

Grilled zucchini/courgette, tomato and feta skewers



Ingredients for 4 people

1 zucchini / courgette
200 g cherry tomatoes
200 g feta cheese
2 tbsp olive oil
A few sprigs of thyme
Salt and pepper
Wooden skewers

Wash the zucchini / courgettes, trim off the ends and cut into thin slices using a peeler. Wash the tomatoes. Wash the thyme, shake dry, pluck the leaves and chop finely. Cut the feta into cubes.

Now make little "towers" out of slices of courgette, feta cheese and tomatoes. Start by placing a slice of courgette on a plate or board. Place a piece of feta cheese at the very end. Fold over the courgette slice and place a tomato on top. Fold the courgette slice over again and secure with a wooden skewer. Finally, drizzle the courgette and feta skewers with a little oil, season with thyme, salt and pepper and grill on all sides on a hot barbecue. This works particularly well on a plancha.

Bon appétit!