

## Warwick Good Food Society Recipes

### Spinach & Ricotta Slice (Serves 4)

#### Ingredients:

- 25g butter
- 1tbsp oil
- Half an onion, chopped
- 300g spinach
- 250g ricotta (or cottage cheese)
- 1 egg yolk
- 6 slices of ham, chopped
- 30g parmesan, grated
- A pinch of mixed herbs
- 1 pack of puff pastry



#### Method:

1. Preheat the oven to gas mark 4
2. Melt the butter and oil in a pan
3. Add the chopped onion and fry until brown
4. Place this in a large bowl and set aside
5. A bit at a time, put the spinach in the pan, wilting it as you go
6. Drain the spinach of any liquid and add it to the bowl
7. Add the ricotta to the bowl
8. Add the egg yolk (leaving the egg white in a separate bowl)
9. Add the ham and grated parmesan to the large bowl, mixing thoroughly
10. Season with mixed herbs
11. Roll the puff pastry into a 30 x 40 cm rectangle
12. Cut the pastry into 2 sections, one slightly bigger than the other
13. Put the filling on top of the smaller section, leaving a smaller perimeter
14. Cover with the larger section, pushing the edges down with a fork
15. Use the egg white to wash the top of the pastry
16. Cook for 40 mins
17. Enjoy!