**ZUCHINNI SCALLOPINI** with Crumbed Zuchinni Flowers

1. Collect a large frypan, a chopping board and a roll of paper towel from the pantry.

2. You will need to collect the following ingredients:
   - 1 large Zuchinni (Courgette) and a few Zuchinni Flowers if available
   - 1 cup Plain Flour
   - 3 cups of Breadcrumbs
   - 3 Eggs & 1 cup of Milk (I may have placed this mixture on your bench already)
   - ½ cup Grated Parmesan Cheese & extra Parmesan to sprinkle
   - 1 cup Vegetable Oil
   - Salt & Pepper

3. Slice the Zuchinni into large discs, you will need around 24 slices. The discs need to be about as thick as a pencil in width. Wash the Zuchinni before you cut it, make sure you pat it dry on some paper towel once it has been cut.

4. Spread the Zuchinni out on a tray or Platter and sprinkle it with salt and pepper.

5. In a large bowl place the flour. In another bowl whisk together the eggs and milk. In a third bowl mix together the breadcrumbs with the Parmesan Cheese.

6. Turn the large gas flame onto medium high and cover the bottom of the pan with vegetable oil to heat up.
   **Get an adult to help you with this stage please.**

7. Piece by piece crumb the Zuchinni by first placing it in the flour, then the egg mixture and then the breadcrumbs. Repeat process with the Zuchinni Flowers being careful that the oil does not spit up at you as it is cooking. When you crumb the flowers try to keep the petals apart so that you can see the shape of the flower as it cooks.

8. Once the pan is hot enough to the cook the Zuchinni place the pieces into the oil. You may need to top up the oil in the pan each time you put more zuchinni in as the oil soaks into the crumbs. It is important to keep an eye on the Zuchinni as it cooks because the Cheese can stick and burn to the pan quite easily. When the Scallopini is golden place it onto a plate covered in paper towel to drain.

9. We need 5 platters with Zuchinni on one end of the platter only, so work with the other group who is cooking Zuchinni to achieve this outcome. Sprinkle a little extra Parmesan over the warm Zuchinni slices. The Cornbread then goes onto the other end of the platter and the Tomato Salsa goes into a separate bowl on the table. Place the Zuchinni Flowers on top of the Scallopinis to serve.