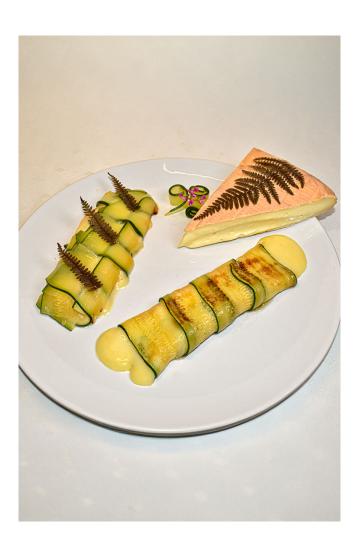


Grès d'Alsace and Zucchini Cannelloni



Informations

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

Ingredients

- 400 g de Grès d'Alsace
- 4 zucchinis
- 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.