



INGREDIENTS

FILLING

2 grated zucchini

1 ½ cups of diced spring onions

1 large head of broccoli

7 large beaten eggs

1 cup of grated gruyere cheese

¼ cup of Parmigiano-Reggiano

½ cup of grated provolone cheese

Kosher salt & pepper

OTHER

4 cups of frozen peas

12 TBSP of clarified butter

6 sheets of filo

TOPPINGS

¼ cup of Parmigiano-Reggiano cheese

VEGETARIAN QUICHE IN FILO

By Caterina Romano's kitchen

DIRECTIONS

1. Preheat the oven to 360 DF.
2. Cut the florets of broccoli into small pieces. Grate the stem.
3. In a large bowl, add the zucchini, onions, broccoli, the 3 cheeses, the eggs and season with salt & pepper to taste.
4. Using your hands mix the mixture until all ingredients are well combined.
5. In a small food processor, combine half of the peas with 2 TBSP of clarified butter. Blitz until mixture is smooth. Transfer into a glass bowl.
6. Repeat the procedure with the remaining peas.
7. Prepare a 10" X 12" baking dish. Spray inside of the dish with cooking spray. Line bottom with parchment paper and spray the top of the paper.
8. Work with 1 sheet of filo at a time and work quickly so that the filo does not dry up.
9. Brush each filo sheet with clarified butter.
10. Place the 2 first two sheets over the longer side leaving overlaps on both sides. Place the other 2 sheets on opposite side with overlap. The filo needs to be crumpled.
11. Add the pea mixture to the baking dish lined with filo. Spread the mixture evenly.
12. Place the other 2 filo sheets over the longer side with sides overlap.
13. Place the filling and spread it evenly.
14. Sprinkle the Parmigiano over the top of the filling mixture.
15. Fold in the filo sheets to form as a holding pattern. Brush the top of the folded filo with more clarified butter.
16. Bake for 45-50 minutes or until the wood skewer come out clean.

ENJOY THE VEGETARIAN QUICHE