

# Marinated Zucchini, Spring Onions & Corn bread Galette with Cashew Mascarpone and Sprinkle

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## For the Pastry

1¼ cups gluten free flour  
½ cup maize flour  
1 tsp salt  
½ cup vegan butter  
½ cup cold water

## For the Mascarpone

1½ cups cashews soaked for 6 hours  
Juice 1 large lemon  
1 tsp salt  
¼ cup water

## For the Zucchini

2 medium zucchini  
1 tbsp za'atar seasoning (you can buy this from the shops and I do teach how to make it in the online course- woo hoo)  
1 tsp salt  
½ tsp cracked pepper  
6 leaves of Swiss chard or 3 leaves of Silverbeet shredded finely  
½ cup chopped spring onions

## For the sprinkle

[www.veets.com.au/blog/non-dairy-sprinkles](http://www.veets.com.au/blog/non-dairy-sprinkles)

## Method

1. For the pastry place the flours and salt in a bowl and rub in the butter, add the water and mix with your hand until it forms a ball. Make into a square flat shape and cover and pop in the fridge for a few hours.
2. Marinate the zucchini with the za'atar, salt and black pepper and put in the fridge for a few hours.
3. In a frying pan add a little splash of olive oil and fry up the Swiss chard, spring onions and fry until wilted. Set aside.
4. To make the mascarpone place everything in a blender and blend until smooth.
5. Place the pastry mixture on a piece of baking parchment and roll out. As you are rolling the pastry will crack, piece this together with your fingers. Roll until you have a 1.5cm thickness and make an edge with the outside of the pastry. I did this by folding bits of the edge of the pastry in. Place parchment and the pastry on a baking tray.
6. Spread on all of the mascarpone and pile on the zucchini.
7. Place in a 180°C oven for 20 minutes. Turn the pastry around and bake for a further 15 minutes then add on the cooked chard and spring onion and bake for another 5 minutes.
8. Take out of the oven and sprinkle with the sprinkle of your choice.



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