

Vegan Zucchini Slice

*A yummy and easy way to use up zucchinis!
Vegan version of the classic Aussie recipe.*

Serves- 12 or 24 tastes

Prep: 10 mins

Cook: 25 mins

Recipe from- theveganlarder.com



Ingredients

500g zucchini (roughly 2 medium)
95g chickpea flour
2 tablespoon capers
50g chopped fresh herbs (parsley & dill)
125 g vegan feta
1 teaspoon chilli sauce (optional)
Salt & pepper to taste

Equipment

Measuring cups and spoons
Large bowl
Egg flip/spatula
Wooden spoon
Jug
Whisk
Serving platter
Brush
23 x 23 cm baking tin

Instructions

Preheat your oven to 190°C

Grate the zucchini/courgette and put into a large bowl and sprinkle over a little salt.

Sprinkle over the chickpea flour and mix well.

Add the chopped herbs and capers.

The moisture from the zucchini will start to blend with the chickpea flour and form a thick batter.

Add the chilli sauce if using and mix.

Crumble the vegan feta into the batter, and fold through.

Line a square baking tin with greaseproof paper and pour in the mixture.

Put into the oven for 25 minutes. Brush with a little olive oil about 5 minutes before the end of the cooking time.

The slice is cooked when you press it with your finger and it springs back or check with a toothpick.

