

Scarpaccia (Italian Zucchini Tart)

Authentic Italian Scarpaccia recipe - a crispy Tuscan zucchini tart with herbs. Easy, rustic, and perfect for summer. Ready in 45 minutes!

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| 10 | 35 | 45 | 6 | Easy |
| PREP MIN | COOK MIN | TOTAL MIN | SERVINGS | DIFFICULTY |

Scarpaccia (Italian Zucchini Tart)

Ingredients

- 2 zucchini
- 1 cup flour
- 1 cup olive oil
- 2 clove garlic
- 2 egg
- 1 cup basil
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the oven and pan**

Preheat oven to 190°C (375°F). Drizzle olive oil onto a 13x9-inch baking sheet and spread evenly to coat the entire surface.
- 2** Slice the 2 zucchini into paper-thin rounds, about 1/8-inch thick, using a mandoline or very sharp knife.
- 3 Make the batter**

Whisk together 1 cup flour, 1 teaspoon salt, and 1 teaspoon black pepper in a large mixing bowl until evenly combined.
- 4** Beat the 2 eggs in a separate bowl until smooth, then gradually whisk in 1 cup olive oil until the mixture is well combined.
- 5** Pour the egg mixture into the flour mixture and whisk vigorously until you have a smooth, lump-free batter.
- 6 Combine and assemble**

Mince the 2 garlic cloves finely. Add the sliced zucchini, minced garlic, and chopped fresh herbs to the batter.
- 7** Fold gently with a large spoon or spatula until all zucchini slices are evenly coated with batter and no dry flour remains visible.
- 8** Pour the mixture onto the prepared baking sheet and spread evenly with a spatula, ensuring zucchini slices are distributed in a single layer.
- 9 Bake**

Bake for 30-35 minutes until the surface is golden brown and the edges are crispy. The center should feel firm when lightly pressed with your finger.
- 10** Cool on the baking sheet for 10 minutes before cutting into squares or wedges with a sharp knife.

Tips

Use a mandoline slicer or very sharp knife to cut zucchini into paper-thin slices, about 1/8-inch thick, ensuring even cooking throughout the tart.

Salt zucchini slices lightly and let them drain in a colander for 30 minutes if they seem particularly watery, then pat completely dry before mixing.

Mix the batter gently to avoid breaking the delicate zucchini slices, and aim for a consistency similar to thick pancake batter.

Generously oil your baking sheet or pan to prevent sticking and to help create those coveted crispy edges that make scarpaccia special.

Fresh basil is essential - dried herbs won't provide the bright, aromatic flavor that defines authentic scarpaccia.

Let the finished scarpaccia rest for 10 minutes after baking to allow it to set properly before cutting into squares or wedges.

Test doneness by gently pressing the center - it should feel set and spring back lightly when properly cooked.

Serve at room temperature for the best balance of flavors, though it's also delicious warm from the oven.