

POTATO AND VEGETABLE TORTE



Serving: 6

Cooking Time: Not Specified

Prep Time: 1 hour 10 min

INGREDIENTS

- 10ml (2 tsp) butter

- 80g Parmesan, freshly grated
- 60ml (¼ cup) olive oil
- 1 red onion, finely chopped
- 3 baby marrow, sliced
- 4 leeks, sliced
- 3 garlic cloves, finely chopped
- 30ml (2 tbsp) fresh basil, snipped
- 400g potatoes, peeled, quartered and boiled
- Salt and freshly ground black pepper, to taste
- 250g fresh ricotta
- 250g mascarpone
- 4 large eggs

INSTRUCTIONS

Preheat the oven to 180°C and lightly grease a 22cm springform cake tin with the butter and dust with 30ml (2 tbsp) of the Parmesan. Heat the oil in a large frying pan and sauté the onions for a few minutes. Add the baby marrow, leek and continue to cook until the vegetables are just soft. Mix in the garlic and cook for an extra minute. Add the basil and potatoes and toss to combine. Season and leave to cool. Mix together the rest of the ingredients as well as 30ml (2 tbsp) of the Parmesan and add it to the vegetables. Mix well and adjust seasoning. Spoon the mixture into the prepared cake tin and sprinkle with the remaining Parmesan. Bake until the top is light brown for about 30 – 40 minutes. Place in the fridge until the torte has set, about 1 hour. Serve with a mixed green salad.