## Crumble at the zucchini

## **Ingredients**

6 zucchini

1 soft onion

200 g of flour

100 g of margarine

200 g of parmesan powder

Salt, pepper, olive oil

## Preparation

- 1. Peel the zucchini and cut them into pieces, mince the onion.
- 2. Brown the onion and zucchini with olive oil in a frying pan over low heat, until cooking. Salt and pepper.
- **3.** In the Kenwood bowl, mix the flour, parmesan and margarine cut into pieces with the "K": you have to get a coarse semolina.
- **4.** Place the zucchini in a mold going in the oven, then pour over the crumble dough, distributing well over the entire surface.
- 5. Cook for 25 minutes in the oven at 180 ° C.

## Variant

The zucchini can be replaced with peppers also cooked in a frying pan, and add pieces of goat cheese in the mold before adding the crumble dough.