

ZUCCHINI GRATIN WITH MOZZARELLA CHEESE AND ZLATIBORAC BEEF RUMP STEAK



1 PORTION:

1 zucchini

200 g of peeled tomatoes

125 g of mozzarella cheese

50 g of Zlatiborac beef rump steak

½ onion

1 clove of garlic

Salt and pepper, to taste

Pinch of sugar

Fresh basil

Some olive oil

Preparation:

1. Cut zucchini in half lengthwise. Scoop out the middle of the zucchini with spoon. Coat both halves of zucchini with oil and bake them in the oven at 200°C until soft.

2. Fry finely chopped onion in some oil, add chopped garlic and peeled tomatoes. Season with salt, pepper, sugar and basil. Simmer the sauce until excess liquid evaporates and the sauce becomes thick and compact.

3. Remove baked zucchini from the oven and fill them with prepared sauce. Put Zlatiborac beef rump steak and mozzarella cut into slices on top. Put the dish back in the oven and bake until mozzarella starts melting.

4. Serve zucchini while hot and decorate with fresh basil leaves.