Zucchini Slice

Serves: 32 tastings

From the garden: eggs, zucchini/gourd, onion, rosemary, basil

Equipment:
1 baking dish or tray
Baking paper
2 large spoons
Sifter/sieve
1 large mixing bowl
1 fork
1 small mixing bowl
1 spatula

Ingredients x2:
375 grams/12 medium zucchinis
1 large onion
3 rashers of bacon
1 cup of grated tasty cheese
1 cup of self raising flour
½ cup vegetable oil
5 eggs
Rosemary/basil

Method:

1. Pre heat the oven to 200 °(degrees)
2. Grate the zucchini/gourd and finely chop the onion
3. Sift the flour and slice the bacon
4. Add all dry ingredients into the bowl
5. Beat and add the eggs and pour in the oil into the bowl
6. Chop some sprigs of rosemary and basil and mix.
7. Place in a baking tray and bake in the oven for 30 minutes