

# Double Recipe

## SILVERBEET SLICE

### FROM THE GARDEN

- 10 8 FREE RANGE EGGS BEATEN
- 2 1 HANDFUL FINELY CHOPPED FLAT LEAF PARSLEY
- 2 1 HANDFUL FINELY CHOPPED MINT
- 2 1 MEDIUM BROWN ONION FINELY CHOPPED
- 10 5 SPRING ONIONS/ OR CHIVES FINELY CHOPPED
- 1.2 kg 600G SILVERBEET
- 4 2 CLOVES CRUSHED GARLIC

### FROM THE PANTRY

- 60g 30G BUTTER
- 1 C ½ CUP CREAM
- 600g 300G RICOTTA
- 1 C ½ CUP GRATED TASTY CHEESE
- 1 C ½ CUP GRATED PARMESAN CHEESE
- SEA SALT
- FRESHLY GROUND BLACK PEPPER
- 1 1 NUTMEG GRATED
- 1 T ½ TEASPOON SMOKED PAPRIKA

### METHOD

1. Preheat the oven to 180degrees Celsius. Grease a large ovenproof dish with butter, then line with baking paper.
- 57g 2. Place 25g butter in a small fry pan adds finely chopped onion and garlic and cook over a low heat until the onion is soft. Set aside.
3. Finely shred your silverbeet, keeping the stalks separate, wash and dry well. Place in the pan now your chopped stalks and once soft add the leaves, cook until softened and then set aside with your onions.
4. Combine eggs, cream, ricotta and cheeses into a large bowl and mix well. Season with salt and pepper, add nutmeg, paprika and spring onions.
5. Add silverbeet and onions to egg/ cheese mixture and stir all ingredients together.
6. Place in an oiled gratin dish and cook in the oven on 200degrees Celsius for 20 minutes

VARIATION-- PLACE SLICES OF TOMATOES ON TOP THEN COOK.