

Spring Vegetable Ricotta Tart with Phyllo *courtesy of Proud Italian Cook May 2014*

Ingredients

- 11 1/2" x 7 1/2" rectangle tart pan with removable bottom so the recipe will reflect that size pan, but feel free to adjust the recipe if using a 9 or 10 inch round tart pan instead.
- 4 cups of ricotta, drained
- 2 eggs
- 2 garlic cloves, finely minced
- handfull of chopped fresh basil
- 1/2 cup of grated romano cheese
- 1/2 cup of grated fontina
- 1/2 cup of grated asiago
- salt and pepper to taste
- 8 sheets of phyllo dough
- olive oil, preferably in spray form
- 1 bunch of asparagus, cut in half diagonally
- a large leek, cleaned thoroughly and sliced into rounds
- 1/2 cup cooked and shelled fava beans or replace with peas
- 1 heaping cup or so of artichoke hearts
- 1 cup or so cherry tomatoes, cut in half
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Instructions

1. Pre-roast all veggies except the tomatoes, if using fava beans have them preboiled with skins off, if using peas instead, frozen and defrosted is fine.
2. In a bowl whip the romano, asiago, fontina along with the basil, garlic and eggs into the ricotta until well incorporated.
3. Layer each sheet of phyllo one by one into your olive oil greased tart pan fitting it in around the bottom and sides and spraying or brushing each sheet with olive oil as you go, if it rips don't worry it will look fine in the end.
4. When finished layering each sheet spread the ricotta mixture all over.
5. Press your veggies all around into the ricotta.
6. Drizzle the top of the tart and sides of dough with olive oil, sprinkle with romano and bake.
7. Bake in a 400 F. oven, keep checking after 15 minutes, make sure the crust is deep golden and ricotta is set.
8. Let it cool down before you cut into it.