

Artichoke, Leek & Ricotta Pie



R & J Mazza
GLOBE
ARTICHOKES

Use your favourite pie pastry recipe to make this pie.

Filling Ingredients

50g butter

2 leeks, thinly sliced

1 zucchini (approx. 200g), grated

250g ricotta cheese

5 eggs, lightly beaten

½ cup milk

200g artichoke hearts, roughly chopped

150g tasty cheese, shredded

¼ cup basil (or mint-basil in Winter), chopped

Salt & cracked pepper to taste



How to Prepare

1. Preheat oven to 180°C.
2. Melt butter in frypan. Add leeks and gently sauté until soft. Put aside to cool.
3. In a large bowl mix ricotta cheese, only 4 eggs and milk until well combined. Add zucchini, artichoke hearts, tasty cheese, basil and salt & pepper.
4. Reserve ¼ cup of leeks for topping. Add remaining leeks to bowl and mix well.
5. Roll pastry out to fit an approx. 25cm pie dish.
6. Place artichoke and leek mixture in pie case. Top with remaining leeks and beaten egg
7. Bake for approximately 35-40 minutes, or until cooked.

