

Keto friendly recipe

Baked Ricotta Pie

Ingredients

425 grams fresh whole-milk ricotta

2 large eggs

100 grams Parmesan cheese grated

2 tablespoons fresh thyme leaves



Instructions

1. Preheat the oven to 180°C.
2. Line a 20cm cake tin with baking paper.
3. Place all ingredients into a large bowl and season with sea salt and cracked pepper.
4. Whisk with a fork until well combined
5. Pour the mixture to the tin and bake until golden brown, 25 to 30 minutes.
6. Cool slightly before slicing to serve.

Recipe Notes

Serve with a fresh Garden Salad.