

Zucchini & Petite Swiss Parfait (not a dessert!)



- 3 zucchini
- 2 petite swiss (Petit-suisse is a fromage frais; an unripened, unsalted, smooth and creamy cheese)...you can substitute cream cheese (1/2 cup) and make sure it is extremely softened (microwave, if necessary)
- 1 clove garlic
- 40 g chorizo (sausage) (shown here)
- 40 g black olives
- Fresh herbs (I'm going to use cilantro and maybe herbs de Provence)
- 1 T olive oil
- 2 slices stale French bread
- 1 tomato – diced
- Parmesan chips (shaved pieces of parmesan)
- Salt & pepper
- Chives – cut into 3 inch lengths...for garnish



Dice the zucchini and steam until well cooked.

Mix the zucchini with the softened cheese, garlic, fresh herbs, salt and pepper. Mix well.

Dice the stale bread into small pieces.

Use the olive oil, in a frying pan, to make fresh croutons out of the bread cubes.

Cut the chorizo into thin cubes.

In a bowl, toss the diced tomato, chorizo, black olives, croutons,

Into a glass, place a large dollop of the zucchini mixture, and then add the tossed ingredients on top.

Top each glass with a few parmesan chips.

To decorate – slide a small bunch of 3”-4” lengths of chives down one side of the glass (as shown).