



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 1/2 tbsp extra virgin olive oil

1 egg, extra, beaten

250 g ricotta, drained

130 g parmesan, finely grated

1 lemon, zested

1/4 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.