



Braise

Nettle – Ricotta Pie

Crust:

1 cup flour
2 to 3 tablespoon of chilled water
1/3 cup of butter
1 teaspoon salt

Filling:

1 teaspoon butter
3 eggs
1 cup leeks, chopped
1 cup nettles, chopped
1 ½ cups ricotta cheese
½ cup parmesan cheese, grated
Salt and Pepper

In large bowl; mix flour and salt, cut in butter and mix until butter is the size of peas. Add water to bring dough to a shaggy mass, finish mixing until dough comes together. Wrap in cloth and rest in refrigerator for 30 minutes. Roll out in 10-inch pie pan and bake blind at 375 degrees until golden brown, remove and let cool.

In sauté pan, heat butter over medium heat, add leeks and cook until softened. Add nettles and cook until wilted, season with salt and pepper. Remove from heat and let cool. In another bowl; mix ricotta, parmesan and eggs. Add nettle mixture and stir until well combined. Spread into prepared crust, bake at 350 degrees for 20 to 30 minutes, or until mixture is set.