



GRILLED ZUCCHINI



Tested on model:
CDT-107E



Weight before cooking:
3.850 g
Weight after cooking:
2.650 g



Servings:
20



Recommended tray or
grill:
4 double face t. GN 1/1



Total time:
6'

PHASE									
1		15%	195°	6'	---	---	H	YES	O
2									
3									
4									
5									
6									

INGREDIENTS

Green zucchini: 4.200 g
Olive oil: 60 g
Salt and pepper: 15 g

PREPARATION

Accurately wash the zucchini, top and tail and cut them into 2-cm-thick slices.

Preheat the oven.

Season the zucchini slices with oil, salt and pepper and place them on the tray on the grill side.
Put the trays in the oven.

Cook following the parameters.
At the end of cooking, chill the zucchini.

Grilled zucchini can be served as side dish with garlic and fresh minced parsley.