

## Green 'Pizza'

*This 'cheat's pizza' is really more a savoury tart and it's the simplest thing in the world to make if you buy ready-rolled puff pastry. Just a few ingredients arranged on top and 30 minutes in the oven will give you the perfect lunch or light supper dish. This version is ideal for springtime and the asparagus season but if you're making it in mid-summer you can always swap the asparagus for more courgette.*



### DETAILS

- Prep Time: 15 minutes
- Cook Time: 30 minutes
- Total Time: 45 minutes
- Serves: 4

### INGREDIENTS

- 1 sheet of ready rolled puff pastry, approximately 350g
- 250g ricotta cheese
- 2 eggs, lightly beaten
- 50 g mix of grated parmesan and gruyère
- 1 clove garlic, peeled and crushed
- 250g thin-stemmed asparagus (or thicker-stemmed cut in half lengthwise)
- 150g fresh peas or de-frosted frozen
- 1 medium courgette, sliced into 1 cm rounds
- handful chopped mint
- 100g soft white goat's cheese (optional)
- olive oil
- salt and pepper

## METHOD

Heat the oven to 200°C / 180°C fan / Gas 6

Unroll the puff pastry and sit it on a baking sheet lined with baking parchment. Prick the surface of the pastry in several places with a fork.

Put the ricotta, eggs, parmesan, gruyère, garlic, seasoning and mint in a large bowl and mix together. Spread over the pastry leaving a 1 cm border of uncovered pastry around the edge.

Heat 1 tbsp olive oil in a non-stick frying pan and fry the courgettes with ½ tsp salt until lightly browned.

Arrange the asparagus, courgette and peas on the ricotta. Top here and there with slivers of goats cheese (if using). Drizzle with olive oil and season with S&P. Bake in the oven for 30 minutes or until the cheese mixture is beginning to turn golden. Serve with a green or tomato salad.

