



READY TO COOK
BY HARRIS FARM

ZUCCHINI, SPINACH AND GOAT'S CHEESE FILO TART



PREP
25 min



COOK
1 hr



SERVES
4-6

INGREDIENTS:

- > 2 Zucchini
- > 1 Brown Onion
- > 1 Leek
- > 3 Garlic Cloves
- > 1 Silverbeet Bunch
- > ½ Kale Bunch
- > 500g Ricotta Cheese
- > 150g Goat's Cheese Chevre
- > 1 Lemon
- > 8-10 Filo Pastry Sheets

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper
- > 1 Tsp Cumin
- > 100g Butter
- > ¼ Cup Cheddar Cheese

METHOD - GET COOKING!



1

Preheat the oven to 180°C and bring a large pot with boiling water to the boil.

Finely slice the zucchini into ½ thick slices. Slice the **onion, garlic and leek.** Set ingredients aside.

Remove the stems off the kale and silverbeet. Blanch in the boiling water for 10 seconds, remove and refresh under cold water. Squeeze all the excess water until nearly dry and set aside.

2

In a large frying pan on a medium high heat, drizzle olive oil and sear the zucchini slices for approximately 2 minutes on each side until golden brown. Remove from the pan and set aside.

In the same pan on a medium heat, drizzle olive oil and cook the onion, leek and garlic for 10 minutes until golden to prepare your soffrito. Set aside.

Place the ricotta cheese, spinach, goat's cheese, cumin and the zest of ½ a lemon into a food processor. Season with salt and pepper and blitz until a smooth green cheesy mixture forms. Fold in ¾ of the garlic onion soffrito and set aside.

3

Melt the butter and lightly brush a filo sheet until well covered. Add another sheet on a 30° angle so edges hang over like triangle shapes and brush with butter again. Repeat this process with the remaining sheets until a circle is formed.

In a round baking dish, carefully place pastry sheets into the middle of dish, add and spread cheese and spinach mixture over the pastry. Then add half of the sautéed zucchini and sprinkle some cheddar cheese. Then fold the pastry edges towards the inside of the dish and brush with extra butter.

Place tart into the oven and cook for 35 minutes until golden brown.

4

Remove tart from the oven and top with zucchini and remaining garlic onion soffrito.

Serve warm with fresh lemon wedges.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

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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