Rolls with cheese DŽIUGAS® and zucchini



Ingredients

0,5 l	of greated zucchini
100 g	of grated cheese DŽIUGAS
300 g	of flour
1 teaspoon	of salt
1 teaspoon	of baking powder
2	eggs
125 ml	of olive oil
150 g	fresh goat milk cheese
45 g	of pine nuts

Preparation

Rolls (cupcakes) of incredible taste, perfectly suitable for breakfast or simply as a filling and delicious snack.

Heat the oven to 180°C. Grease 15 baking cups. (I used cupcake cups, but the paper didn’t really want to come off the cupcakes). Grate the zucchini and gently press to “drain” the excess liquid. Take a medium sized bowl, add flour, baking powder and salt. In another large bowl, beat the eggs, oil and milk to a

smooth mixture. Add the goat cheese and cheese DŽIUGAS, the pulp of the grated zucchini and pine nuts (you can substitute them with any other kind of nuts). For flavour I also added a few handfuls of parmesan cheese, linseed and fresh parsley. It went together just perfectly! Reduce the speed of the whisk, gradually add the dry products and mix well. Pour the mix in the prepared cups. Bake until they rise and turn brown, for about 20-25 min. Cool the baked rolls.