

Artichoke, Zucchini & Pesto Slice



R & J Mazza
GLOBE ARTICHOKES

Ingredients

1 tablespoon olive oil,
1 small brown onion, chopped
2 cloves garlic, finely chopped,

250g artichoke hearts, chopped,
300g zucchini, grated
½ cup parmesan cheese, grated,
½ cup tasty cheese, grated,
¼ cup sunflower oil,

1 cup self raising flour, sifted
½ cup milk,
5 eggs,
Salt & cracked pepper, to taste,

300g ricotta, roughly chopped
2 tablespoons pesto (see recipe below)



How to Prepare

1. Preheat oven to 180°C.
2. Brush 20x30cm baking dish with oil.
3. Place oil in pan and onion, garlic and sauté until soft. Put in a large bowl and add artichokes, zucchini and cheeses.
4. Place eggs, milk, salt and pepper in a smaller bowl and beat lightly. Add flour and beat until mixed well. Pour into artichoke mixture and mix.
5. Add ricotta and pesto and mix gently. Pour into baking dish.
6. Bake in oven for 40-45 minutes or until golden.

Serves 8-10

Pesto

1 cup firmly packed basil leaves,
¼ cup pine nuts, toasted,
2 cloves garlic,
½ cup oil,
½ cup parmesan cheese,
Salt & cracked pepper to taste

Place all ingredients in a blender and process until mixture forms a coarse paste.

