

Vegetable & Ricotta Stack

Ingredients

- 3-4 potatoes
- 1 eggplant or 2 baby eggplants- sliced thickly lengthways
- 1 yellow or green capsicum
- 1 red capsicum
- 2 large zucchini
- 4 flat mushroom
- 2 cups-500g ricotta cheese
- 2 cloves garlic, crushed
- 1/2 cup basil- ¼ cup finely chopped.
- 2 tablespoons finely chopped fresh chives
- 1 tablespoon finely chopped oregano
- 1 tablespoon finely grated lemon rind
- 2 tablespoons toasted pine or almond nuts
- 200grams sundried tomatoes-optional

Method using Delicake

Peel and cut potato and steam or boil till tender. Add salt, olive oil and roughly mash.

Char grill or lightly fry all vegetables and set aside.

Fry the pine/almond nuts in a small pan with a tablespoon of olive oil till golden

Combine ricotta cheese, garlic, ¼ cup basil, chives, oregano and lemon rind in a bowl.

Assemble Delicake, layer potato, eggplant, capsicum, zucchini and then spread the ricotta mixture on top evenly. Add the mushrooms, nuts and fresh leafy basil. & semi-sun dried tomatoes-optional.

Remove sleeve upwards to cut & serve.