

Hovedretter

# Aubergine-gryterett

Av [Marc Fosh](#)

Samlet tid:  
30 min

Porsjoner:

## Ingredienser

## Fremgangsmåte

Forberedelser:

0

Tilberedning:

0

Porsjoner:

Vanskelighetsgrad:

[Missing text '/recipes/details/difficulty' for 'Norwegian, Bokmål (Norway)'] 0

1. Preheat the oven to 200° C (fan oven 180° C).
2. Pre-cook the pasta in a pot following the instructions on the package. Wash the zucchini and cut into slices.
3. Bring the vegetable stock and water to the boil and cook the zucchini slices in it for 3 minutes. Drain.
4. Whisk cream or milk with salt and pepper.
5. Mix the pre-cooked pasta and zucchini in a casserole form pour the cream over them so that the pasta and zucchini are half covered by the liquid.
6. Sprinkle cheese on top.
7. Bake the casserole in the oven for app. 20 minutes.

Bring a touch of Mediterranean flair to your table. This fresh zucchini casserole is so quick and easy to prepare using a whisk attachment on a Hand blender, or a Hand mixer. Just try it!