



Ingredients from the garden

2 garlic bulbs halved horizontally

1 bunch of sage leaves

1 lemon rind finely chopped

From the pantry

150 grams of fresh ricotta

4 cups of plain flour

6 teaspoons of baking powder

2 cups of buttermilk or full cream milk with 1 tablespoon of white vinegar

Method

Place garlic in foil add your olive oil wrap it up and cook at 180 degrees for 20 minutes

Remove from oven and carefully squeeze the garlic out of the skin (this will be hot)

Place the garlic,sage leaves , rind and ricotta in a food processor blend until smooth

Place the flour baking powder and buttermilk into a large bowl and blend until a soft dough forms.Alternatively use you kitchen aid for this process and then change the beaters to the dough hook and allow the machine to knead the dough for about 10 minutes. Place flour on yout table and rolling pin and roll the dough out to form a rectangle approximately 40 cm x 40 cm.

Spread your cheese mixture over leaving a border of about 1 cm around the edges

Slice the rectangle in half lengthwise and twist over each other pinching at the edges to seal. Place on a lightly greased oven tray brush with the extra buttermilk .

Cook for 30 minutes or until golden brown and cooked through. Serve warm