

Zucchini with yogurt sauce
for Matthias Kaiser, Hans Tammen and Shoko Nagai
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This very easy recipe is a favorite dish in my native Bulgaria. The zucchini is cut into medium thick slices and fried in a pan with a fare amount of oil (t's important to always have the bottom of the pan covered). Add little bit of salt as you take out the ready zucchini and put them in a large covered dish.

Yogurt sauce

The ideal yogurt for the sauce is Bulgarian, or one that is bit more sauer and not too thick. Add salt, crushed garlic, good amount of fresh dill, pinch of black or white pepper and small amount of olive oil. If the sauce feels too thick, add a bit of water.

Serve the fried zucchini covered with sauce and bit of crushed walnuts on top.

Enjoy, we'll meet in the virtual garlic breath space

