



Pastís de Carbassó Cristina (Zucchini Cake Cristina)

Serves 6-8

3 pounds (about 10 medium) zucchini, grated
3/4 teaspoon salt, or to taste
3 tablespoons butter
1 large onion, minced
1 cup (8 ounces) ricotta cheese

1-1/2 cups (12 ounces) grated Tillamook or Monterey
Jack cheese
3 eggs, beaten
1/4 teaspoon freshly ground black pepper, or to taste

Sprinkle 1/2 teaspoon salt over grated zucchini and let sit for 15 to 20 minutes, to release liquid. Squeeze inside a cloth and discard liquid.

Preheat oven to 375° F. Heat 1 tablespoon butter in a medium skillet and sauté onion slowly for 10 minutes. Transfer to a bowl. Add remaining 2 tablespoons butter to skillet and sauté zucchini for 10 minutes. Transfer to bowl and let cool. Add ricotta cheese, 1 cup grated cheese, eggs, and remaining 1/4 tablespoon salt, and pepper. Mix well and taste for seasoning.

Oil or butter 9-by-5-inch rectangular mold and pour in the mixture. Sprinkle remaining 1/2 cup grated cheese on top. Bake in the 375° F oven for 1 hour, or until cheese on top is golden brown. Let Cool.

Unmold and serve at room temperature or reheated (if served straight from the oven, it's more difficult to slice).

Recipe from:
The Catalan Country Kitchen, page 43
by Marimar Torres