

# Zucchini Parmigiana

By Domenico Tolomeo

We're putting a spin on the classic Parmigiana by making it with zucchini!

**Yield:** 4 servings

**Prep Time:** 20 min

**Bake Time:** 10 min

## Ingredients:

### Tempura Batter

- 3g (3/4 teaspoon) Caputo Lievito Dry Yeast
- 300g (1 and 1/4 cups) sparkling water
- 100g (3/4 cup + 1 tablespoon) Caputo "00" Chef's Flour
- 100g (2/3 cup) rice flour

### Assembly

- Olitalia Extra Virgin Olive Oil (for frying)
- 3 zucchinis, cut length wise into 1/4 inch strips
- 2 balls mozzarella, fresh
- 1 and 1/2 cups Pecorino Romano
- Ciao Marinara Sauce Recipe



## Instructions:

### Making the Tempura Batter:

1. Add the Caputo Lievito Dry Yeast to the sparkling water and whisk for 30 seconds (be sure the water is cold).
2. Add the Caputo "00" Chefs Flour and rice flour, and whisk until all ingredients are well combined.
3. The mixture should be loose and consistent.

### Making the Tomato Sauce:

1. See Ciao Marinara Sauce Recipe

### Prepping the Zucchini:

1. Prepare a frying pan with olive oil and heat to 350F.
2. Cut the zucchini length-wise into 1/4-inch strips.
3. Dip the zucchini into the tempura batter and fry until golden brown.
4. Once they are cooked, place them on a paper towel to dry.

### Arranging the Zucchini Parmigiana:

1. Using a casserole dish, start building your parmigiana by coating the bottom with tomato sauce. Then, add fried zucchini, pecorino, and fresh mozzarella. Continue to do this in layers until you have reached the top.
2. Place in the oven with the broiler on, and bake until the mozzarella is melted (a few minutes).
3. Remove from the oven, top with olive oil and basil, and serve.