

## Colourful carrot tart with ricotta

serves 4

### INGREDIENTS

1 kg mixed carrots  
1 puff pastry sheet  
1 lemon  
1 shallot  
1 **tbsp** butter  
2 **tbsp** maple syrup  
1 **tsp** chili flakes  
250 g ricotta cheese  
20 g pine nuts  
15 g dill  
1 bundle parsley  
salt  
pepper  
oil (for frying)



### PREPARATION

Preheat the oven to **200° CircoTherm®**. Halve or quarter carrots lengthwise, depending on thickness. Zest the lemon and then cut it in half. Slice shallot into fine rings.

Heat some oil in a large frying pan on **Induction Hob heat setting 8** and sauté carrots for approx. 10 minutes. Then add shallot rings and fry for approx. 3 more minutes. Then deglaze the pan content with juice of half a lemon. Then add butter, maple syrup, and chili flakes. Simmer for approx. 3–5 minutes. until carrots are glazed.

## *Easy colorful carrot tart with ricotta*

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### PREPARATION

In a small bowl, mix the ricotta with the lemon zest. Season with salt and pepper to taste. Roll out the puff pastry onto a baking sheet lined with parchment paper and spread with the ricotta.

Spread carrots in a single layer on top of the ricotta. Choose **Added Steam Intensity Level 2** and Bake the tart in the oven for approx. 5 minutes with Added Steam to puff up the pastry, then continue baking for approx. 10 minutes, until the tart is golden brown and the carrots are soft enough. Then spread the pine nuts over the tart and bake for approx. another 5–8 minutes. or until the nuts turn golden brown at the end of the baking time.

In the meantime, coarsely chop the dill and parsley. Remove the tart from the oven and garnish with chopped herbs. Slice it up and enjoy!