



4

SERVES/MAKES



COOKING TIME:
< 45 min



COOKING STYLE:
Oven

LANCEWOOD® ZUCCHINI & DILL TARTLETS

INGREDIENTS:

Crust:

200 g almond flour
60 ml melted butter

Filling:

2 extra large eggs
45 ml cream
1 x 250 g **LANCEWOOD® Full Fat Chunky Cottage Cheese**
30 ml freshly chopped dill
60 ml Parmesan cheese
3-4 baby marrows, washed and sliced into round or ribbons

METHOD:

Crust:

Mix the almond flour and the butter together and press onto the bottom and sides of four 12 cm in diameter loose bottomed tart pans. Place on a baking sheet and bake in a preheated oven at 220°C for 5 minutes. Remove from oven and lower the heat to 180°C.

Filling:

Beat the eggs and cream together. Add the cottage cheese, dill, Parmesan and seasoning. Mix until well combined. Arrange the baby marrows in the prepared crusts. Spoon the cottage cheese mixture over the arranged baby marrow. Bake at 180°C for 20 - 30 minutes or until set and golden. Serve with **LANCEWOOD® Sour Cream or Cultured Cream**.

PRODUCTS USED:



Full Cream Chunky Cottage
Cheese



Sour Cream



Cultured Cream

ENJOY!