Less than 35 minutes Serves 3-4 Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients:

- 8 sheets phyllo pastry
- Melted butter, for brushing
- 1 packet (200g) ricotta
- <sup>1</sup>/<sub>3</sub> cup (80ml) cream or milk
- Salt and milled pepper
- 1 cup (250ml) frozen peas
- 1 cup (250ml) frozen beans
- $\frac{1}{2}$  cup (125ml) frozen broccoli florets
- 6 eggs
- Fresh basil, for serving
- Microherbs, for serving

## Method:

- 1. Preheat oven to 180°C.
- 2. Layer 1 phyllo pastry sheet on a lined baking tray and brush with butter. Repeat with remaining phyllo sheets.
- 3. Fold up edges of pastry to create a border.
- 4. Combine ricotta and cream or milk and spread over the base of the tart. Season.
- 5. Defrost veggies in cold water and pat dry with kitchen paper.
- 6. Scatter veggies onto ricotta base.
- 7. Bake for 10 minutes.
- 8. Break eggs on top of tart and bake for another 8-12 minutes, depending on how you prefer your eggs.
- 9. Serve warm topped with basil and microherbs.

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