

WEEKDAYS 1e|12p|c



Daphne Oz's Ricotta Tart

skill level	time	servings	cost	
easy	30-60min	6	\$	

Contributed by: Daphen 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)

ingredients per step

1/4 cup Fresh Basil leaves

3 tablespoons Chives (chopped)

2 Zucchini

stens

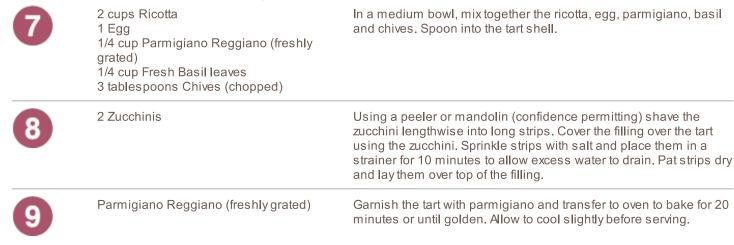
kitchenware

- 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.

instructions

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