Torta salata

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 6

Preparation

600 g courgettes

Olive oil

Salt

Pepper

Wash and quarter the courgettes and cut out the soft inside. Cut the courgettes diagonally into 1 cm wide pieces.

Heat the olive oil in a frying pan, add the courgette and stir-fry over a high heat until lightly browned. Season with salt and pepper. Allow to cool. Drain the juice.

2 rolls of puff pastry, round, about ø32 cm

200 ml full cream

400 g ricotta

4 eggs

1 egg yolk

2 tbsp Parmesan, grated

1 pinch of nutmeg

Salt

Pepper

Line the round baking tray with one sheet of puff pastry and let the pastry overlap.

Mix the ricotta, cream, eggs, egg yolk and Parmesan and add the cooled courgette. Season the mixture with salt, pepper and nutmeg.

Spread the mixture over the puff pastry, cover with the second sheet of puff pastry and pinch the edges firmly together.

Put the round baking tray on to the baking tray in the cold cooking space. Bake.

Tips

The torta salata is easier to cut when cooled.

Accessories

ø29 cm round TopClean baking tray

Baking tray

Additional information

Created on	27.02.2023