

MARINATED ZUCCHINI AND FETA CROSTINI



Ingredients

Serves 8 as a snack

- 300g marinated feta (I used Meredith feta)
- 1 baguette, sliced diagonally into 1cm-thick lengths
- 1 clove garlic, halved
- Extra virgin olive oil, to drizzle
- Zest of a lemon
- Sea salt and black pepper

Marinated zucchini

- 400g (approximately 4) zucchini, cut diagonally into 2cm-thick lengths
- 3tbsp extra virgin olive oil
- 1 clove garlic, very finely chopped
- 1 dried chilli, finely sliced or crumbled
- Handful of mint, thinly shredded
- 2 tbsp red wine vinegar

Method

Lay the zucchini slices on paper towel or a clean towel in a single layer to dry out for at least 30 minutes up to overnight. The longer you let them dry, the better they will fry.

Heat a pan over a medium high heat and pour in the oil. When the oil is hot but not smoking, fry the zucchini slices in batches until golden, around 2 minutes on each side. Transfer the zucchini to a plate lined with paper towel to absorb any oil. Combine in a bowl with the garlic and chilli. When slightly cooled add the mint and red wine vinegar.

Grill the slices of baguette on both sides. I do this by sitting the slices on a small wire rack over the gas flame, but on a grill is perfect, or a cast iron pan works too. Rub one side of the toasted bread with the halved garlic clove and then drizzle with olive oil.

Spread the grilled bread with the feta and then top with the marinated zucchini. Season with sea salt and pepper and top with the lemon zest.

