

Zucchini and Apricot Tart

9 oz apricots or yellow peaches, pitted and diced
1 small zucchini
black pepper
thyme leaves
sliced scallions if you want

It calls for a tart shell called Socca, made from garbonza flour which was, guess what, not available in Watsonville. I'm either going to use an olive oil tart or a thin crust Boboli. Precook the tart shell.

Cook the apricots in a saucepan over med/low heat about 10 minutes. Cool.
Cut zucchini paper thin (use mandoline?)

Place hot tart on serving dish and sprinkle with green onions if you want, and then with the apricot mixture, and then with zucchini, sprinkle with salt and pepper and thyme.