

Whole Grain Ricotta Mushroom Tart with Tomatoes

By Gourmandelle

Ingredients

For the dough:

150g whole wheat flour
50g cold butter
1/4 glass of ice cold water
sea salt

For the filling:

2 cups sliced button mushrooms
2 eggs, beaten
1 cup ricotta cheese
1 onion, chopped
a bunch of dill, chopped
2 tsps dry thyme
3 tomatoes
salt and pepper, to taste

Method

Add all dough ingredients in your food pro-

cessor. The dough should have an elastic consistency. If it's sticky add more flour. Put in the fridge for 30 minutes.

Heat some oil in a large pan. Add onion and saute for 3-4 minutes. Add sliced mushrooms, dry thyme, salt and pepper and cook for 10 minutes. Cover with a lid.

Remove from heat and add 2 beaten eggs, 1 cup of ricotta cheese, chopped dill, chopped tomatoes. You can slice one of the tomatoes and keep it for the final garnish step. Blend all together.

Heat the oven at 392F.

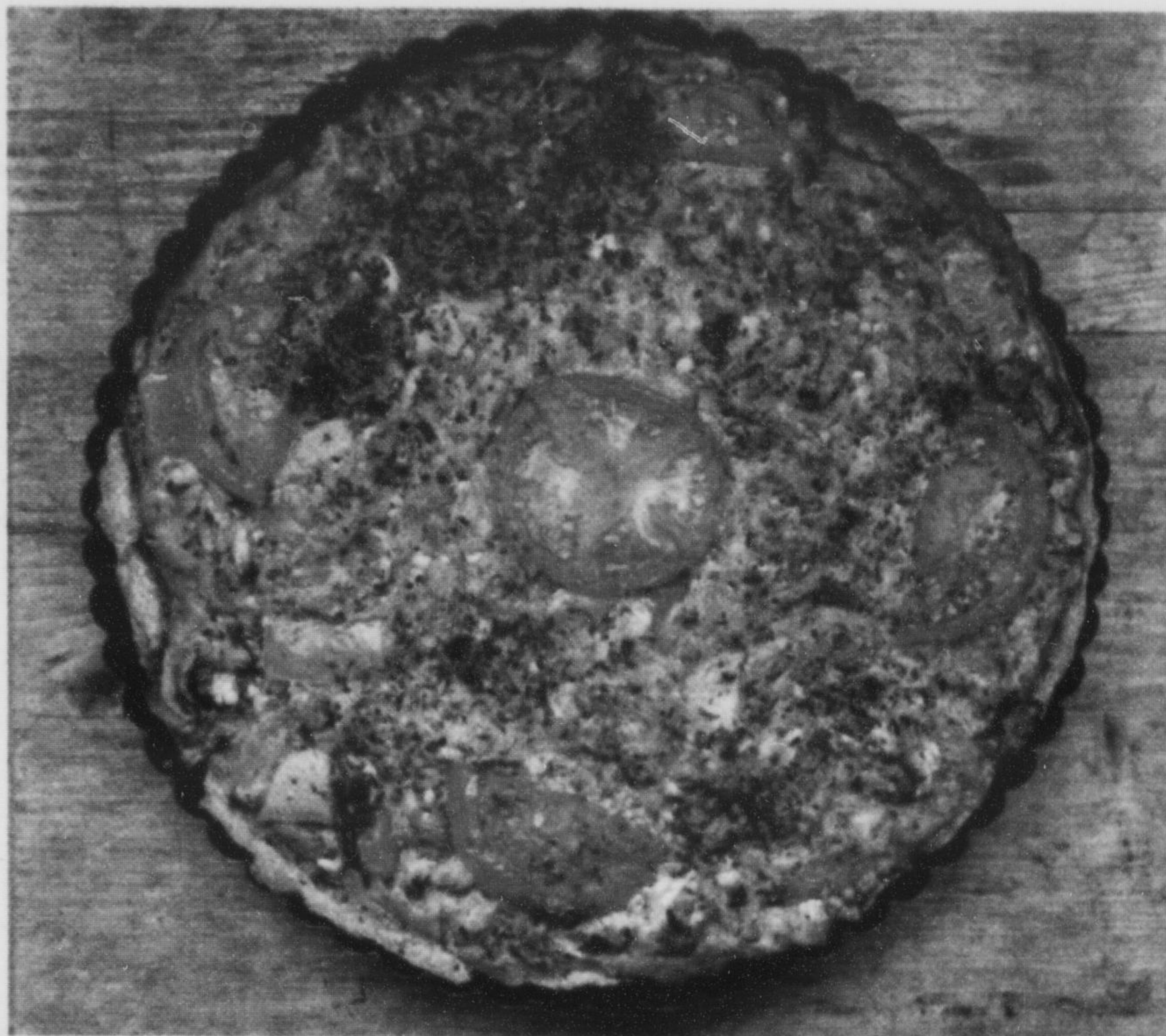
Press the dough in a flat round disk and place it in the greased tart form. Add the filling. Garnish with tomato slices.

Bake for 35-40 minutes.

Serve hot with sour cream on top!

More delicious mushroom recipes are available online at www.mushrooms.ca.

www.newscanada.com



Plenty of choices at Empty Bowls Soup Lunch event at arts centre

Milton Transitional Housing's Empty Bowls Soup Lunch will be held on Sunday at the Milton Centre for the Arts.

The fundraiser, which will be held in the Min-Maxx Hall from 11:30 a.m. to 2 p.m., will feature fire-roasted tomato soup from Allison's Catering, butternut with pear soup from Bistro on Main, roasted red pepper soup from Casey's Grill Bar, cream of broccoli soup from Kelsey's Restaurant, Millstreet soup from Lynda's Catering, Italian wedding soup from Main Street Italian Eatery, mushroom soup from Osso Bucco, minestrone soup from South 202 and chicken noodle and potato chowder from Swiss Chalet.

The event also welcomes Milton Transitional

Housing's new executive director, Donna Danielli, who joined the organization in February. She's well known as the Halton District School Board trustee for Wards 2, 3, 4 and 5 and the former executive director of the Downtown Business Improvement Area.

Tickets for the non-profit organization's event cost \$50 and include all-you-can-eat gourmet soup as well as a hand-painted ceramic bowl of your choice.

Children under 12 are admitted free with ticketed adults. In addition, a \$25 charitable tax receipt will be made available.

Tickets can be purchased at (905) 699-5744, or go to: <http://www.miltontransitionalhousing.ca/Events/EmptyBowls2014.aspx>.

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\$85 per person

Proceeds will go towards construction of a new multi-golf located at Baburn Hall Association for the Deaf (BACD) property in Milton. This new addition will create employment, recreation and volunteer opportunities for our Deaf clients. BACD welcomes our community to share in this exciting and hard work environment.