



# Recipe of the Week

## **SPINACH & THREE CHEESE TART**

*Serve cold or warm with tomato relish. The three cheeses are goat's cheese, cheddar, and parmesan but substitute feta, ricotta, Edam or mozzarella.*

### **Method**

1. Preheat oven to 180 degrees C.
2. Line a pie tin with a sheet of ready-made puff pastry.
3. Saute a small sliced onion in a little butter and olive oil with a chopped garlic clove.
4. Add 4 finely sliced spinach leaves including stalks and saute for 5 minutes.
5. In a big bowl, beat 4 large free-range eggs with  $\frac{1}{4}$  cup of whole milk, 50g soft goat cheeses and 50g grated cheddar. Stir through a few fresh thyme leaves and season with salt and black pepper.
6. Fold through the spinach mixture and pour into the pastry-lined tin.
7. Sprinkle over grated parmesan and bake until set and light golden brown - about 25 minutes.
8. For a carnivorous version add slices of Champagne ham, diced bacon or smoked chicken.