

Cheesy Artichoke, Chorizo & Cherry Tomato Tart



R & J Mazza
GLOBE ARTICHOKES

Use your favourite pie pastry recipe to make this pie.

Filling Ingredients

2 tablespoons olive oil
1 brown onion, chopped
3 cloves garlic, chopped
250g artichoke hearts, sliced
200g cherry tomatoes,
 halved & juice squeezed
100g cherry bocconcini cheese,
 drained & quartered
5 eggs
½ cup cream
¼ cup fresh basil
¼ cup parmesan cheese, shredded or grated
1 chorizo sausage, sliced
Salt & cracked pepper to taste

How to Prepare

1. Preheat oven to 180°C.
2. Heat oil in frypan. Add onion, garlic, artichokes, chorizo & tomatoes and gently sauté until soft. Put aside to cool.
3. In a large bowl mix eggs, cream salt and pepper until well combined. Add artichoke mixture, parmesan cheese, bocconcini cheese, and basil.
4. Roll pastry out to fit an approx. 25cm pie dish.
5. Place artichoke and egg mixture in pie case.
6. Bake for approximately 35-40 minutes, or until cooked.



Artichoke ... the King of Vegetables