

# Mediterranean Pie

Serves: 8

Preparation: 30 minutes

Cook Time: 25-30 minutes

Total Time: 1 hour



Ingredients:

2 Puff Pastry Sheets (homemade or chef quality)

2 cups of Ricotta Cheese (whole milk)

2 cups of grated Fontina

1 cup of grated Pecorino Romano Cheese

2 cups of cubed Sopressata dried salami

10 oz fresh Baby Spinach (wilted slightly)

½ cup of black olives (preferably Kalamata)

1 large shallot (julienne cut)

4-5 large leaves of fresh basil chopped

Salt to taste

Peppercorns to taste

Preheat oven to 400 degrees

- Generously spray cooking oil on eight, 1"x4" ramekins
- Cut dough into 8 equal squares
- In a medium bowl, gently fold all ingredients together until blended; divide into 8 portions
- Place a portion of filling into center of dough; pull all four corners toward center
- Brush with egg wash (1 egg, 1 tablespoon of water)
- Bake 25-30 minutes