

Zucchini Pie with Emmi Swiss Raclette Cheese



Preparation time: **30 min**

Total time: **1 h 15 min**

Servings: **4**

Cheese: **Raclette**

Ingredients:

- A round cake plate of 24 cm
- Baking paper for the mold
- 1 round cake rolled dough of 270 g
- 3 zucchinis of approx. 200g

Liaison:

- 200 ml milk
- 3 tbsp. flour
- 3 eggs
- ½ tsp salt
- Freshly ground pepper
- 2 tsp dried mixed herbs from Provence
- **250 g Emmi Swiss Raclette cheese**
- 1 onion

Preparation:

1. Boil the potatoes.
2. Line the cake plate with baking paper, prick the dough with a fork, and then refrigerate.
3. Mix milk, flour, eggs, salt, pepper and fine herbs. Add coarsely grated cheese and spring onion cut into thin round slices, stalks included.
4. Mix thoroughly and spread over cake batter.
5. Dice the zucchinis into thin strips using a vegetable peeler or a planer.
6. Garnish the pie by forming, in example, a basketry pattern.
7. Bake in the lower level in preheated oven at 200°C for 30-35 minutes. Serve warm.