



SPINACH & RICOTTA PIE

PREPARATION TIME: ½ hour

COOKING TIME: 30-40 minutes

SERVINGS: 8

INGREDIENTS

2 sheets puff pastry

500 g ricotta (from the deli not in the tub)

Small amount of milk – no more than ¼ cup

2 eggs – lightly beaten

250 g packet frozen spinach – thawed and drained of excess liquid

Handful fresh parsley – finely chopped (to taste)

¼ cup finely grated parmesan cheese

Season to taste



METHOD

1. Preheat the oven 200 degrees Celsius.
2. In a large mixing bowl mix together the ricotta, eggs and enough milk to combine easily.
3. Stir in the spinach, parsley and parmesan cheese, season to taste.
4. Line a greased pie or quiche dish with a sheet of puff pastry.
5. Add the spinach and ricotta mixture to the dish, cover with the other sheet of puff pastry, crimp the edges to seal and trim the excess pastry. Use a fork to poke some holes in the top of the pastry to allow steam to escape.
6. Bake for 30-40 minutes until golden brown, can be served hot or cold.

NOTES

- This recipe shows a closed pie with puff pastry, it can be changed to an open pie with just one sheet of pastry or for a more quiche like pie use short-crust pastry on the bottom of the dish and blind bake it prior to adding the filling.
- Brush the top of the pie lightly with milk for a browner crust.
- If the ricotta mixture is too dry to stir together easily add some more milk, cream can be used in place of the milk for a richer filling.
- A sprinkle of nutmeg can be added to the filling for extra taste – use sparingly.
- For a more cheesy pie increase the amount of parmesan cheese to ½ cup.
- A bunch of fresh silverbeet or English spinach can be used in place of frozen packet spinach, chopped finely, lightly steamed and drained.
- This pie was cooked from a Maltese family recipe for the 'Cooking for Copyright' campaign on 31 July 2015 created by the Australian Library and Information Association to push for copyright reform, for more information - <https://fair.alia.org.au/cookingforcopyright>