

WHAT'S
FOR
DINNER?

RICOTTA CHEESE & PEA FILO TART WITH SESAME SEEDS

PREP 10 MIN | COOK 30 MIN | SERVES 8

BY MANUEL AQUILINA



INGREDIENTS

1 pkt **KNORR Pea & Ham Soup**
270g/6 filo pastry sheets
3-4 tbsps olive oil
300ml cold milk

500g tin marrow fat peas, drained
750g ricotta cheese
1 tbsp sesame seeds

METHOD

- Start by heating the oven to 200°C. Brush a 26cm round flan dish lightly with a little olive oil.
- Layer 4 sheets of filo pastry at different angles (brushing each layer lightly with olive oil) so that the base & sides of the dish are well covered, allowing the pastry to drape over the sides.
- Pour the **KNORR Pea & Ham Soup** along with 300ml milk into a small saucepan & heat till the soup is thick, stirring constantly.
- Remove from the heat.
- In a large bowl, use a fork to slightly mash the marrow fat peas.
- Add in the ricotta cheese & the prepared **KNORR Pea & Ham Soup** & mix together well.
- Spoon the filling mixture into the prepared filo case & even out.
- Fold in the overhanging pastry & brush with the remaining 1 tbsp of oil.
- Decoratively arrange the remaining 2 sheets of filo pastry over the top of the tart & lightly brush with any remaining oil.
- Sprinkle over the sesame seeds & bake the tart in the oven at 200°C for approximately 30 mins until the filling is set & the pastry is golden.
- Remove from the oven & allow to rest for 15 mins before carefully removing from the tin and serving.