



Warrigal greens, ricotta & silverbeet pie

Recipe by Kirsten Bacon

INGREDIENTS

Shortcrust Pastry

- 250 g plain flour
- 125 g cold butter, diced
- ½ teaspoon salt
- 1 egg yolk
- 2–3 tablespoons cold water

Filling

- About 300 g Warrigal greens, silverbeet or a mixture of seasonal greens
- A handful of sea spinach, optional

DIRECTIONS

1. For the pastry, rub the butter into the flour and salt until the mixture resembles coarse breadcrumbs. Add the egg yolk and enough cold water to bring everything together into a soft dough.
2. Don't overwork it. Shape into a disc and refrigerate for about 30 minutes.
3. Prepare your greens.
4. Wash all your greens thoroughly.
5. If using Warrigal greens, blanch in boiling water for 1–2 minutes. Drain, refresh under cold water and squeeze out as much moisture as possible. Discard blanching water.
6. Prepare other greens, removing particularly tough stalks if necessary, and lightly cook until just wilted.



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INGREDIENTS CONTINUED

- A bit of saltbush, optional
- 1 Tbsp olive oil
- 1 small onion, finely chopped
- 2 cloves garlic, crushed
- 200 g ricotta
- 3 eggs
- ½ cup cream or milk
- Finely grated zest of ½ lemon
- Freshly ground black pepper
- Pinch of nutmeg

TIP

Don't worry if you don't have exactly the right amount or variety of greens. Use what you've got. That's the beauty of this pie. It can change with the seasons, your garden and what happens to be available. Serve the pie warm or at room temperature with a simple seasonal salad.

DIRECTIONS CONTINUED

7. Roughly chop everything together.
8. Prepare the pastry case.
9. Preheat the oven to 190°C conventional or 170°C fan-forced.
10. Roll out the pastry and use it to line a 23 cm pie or tart tin. Prick the base with a fork, line with baking paper and fill with pastry weights or dried beans.
11. Blind bake for 15 minutes. Remove the paper and weights and bake for another 5 minutes.
12. To make the filling heat the olive oil in a frying pan and gently cook the onion until soft. Add the garlic and your chopped greens and toss together briefly. Allow to cool slightly.
13. Whisk together the eggs, cream or milk, lemon zest, pepper and nutmeg. Stir through the greens and most of the feta.
14. To bake the pie, spoon the filling into the pastry case and scatter the remaining feta over the top.
15. Reduce the oven to 180°C conventional or 160°C fan-forced and bake for around 30–35 minutes, until golden and just set in the centre.
16. Allow to rest for 10 minutes before slicing.

NOTE ON WARRIGAL GREENS

Warrigal greens are a beautiful native alternative to spinach. Their thick green leaves have a slightly salty, earthy flavour and are wonderful in pies, frittatas, soups and pasta. They naturally contain oxalates, so always blanch them briefly in boiling water first, then drain and discard the water. Use them much as you would spinach or silverbeet.



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