

Savory Corn Tarts

INGREDIENTS

For the crust:

1 cup corn meal / makki ka atta

1/2 tsp salt

1/ tsp sugar

1/2 tsp thyme

1 cup shredded cheddar cheese

1 Tbsp oil

1 whole egg

For the filling:

1 Tbsp oil

1/2 cup mushrooms finely chopped

Handful whole spinach leaves

1/2 cup corn kernels boiled

Salt & pepper to flavour

A few sprigs of thyme

100 gms ricotta cheese

1 egg

1 Tbsp cream

1 Tbsp cheese + to sprinkle

Method

For the crust:

1. Pour the corn meal in a bowl and sprinkle in salt, sugar & thyme. Now add cheese and between your fingers start mashing it in with the flour.
2. To bring the dough together, add an egg and oil and bring it together to make it into crumbly dough. Do not use your palms while doing so, use your fingertips for a better texture.
3. Press the dough into moulds and chill in the freezer for 10 minutes, and later bake it in the oven for 10-15 minutes or till slightly golden.

For the filling:

1. In hot oil add the mushrooms, corn and spinach. After warming them up, add salt, pepper and fresh thyme.
 2. Take the mixture off heat and add ricotta cheese, 1 egg, cheese & cream.
 3. Pour filling into the tarts. Top it with a few strands of grated cheese and pop them in the oven for 20 minutes.
 4. Ready to serve.
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