

## Artichoke and Herb Charlotte

8 tablespoons butter, divided  
18 slices thin white bread, trimmed and sliced in half  
1 cup chopped onion  
1 teaspoon salt, divided  
2 cloves garlic, finely chopped  
1 1/2 cups chopped artichoke hearts  
1/2 cup shredded Monterey Jack cheese  
1/2 cup shredded Swiss cheese  
8 eggs  
3/4 cup half and half  
1/4 cup chopped fresh basil  
1/4 cup chopped fresh parsley  
5 tablespoons ricotta cheese  
1/4 teaspoon black pepper  
1/4 cup grated parmesan cheese

Heat oven to 325 degrees. Melt 6 tablespoons of the butter and brush a 9" springform pan and bread slices with butter. Line pan bottom and sides with bread. Slightly overlap each slice. Press firmly into the corners of the pan and pinch seams together. Heat the remaining 2 tablespoons butter in a skillet over medium-low heat. Add onions and 1/4 teaspoon salt and cook until light golden - about 10 minutes. Add the garlic and cook 1 minute. Stir in the artichoke hearts and cook for 2 minutes. Remove from heat and let cool. Toss in Monterey Jack and Swiss cheeses and place in the prepared pan. Whisk together the eggs, half and half, herbs, ricotta, remaining 3/4 teaspoon salt and pepper. Pour over the artichoke mixture. Top with remaining bread. Sprinkle with parmesan, cover with aluminum foil and bake for 1 hour. Remove the foil and bake until the top is golden brown and egg mixture is set, about 10 more minutes. Run a small knife around the rim to loosen from the pan. Let cool slightly before unmolding.