

PASTIZZI PIE



DINE
OR *Dishes*

Chef Jon Camilleri

INGREDIENTS

- 600g Hanini Irkotta
- 50g Grated Pecorino Romano
- 50g Grated Grana Padano
- 50g Hanini Gibna Roll
- 100g Broad Beans (fresh or frozen)
- 50g Black Raisins (optional)
- ½ tsp Ground Black Pepper
- 10g Chopped Parsley
- 4 Eggs
- 400g Shortcrust Pastry
- 6 Large Frozen Pastizzi (ricotta)
- 6 Party Size Frozen Pastizzi (ricotta)
- 1 tbsp Milk



METHOD

- 1** Preheat the oven to 180°C. In a medium-size bowl mix ricotta, grated gibna roll, pecorino, grana, beans, raisins, pepper, parsley & 3 eggs together. Set aside.
- 2** Roll out around 400g of short crust pastry. Transfer dough to a 30cm pie dish, gently fit into the dish and trim the edges. Beat an egg and brush the dough with it. This creates a seal.
- 3** Gently spread the ricotta mixture and fold the edges.
- 4** Place 6 large (still frozen) pastizzi and 6 party size ones to create the 'crust' Make sure to cover most of the surface.
- 5** Add a tablespoon of milk to the remaining beaten egg and mix well.
- 6** Brush the surface completely and bake until golden brown. This should take between an hour to 75mins.