



Torta Pasqualina Recipe

Ingredients

- 2 Sheets Puff Pastry
- 1 1/2 Pound Spinach or Swiss Chard
- 3 Tablespoons Breadcrumbs
- 1 Cup Grated Parmesan Cheese
- Salt & Pepper
- 1/2 Teaspoon Nutmeg
- 1 Pound Full Fat Ricotta Cheese, Drained
- 7 Eggs
- 1 Cup Cubed Ham

Directions

1. Allow the pastry to come to room temperature.
2. While the dough is resting, begin to prepare the filling by cooking the spinach in a large pot.
3. Drain, squeeze until very dry and chop, then season with salt and pepper.
4. Add the crumbs to the spinach in a bowl, and add the ricotta, parmesan and cubed ham, and mix well.
5. Beat two of the eggs, and fold into the spinach ricotta mixture.
6. Preheat the oven to 400 degrees F.
7. Roll out the two layers of pastry until fairly thin, making them large enough to cover a 10 inch spring-form pan with a good overhang to cover the filling.
8. Lay one layer over the other to cover the bottom and sides of the pan.
9. Put the filling into the pan, smoothing it evenly.
10. Make four hollows evenly spaced around the filling, and carefully crack four eggs into the hollows.
11. Fold the overhanging edges of pastry over the top of the pie, folding to fit.
12. Beat one egg with a teaspoon of water and brush over the top of the puff pastry.
13. Bake for about 60 minutes, or until the pie is golden brown.
14. Serve warm, or at room temperature.

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