

# Easter Egg Pie with Silverbeet and Ricotta



Preparation time: 95 mins

Serves: 6 people

User Rating: ★★★★★

Publication: 22 December 2016

Categories: Lunch Recipes, Vegetarian

Also known as an Italian Torta Pasqualina, this delightful vegetarian version will be your new crowd-pleaser next Sunday lunch! Try the Easter egg pie with silverbeet and ricotta recipe and see for yourself.



## Ingredients

- 8 eggs
- 1kg silverbeet
- 1 tablespoon olive oil
- 1 onion, chopped
- 1 clove garlic, crushed

500g ricotta

finely grated rind of one lemon

1 cup grated parmesan

1 teaspoon nutmeg

salt and cracked black pepper

olive oil, for brushing

8 sheets filo pastry

## Method

1. Preheat oven to 190C.
2. Trim most of the white stalks from the silverbeet and discard. Roughly chop the remaining stalks and leaves and rinse (do not dry).
3. Heat a large pan over medium low heat and add the silverbeet. Cook for 10 minutes or until most of the liquid has evaporated and the stalks are soft (you may need to do this in batches). Remove from the pan and set aside.
4. Heat the same pan again, add the olive oil and onion and cook for 2-3 minutes until tender. Add the garlic and continue cooking for a minute.
5. Meanwhile, combine the ricotta, three lightly beaten eggs, lemon rind, parmesan, nutmeg, salt and pepper in a large bowl. Add the onion once it has softened.
6. When the silverbeet is cool enough to handle squeeze as much remaining moisture out as you can, finely chop then add to the ricotta mixture. Set aside.
7. Brush a 26cm springform cake tin with oil. Line the base with a sheet of filo, laying it a little off centre so the excess falls over the side of the tin. Brush with more oil and top with another sheet, laying it at an angle to the first sheet and allowing the excess to fall over the side of the tin. Continue brushing with oil and layering with filo.
8. Once finished, spoon in the ricotta mixture. Make five indentations in the filling with the back of a wooden spoon and crack an egg into one.
9. Fold the overhanging filo back into the centre of the tin to fully enclose the filling. Brush with a little more oil.

Bake for 50-55 minutes or until golden brown and firm. Stand for 5 minutes before gently remove from the tin. Serve with a simple salad.

\* If your pie starts to brown too quickly cover with foil.

## Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
<b>370g</b>	<b>1900kJ</b> <b>454kcal</b>	<b>29.3g</b>	<b>28.9g</b>	<b>13g</b>	<b>16.1g</b>	<b>5.8g</b>	<b>976mg</b>	<b>4.7g</b>

All nutrition values are per serve.