

Whipped Ricotta & Ġbejna Tart

with caramelized onion jam & roasted tomatoes



Chef Manuel Aquilina

INGREDIENTS

450g savoury tart pastry
1 box mixed red and yellow cherry tomatoes, halved
1 tsp garlic granules
Good drizzle olive oil
Salt and pepper to taste
3 tbsp caramelized red onion marmalade
400g Hanini ricotta
2 tbsp olive oil
Few fresh leaves basil
2 Hanini fresh soft ġbejniet
1 tbsp toasted pine nuts
Few fresh basil leaves to decorate

aroma
KITCHEN



METHOD

- 1 Start this recipe by lining a 10 inch flan tin with the savoury pastry and bake blind for 25 minutes till cooked through.
- 2 Meanwhile, mix together the halved tomatoes, 1 tbsp olive oil, salt and pepper and garlic granules and transfer onto a baking tray in an even layer.
- 3 Bake in the oven for 15 minutes to brown.
- 4 To make the whipped cream, blitz together the ricotta, basil leaves, 2 tbsp olive oil and season with salt and pepper till smooth.
- 5 Next, spread the marmalade onto the base of the cooked pastry case and spread over the whipped ricotta.
- 6 Top with the roasted tomatoes and crumble over the soft ġbejniet.
- 7 Drizzle with a little olive oil and decorate with toasted pine nuts and extra basil leaves.