

Less than 35 minutes

Serves 3-4

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Ingredients:

- 8 sheets phyllo pastry
- Melted butter, for brushing
- 1 packet (200g) ricotta
- ⅓ cup (80ml) cream or milk
- Salt and milled pepper
- 1 cup (250ml) frozen peas
- 1 cup (250ml) frozen beans
- ½ 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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