

Three Cheese Tart

8 sheets Filo pastry

60g (2oz) butter, melted

Filling

500g (1lb) fresh ricotta cheese

2 eggs

½ cup finely grated parmesan cheese

100g (3½oz) mild blue vein cheese, finely chopped

1 tablespoon oregano leaves

Sea salt and cracked black pepper

Method

Preheat the oven to 180°C (350°F). Brush a sheet of filo with melted butter. Top with another sheet and brush with more butter. Repeat with the remaining sheets and butter. Place the sheets into a rectangular 12cm (4 ½ in) x 34cm (13 in) tart tin with a removable base and trim any excess.

To make the filling combine the ricotta, eggs, parmesan, blue vein cheese, oregano, salt and pepper in a bowl. Spoon into the pastry shell and bake for 30 minutes or until the filling is set and golden. Serve warm or cold. Serves 6.