crumbs
- 2 T. margarine, melted
- 1 c. all-purpose flour
- ½ t. salt
- ¼ t. double-acting baking powder
- 1¹/₃ c. margarine, melted
- 4 T. milk

For filling:

- 3 c. zucchini, sliced
- ½ c. boiling water
- 2 t. salt
- 2 large eggs, separated
- 1½ c. sour cream
- 2 T. all-purpose flour
- 2 T. chives
- 1/8 t. black pepper
- ¼ t. cream of tarter

Method:

For cheese mixture:

Combine cheeses; reserve ¼ cup. Combine remaining cheeses with breadcrumbs and 2 Tbs. melted margarine. Set aside.

Combine flour, salt and baking powder in mixing bowl. Cut in 1/3 cup margarine and reserved ¼ cup cheeses until mixture is size of small peas. Sprinkle milk over flour mixture, stirring with fork until dough is moist enough to hold together. Form into a ball then flatten to ½ inch thickness. Smooth the edges with your hands. Roll out on floured surface to a circle 1 ½ inches larger than an inverted 9-inch pie plate. Fit into pan, fold edges under then flute. Chill while preparing filling.

For Filling:

Cook zucchini in water and 1 tsp. salt in covered saucepan for 5 minutes or until tender. Drain well. Beat egg yolks slightly: add sour cream, 1 tsp. salt, flour, chives and pepper.



In large mixing bowl, beat egg whites with cream of tartar until stiff but not dry. Fold into sour cream mixture. Place half of zucchini in pastry lined pan. Cover with half of sour cream mixture. Top with remaining zucchini then with remaining sour cream mixture. Sprinkle with cheese breadcrumb mixture.

Bake in preheated 400° oven for 10 minutes. Lower heat to 325 and bake 40-50 minutes longer until knife inserted halfway between center and edge comes out clean.

Serves 6

From Carpinito Brothers Farm, Kent, WA