



Miele

Torta Pasqualina

By Miele

50 minutes

Preparation time

25 minutes

Cooking time

12 serves

Serves

INGREDIENTS

Olive oil pastry

450 g (3 cups) plain flour
3 tsp salt flakes
2 tbsp caster sugar
80 ml (? cup) extra virgin olive oil
60 ml (¼ cup) water, or more if needed
1 egg
1 egg yolk
Olive oil, to brush

Filling

6 eggs
350 g mixed spinach and silverbeet leaves, chopped
1 cup parsley leaves
½ brown onion, diced
1 ½ tbsp extra virgin olive oil
1 egg, extra, beaten
250 g ricotta, drained
130 g parmesan, finely grated
1 lemon, zested
¼ tsp grated nutmeg
Salt flakes and pepper, to taste

Miele accessories

Perforated steam containers
Unperforated steam container

METHOD

Olive oil pastry

1. Combine the flour, salt and sugar in a bowl and make a well in the centre.
2. Add the oil, water, egg, and egg yolk. Knead quickly into a paste. Add a little more water if needed.
3. Form into a disc, cover and let it rest for half an hour before use.

Filling

1. Place the eggs into a perforated steam tray. Steam at 100°C for 4 minutes. Remove the eggs and plunge into iced water and leave for 10 minutes to cool. Peel carefully and set aside.
2. Place the mixed spinach, silverbeet and parsley into a perforated steam container. Place into the steam oven and Steam at 100°C for 1 minute.
3. Remove from the steam oven and squeeze out any excess liquid.
4. Place the diced onion and olive oil into an unperforated steam container, place into the steam oven and Steam at 100°C for 2 minutes.
5. In a bowl, add in onions, blanched greens, beaten egg, ricotta, parmesan, lemon zest, grated nutmeg then season to taste with salt and pepper. Mix thoroughly until well combined.

Assembly

1. Pre-heat the oven on Intensive Bake at 180°C.
2. Roll out pastry to 2 mm on a lightly floured surface. Cut into six 15 cm rounds. Line a jumbo muffin pan with the pastry, allowing excess

pastry to hang over.
3. Fill each mould ? full of ricotta mixture and make a small indent with a teaspoon. Place a boiled egg into the indent and top with the ricotta mixture. Fold excess pastry over, pleating as you go. Brush pastry top lightly with olive oil.
4. Bake for 20-25 minutes or until golden brown. Allow to cool for 10 minutes before turning out of pan.
5. Serve warm or at room temperature with salad.

Notes

- Torta Pasqualina is an Italian Easter Pie. Originating in the northern Italian area of Liguria, the pie dates back to the 14th century.
- This recipe can also be prepared as one big torta using a 20 cm springform cake tin. Bake on Intensive Bake for approximately 1 hour, or until golden brown.
- Torta can be made ahead of time and stored in an airtight container.