

**RICOTTA SALAD TART**

**Serves 6-8**  
This tart is an ideal filler for crusty bread or a great alternative to a quiche. You can top the ricotta with any combination, even adding sun dried tomatoes, artichokes and roasted capsicum, or spread it on to bruschetta or crackers.

**Ingredients**

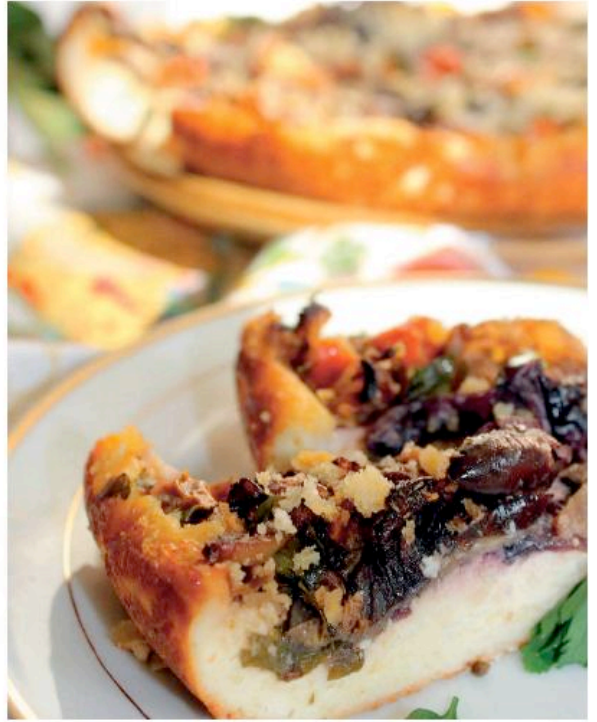
- 1/2 white onion, sliced thinly
- 1 clove garlic, sliced
- 1/2 cup water
- 2 tbsp olive oil
- 3 anchovies
- 1/2 small radicchio, sliced
- Good pinch oregano
- 10g cherry tomatoes
- 10g black olives, pitted and sliced
- 1/2 cup Italian parsley, roughly chopped
- 1 tbsp breadcrumbs
- 1 dessert spoon butter
- 1 tbsp breadcrumbs, extra
- 500g firm ricotta
- 1/2 cup grated parmesan
- Salt and pepper
- 1 large egg

**Method**

Place the onion and garlic into a frypan and add in the water; cook until onion has softened, about 3-4 minutes. Add in the oil and anchovies and stir for 2 minutes until the anchovies have broken up. Add in the radicchio and saute until slightly wilted. Sprinkle over the oregano and set aside to cool slightly. Quarter the tomatoes and add to radicchio; stir through chopped olives and parsley and season with salt and pepper. Set aside. To a bowl add the drained ricotta; using a fork, reach with the parmesan and egg until combined. Butter a 20cm baking tin and line with the breadcrumbs. Spoon in ricotta and smooth over. Top with radicchio, tomato and olive salad; sprinkle with breadcrumbs and a drizzle of oil and bake for 40 minutes. Cool before slicing.

**FOOD FACTS**

Dominique Rizzo will present daily cooking demonstrations at the Ginger Flower & Food Festival, which is at Yandina's Ginger Factory from January 27-28. For a full program visit [ghgfactory.com.au](http://ghgfactory.com.au)



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