

SPINACH AND RICOTTA PULL-APART SUNSHINE PIE

Equipment needed –

Small knives chopping boards, large bowl, small bowl, whisk, pastry brush, baking paper, baking trays and 3 serving platters.

Ingredients from the Garden –

- 740 grams of cooked silver beet and kale
- 9 green onions
- 9 eggs

Ingredients from the Pantry –

- 6 sheets of puff pastry - just thawed
- 600 grams of ricotta
- 360 grams of goats cheese
- 300 grams of cheddar cheese

What to do –

1. Preheat the oven to 220°C.
2. Grate the cheddar cheese and set aside.
3. Crumble the goat's cheese and set aside.
4. Finely chop the green onions and set aside.
5. Finely chop the silver beet leaves using scissors.
6. Combine the silver beet, ricotta, goat's cheese, cheddar cheese and green onions in a large bowl.
7. Crack in 6 of the eggs. Season with salt and pepper and mix well to combine.
8. Using a bowl as a template, cut a disc shape out of each pastry sheet and place on a large sheet of baking paper.
9. Spoon the silver beet mixture onto the centre, leaving a 2 cm border.
10. Crack the remaining 3 eggs into a small bowl and lightly whisk. Brush the border lightly with egg
11. Top with the remaining pastry disk and press the edges to seal.
12. Use an upturned bowl as a guide, gently score a 9 cm circle in the centre of the pie.
13. Brush the top of the pie with the egg.
14. Gently cut the outside ring into quarters. Cut each quarter into 4 wedges (do not cut through the centre circle) to make 16 wedges. Slide the paper with the pie onto a large baking tray.
15. Carefully lift and turn each wedge 90° to expose the filling and make petals. Use a small knife to score the centre of the pie to decorate.
16. Brush the top of the pastry with egg. Bake for 30-35 minutes or until golden and puffed.

Serves –

- 28 students.