

Artichoke, Potato & Spinach Pie



R & J Mazza
GLOBE ARTICHOKES

Use your favourite pie pastry recipe to make this pie.

Filling Ingredients

2 medium Desiree potatoes, peeled and thinly sliced,
1 tablespoon oil,
1/2 medium onion, chopped,
2 cloves garlic, chopped,
1 cup cooked spinach, squeezed & chopped,
200g artichokes hearts, sliced,
1/4 cup chopped parsley,
Salt & pepper to tasted,
60g goats cheese crumbled,
3/4 cup mozzarella cheese, loosely packed,
1/4 cup parmesan cheese,
1/2 cup cream,
4 eggs, beaten



How to Prepare

1. Preheat oven to 180°C.
2. Boil water, add sliced potatoes and cook until slightly tender, approximately 3 minutes. Remove from heat and cool.
3. Gently sauté onion and garlic until soft. Remove from heat.
4. Mix all ingredients in a bowl and stir gently. Place aside.
5. Roll pastry out to fit a 25cm approx pie dish.
6. Place artichoke mixture in pie case. Brush edges with water. Cover with pastry and prick the top of the casing with a fork to let out the steam.
7. Bake for approximately 35-40 minutes, or until golden.

