

Terrine de courgettes

4 tbsp olive oil

4 cloves of garlic

Courgettes rough chopped plus one large thin sliced (~ 1kg in total)

Basil (handful)

Parsley (small handful)

Salt and Pepper

Fry the sliced courgettes for decoration and line a bread tin.

Sweat the rest together slowly till soft and mash slightly.

2 Eggs

80 g Parmesan

4 tbsp Breadcrumbs

Beat together and add the mashed courgette mixture.

Fill tin with the mixture.

Cook in a bain marie for 45 mins

Make a sauce from

Creme fraish

Mustard

Chives snipped.

Pepper