

Chef from the Hood Recipes



Chef:

Marimar Torres & daughter Cristina

Winery:

Marimar Torres Estate, Sebastopol

Recipe:

Zucchini Cake Cristina!

Ingredients:

3/4 teaspoon salt, or to taste
3 pounds (about 10 medium) zucchini, grated
3 tablespoons butter
1 large onion, minced
1 cup (8 ounces) ricotta cheese
1-1/2 cups (12 ounces) grated 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 - 20 minutes, to release liquid. Squeeze inside a cloth and discard liquid. Preheat oven 375° F. Heat 1 tablespoon butter in medium skillet and sauté onion slowly for 10 minutes. Transfer to bowl. Add remaining butter to skillet and sauté zucchini for 10 minutes. Transfer to bowl and let cool. Add ricotta cheese, 1 cup of grated cheese (reserve remaining 1/2 cup for top), eggs, remaining 1/4 teas. salt and pepper. Mix well and taste for seasoning. Oil or butter a rectangular 9-by-5-inch mold and pour in the mixture. Sprinkle remaining cheese on top. Bake for one 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).