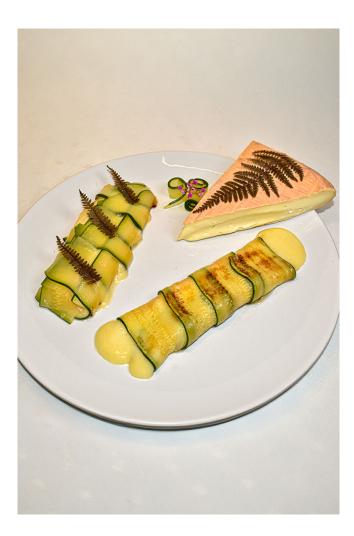


## **Grès d'Alsace and Zucchini Cannelloni**



## Informations

People : **4** Preparation : **30 min.** Cooking time : **5-10 min.** 

## Ingredients

- 400 g de Grès d'Alsace
- 4 zučchinis
- Salt
- Plastic wrap

## **Preparation steps**

- 1. Wash the zucchinis and cut them into long, very thin slices.
- 2. Lay them out on a tray, salt on both sides, and cover them with plastic wrap.
- 3. ? Let them rest for 20 minutes until the zucchinis become softer and more elastic.
- 4. Portion the Grès d'Alsace into sticks.
- 5. Carefully wrap the cheese sticks with the zucchini slices and grill gently until the cheese starts to melt slightly.