



WEEKDAYS 1e|12p|c



Daphne Oz's Ricotta Tart

skill level

easy

time

30-60min

servings

6

cost

\$

Contributed by: [Daphne Oz](#)

This summer dish is great with your daily dinner or for a special occasion.

ingredients

For the Olive Oil Tart Crust:

2 cups Whole wheat flour

1 teaspoon fine sea salt

5 tablespoons olive oil

3/4 cup cold water

For the Filling:

1/2 cup Tomato Jam

2 cups Ricotta

1 Egg

1/4 cup Parmigiano Reggiano (freshly
grated - plus more from garnish)

1/4 cup Fresh Basil leaves

3 tablespoons Chives (chopped)

2 Zucchini

kitchenware

- Cheese Slicer
- Liquid Measuring Cup
- Measuring Cup (set)
- Measuring Spoons
- Mixing Bowl
- Mixing Spoon

steps

ingredients per step

instructions

1

For the Olive Oil Tart Crust: Preheat oven to 400 degrees.

2

2 cups Whole wheat flour
1 teaspoon fine sea salt
5 tablespoons olive oil
3/4 cup cold water

In a large bowl combine flour, salt. Add oil, mix together with a fork. Add water and mix until absorbed; knead lightly.

3

Turn dough on to a lightly floured work surface. Roll out into a flat rectangle large enough to cover tart pan. Lay over greased sheet pan. Rest for 30 minutes.

4

Bake for 20-25 minutes at 400 degrees. Remove from oven and allow to cool.

5

For the Filling: Preheat oven to 350F.

6

1/2 cup Tomato Jam

Brush the bottom of the tart shell with the tomato jam.

7

2 cups Ricotta
1 Egg
1/4 cup Parmigiano Reggiano (freshly
grated)
1/4 cup Fresh Basil leaves
3 tablespoons Chives (chopped)

In a medium bowl, mix together the ricotta, egg, parmigiano, basil and chives. Spoon into the tart shell.

8

2 Zucchini

Using a peeler or mandolin (confidence permitting) shave the zucchini lengthwise into long strips. Cover the filling over the tart using the zucchini. Sprinkle strips with salt and place them in a strainer for 10 minutes to allow excess water to drain. Pat strips dry and lay them over top of the filling.

9

Parmigiano Reggiano (freshly grated)

Garnish the tart with parmigiano and transfer to oven to bake for 20 minutes or until golden. Allow to cool slightly before serving.

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