

SILVERBEET AND SORREL SLICE

FROM THE GARDEN

12 EGGS BEATEN

BIG HANDFUL FLAT LEAF PARSLEY FINELY CHOPPED

BIG HANDFUL MINT FINELY CHOPPED

1 LARGE BROWN ONION- FINELY CHOPPED

7 SPRING ONIONS OR HANDFUL CHIVES FINELY CHOPPED

450G SILVERBEET AND 450G SORREL

3 CLOVES GARLIC

FROM THE PANTRY

45G BUTTER

¾ CUP CREAM

300G RICOTTA CHEESE

¾ CUP TASTY CHEDDAR CHEESE

¾ CUP GRATED MOZARELLA

SEA SALT

FRESHLY GROUND BLACK PEPPER

1 NUTMEG GRATED

¾ TSP SMOKED PAPRIKA

METHOD

1. PREHEAT OVEN TO 180c. Grease one large (or 2 smaller) oven proof dishes with a little butter, then line with baking paper.
2. Place rest of butter in a fry pan and add finely chopped onion and garlic and cook over a low heat until soft. Set aside (put in bowl)
3. Finely shred silverbeet and sorrel, keeping stalks separate, wash and dry well. Place in the pan (you can use the pan you cooked the onions in adding a little oil if necessary) your chopped stalks and once soft add the leaves, cook until softened and then set aside with your onions.
4. Combine beaten 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 silver beet and onion mix to egg/cheese mixture and stir ingredients together.
6. Place in oiled dishes and cook in oven at 200 C for 20 minutes.
7. When slightly cooled, cut into enough slices for the class and put on 2 platters.