

Courgette rolls stuffed with spinach and goat cheese

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Raciones para 1

1
Large zucchini
50 g
Goat cheese
20 g
Cream cheese
15 ml
Lemon juice

Salt

Black pepper

Dried thyme
8-10
Baby spinach leaves

Extra virgin olive oil

- 1 Wash the zucchini and cut it into 10 thin slices. Try to make all the leaves as similar as possible.
- 2 Brush one side of the slices with extra virgin olive oil.
- 3 Place the oily side on the grill and place over high heat for 1-2 minutes or until the grill pattern becomes visible. Remove and set aside.
- 4 Prepare the filling by combining the two cheeses and seasoning with salt, pepper and dried thyme. Add the lemon juice and mix.
- 5 Spread out the paper film on the work surface and place five sheets of zucchini on top of it, overlapping them lengthwise.
- 6 Spread out half of the cheese filling and place a row of baby spinach leaves at one end.
- 7 Wrap it up with cling film so that it does not fall apart. Repeat with remaining leaves and stuffed zucchini.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/rollitos-de-calabacin-rellenos-de-espinacas-y-queso-de-cabra/>

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