

Grana Padano Primavera Pie



Serves 4

Prep 15 mins

Cooking 30 mins

Easy

Ingredients

100g peas, podded or use frozen peas.

100g broad beans, podded or use frozen

100g spring onions, chopped

175g baby carrots (with flowers if possible), chopped & flowers reserved

500g ricotta

2 egg yolks, + 1 egg for glazing

80g Grana Padano, grated

1/2 lemon, zested

nutmeg, a few gratings

3x 320g packs of ready-rolled puff pastry

4 tbsp Grana Padano, for sprinkling

1. Blanch the peas in boiling salted water for 30 seconds. Drain and refresh under cold water. Repeat with the broad beans. Heat the olive oil in a frying pan, add the onions and carrots and gently cook for 10 minutes or until the carrots are tender. Add the chopped courgettes and cook for a further 2-3 minutes. Add the peas, broad beans and chopped courgette flowers. Season well and cook for another minute. If the mixture is too wet, turn up the heat to drive off the excess liquid. Leave to cool.
2. Mix the cooled vegetables with the ricotta, egg yolk, Grana Padano & lemon zest. Season with gratings of nutmeg, salt & freshly ground black pepper.
3. Heat the oven to 200C/fan 1 BOC/gas 6. Lightly beat the egg with a pinch of salt. Cut the puff pastry into 8 12 x 23cm rectangles (you will have some leftover pastry). Line 2 large baking trays with baking paper & lay 2 pastry rectangles on each one. Spread a quarter of the mixture on top of each rectangle, leaving a 2cm border all around. Brush the border with egg and lay a 2nd rectangle of pastry over the top. Seal the edges by crimping with a fork. Make 2 slits in the top, brush with egg and sprinkle with the Grana Padano. Repeat for the other 3 pies. Bake for 30 minutes or until risen and golden. Leave to cool before serving.