

**Miele**

# Charred zucchini, pickled lemon, fetta

By Matt Stone

**30 minutes**

Preparation time

**15 minutes**

Cooking time

**6-8 servings**

Serves



## INGREDIENTS

1kg zucchini, medium size  
200g Persian fetta, to serve  
½ bunch flat leaf parsley, chopped  
Extra virgin olive oil

### Pickled lemon

2 lemons, peeled  
1 teaspoon honey  
50ml water  
150ml white wine vinegar  
2 teaspoons coriander seeds

## METHOD

### Pickled lemon

1. In a mortar and pestle, lightly crush coriander seeds.
2. In a small saucepan, combine vinegar, water, honey and crushed seeds. Heat on Induction setting 7. Bring to the boil and simmer on Induction setting 4 for 2 minutes.
3. Thinly slice lemon peel. Place in hot pickling liquid and leave to cool.

### Charred zucchini

1. Cut the tops and ends off the zucchini. Cut in half lengthways.
2. Pre-heat Oven on Fan Grill at 240°C.
3. Dress zucchini with oil and place on a grilling and roasting insert placed in a Multi-purpose tray.
4. Place tray on Shelf position 4 and Grill for 10-12 minutes until zucchini is charred.
5. Remove from the Oven, roughly chop into pieces and combine with parsley.
6. Add half the pickled lemon zest with 2 tablespoons of the pickling liquid, olive oil and season.
7. Top salad with fetta and serve.

## Notes

- Leftover pickled lemon will keep in a sterilised jar for 1-2 months in the Refrigerator.