

# **Crispy Zucchini scarpaccia**

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Scarpaccia is a kind of rustic Italian flat bread from the Tuscany region of Italy, usually thin, and delicious.

Usually made with zucchini, there are as many variations for this vegetable tart as there are people who make them. I really like the thin, crispy texture and the slight sweetness from roasting the zucchini. I love this simple summer Italian snack. It is a simple recipe full of beautiful summer zucchini. This scarpaccia is perfectly crispy on the outside and chewy and tender on the inside. Topping it with cornmeal before baking adds a nice nutty crunch. This delicious summertime recipe can be a simple snack, fancied up into bite size appetizers, or a perfect side dish with a salad for an easy weeknight vegetarian meal.

## **Zucchini Scarpaccia recipes tips**

Salting the zucchini and letting it sit extracts some of the liquid from the zucchini. Baking the zucchini before adding it to the batter also helps dry out the zucchini. These are important steps in achieving a crispy scarpaccia versus a soggy one. And using this water in the batter adds extra flavor.

Using the right size pan is important in any recipe. In this scarpaccia recipe I am using a 7" x 11" cookie sheet to get a thin crispy tart,

# Ingredients

- 2 medium zucchini cut into rounds
- 1 Tbsp. salt
- 2 Tbsp. olive olive +1/3 cup
- 1 cup finely chopped onion
- 1 1/2 cups of flour
- 1/2 cup grated parmesan cheese
- 1 tsp. each onion, garlic, paprika and oregano
- 1 1/2 cups of water + the water extract from the zucchini
- 1/3 cup corn meal

# Instructions

1. Start by cutting the zucchini as thin as possible into rounds. Lay the rounds flat on a parchment lined cookie sheet , sprinkle with 1 Tbsp. of salt and let sit for 30 minutes to extract the liquid. Then pat dry with paper towels. Drizzle with 1 Tbsp. of olive oil and bake in a preheated 375-degree oven for 15 minutes.
2. Meanwhile make the batter by mixing the rest of the ingredients except for the corn meal.
3. Fold the baked zucchini into the batter. Spread the batter in a lightly greased 7 x 11 parchment line cookie sheet.
4. Cover the top lightly with the corn meal drizzle with olive oil, sprinkle with grated parmesan cheese. And bake in a preheated 375-degree oven for 45 to 60 minutes or until golden brown and crispy. Cut into squares.  
ENJOY!!!