

Spinach & ricotta tart with pine nuts



aroma
KITCHEN

INGREDIENTS

- 350g short crust pastry
- 250g Emborg rozen spinach, defrosted and not chopped
- 250g Hanini Irkotta
- 3 tbsp Elmlea single cream
- 2 eggs, beaten
- 30g grated Parmesan
- 3 tbsp toasted pine nuts
- 2 tbsp chopped fresh dill



METHOD

- 1 Line a 18-19cm flan tin with the short crust pastry.
- 2 Bake blind in the oven for 10 minutes.
- 3 Make the filling by mixing together all the remaining ingredients.
- 4 Spoon into the pastry base, even out and bake in the oven for 20-25 minutes.
- 5 Serve with extra toasted pine nuts and dill.