# Courgettes

Recipe by V-ZUG Ltd.

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| Preparation | 30 Mins |
| Cooking time | 15 Mins |
| Portions | 4 |
| Appliance | CombiSteamer V6000 PowerSteam from 2022 |

stuffed with ricotta

## Courgettes

2 tomatoes (about 300 g), thinly sliced

Some salt

Some pepper

Some olive oil

3 courgettes (about 1 kg), halved and hollowed out, flesh set aside

## Filling

scraped-out courgette flesh, coarsely chopped

100 g sun-dried tomatoes preserved in oil, drained, cut into strips

100 g black olives, pitted

1 clove of garlic, crushed

3 sprigs of flat-leaved parsley, chopped

3 sprigs of basil, chopped

250 g ricotta

Some salt

Some pepper

1 egg, beaten

50 g grated Parmesan

## Courgettes

Spread the slices of tomato evenly in the porcelain dish, sprinkle with salt and pepper and drizzle olive oil over the top. Place the courgette halves, cut-side up, on top of the sliced tomatoes.

## Filling

Combine all the ingredients up to and including the ricotta in a bowl and season with salt and pepper. Incorporate the beaten egg.

Stuff the courgette halves tightly with the filling. Sprinkle over the Parmesan.

## Baking

Bake the courgettes in the hardened glass dish in the middle shelf position at 230 °C for 15 minutes using the Power hot air with steaming mode.

## Cooking steps

**Power hot air with steaming 230 °C for 15 Mins**

## Accessories

Hardened glass dish

2-litre porcelain dish

## Additional information

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