



Recipe from: [My Catholic Tradition](#)

ZUCCHINI FINGERS

Makes 18 fingers

- 1 packet puff pastry
- 1 egg, lightly beaten
- 9 oz cream cheese, soft
- 1 tbsp mayonnaise
- 2 1/4 oz sun-dried (sun-blushed) tomatoes in oil, well drained and chopped
- 1 garlic clove, crushed
- 1 tsp dried basil
- 6 zucchini
- 1/4 cup olive oil
- 1 tbsp lemon juice
- 2 tbsp black olive paste

1. Preheat the oven to 415°F.
2. Brush two oven trays with melted butter or oil.

3. Cut three puff pastry sheets into 3 x 9 1/2-inch strips.
4. Cut the remaining pastry into 1/2 x 9 1/2 inch strips.
5. Brush pastry strips with egg.
6. Place one thin strip of pastry down each side of the larger strip to form an edge.
7. Prick the pastry well with a fork.
8. Place the pastry on prepared trays.
9. Bake for 15 minutes, or until crisp and golden.
10. Cool on wire rack.

11. Using electric beaters, beat the cream cheese until light and creamy.
12. Add the mayonnaise, tomatoes, garlic and basil.
13. Beat until combined and set aside.

14. Cut the ends from the zucchini.
15. Cut zucchini in thin slices lengthwise.
16. Place on the cold grill (broiler). Brush the zucchini strips with olive oil.
17. Cook under medium-high heat for 10 minutes, or until golden brown and drain.
18. Drizzle with lemon juice.

19. Spread pastry shells with olive paste.
20. Top with cheese mixture and smooth the surface.
21. Arrange overlapping slices of zucchini over the cheese.
22. Cut each into six fingers to serve.

Notes:

Cream cheese filling can be prepared a day in advance. Cover and refrigerate. Cook and assemble fingers up to two hours before serving.