



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...
DAVE'S RECIPE BOX

RICOTTA, ASPARAGUS & DUTCH CARROTS FILO GALETTE



PREP
15 min



COOK
45 min



SERVES
4

INGREDIENTS:

- > 1 Dutch Carrots Bunch
- > 1 Red Onion
- > 10 Filo Pastry Sheets
- > 2 Asparagus Bunch
- > 360g Ricotta Cheese
- > 100g Honey Cashews
- > 100g Danish Feta

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > 2 Tbsp Butter
- > 1 Tbsp Caramelised Balsamic

METHOD – GET COOKING!



1

Preheat the oven to 220°C.

Pick and wash ½ of the **carrot leaves** and **set aside**. **Cut the carrots in half lengthways**, then **peel and cut the onion into 1cm wedges** and **place on a lined baking tray**. **Drizzle olive oil** and the **caramelised balsamic**, **place into the preheated oven** and **cook for 15 minutes**.

2

Meanwhile, melt the butter, spread 1 sheet of filo pastry on your kitchen bench and **brush with melted butter**. **Layer another sheet on top** but creating an overlap of approximately 3cm all around to **create an edge to fold**.

Repeat the step with the remaining 9 filo sheets **brushing with butter each time**.

3

Spread the ricotta evenly over the surface of the pastry except the 3cm edges. Then **sprinkle the oregano, spread the asparagus, the Dutch carrots** and the **onion** including the roasting oils.

Sprinkle half of the Danish feta and fold in the edges of the pastry towards the centre. **Brush the edges with the remaining butter** and **cook in the preheated oven for 30 minutes until pastry is cooked and golden brown**.

Meanwhile, roughly chop the honey cashews.

4

Remove tart from the oven. **Sprinkle the Danish feta, honey cashews** and **season with salt and pepper**. **Drizzle a little caramelised balsamic** and **garnish with carrot leaves**.

ABOUT YOUR LEFTOVER INGREDIENTS...

- Use left over filo pastry in another savoury or sweet filo tart.
- Use left over Danish feta in a salad or with avo toast next morning.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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