

Carrot galette

<p>Ingredients</p> <ul style="list-style-type: none">• 1 Bunch Dutch Carrots• Olive oil Spray• 300 g Fresh Ricotta cheese• 1 tbsp of finely grated lemon zest• 1 tbsp finely chopped oregano• 2 sheets of pastry rolled to about 25cm and 5 mm thick	<p>Equipment</p> <p>Measuring spoons & cups Sharp knife Chopping board Spoon Grater</p>
<p>What to do</p> <ol style="list-style-type: none">1. Preheat Oven to 180 fan forced. Line a baking tray with non-stick baking paper.2. Scrub carrots and trim the leafy tops.3. Carefully cut each carrot in half lengthways.4. Arrange in a single layer and Spray oil onto carrots and roast for 10 mins.5. Get out pastry and score a line around the edge of the pastry about 2cm from the edge to create a border, and prick the area inside the line all over with a fork. Place on a baking tray lined with non-stick paper.6. In a bowl combine the ricotta cheese, zest and oregano and season.7. Spread over the pastry, within the line.8. Cook until golden brown.	