

## **Do you Juice?**

### **How to use the leftover pulp.**

#### Ingredients

1 cup of vegetable pulp  
1 cup parmesan cheese  
1 large Free Range Egg  
Salt, Pepper and mixed herbs to season  
1 – 2 teaspoons of Olive Oil

To line the tin:

Camote (sweet potato tops)

#### Method.

1. Sprinkle the oil over a Lamington tin.
2. Line the tin with camote tops.
3. Mix the rest of the ingredients together and spread evening over the camote tops.
4. Bake in a moderate oven for 30 – 40 mins.