



TORTILLA SPINACH PIE



Jon Camilleri

CH-EAT

INGREDIENTS

- 50g Pine Nuts
- 100g Pancetta or Bacon
- 1tsp Olitalia Extra Virgin Olive Oil
- 2 Garlic Cloves
- 300g Fresh Spinach
- 250g Hanini Irkotta
- 20g Zanetti Grated Parmesan
- 5 Santa Maria Tortillas
- 100g Emborg Shredded Mozzarella
- Salt & Pepper



METHOD

- 1 Toast the pine nuts in a skillet. You can do this in the oven as well. Try the pancetta until crispy in its own fat. Remove using a spoon.
- 2 Discard most of the fat and add a teaspoon of olive oil to the pan. Crush 2 garlic cloves and add the spinach.
- 3 Cover and sweat the spinach on a low flame for about 5 minutes until it shrinks. Remove excess water and discard the garlic cloves.
- 4 Transfer the spinach to a large bowl, add the irkotta, pine nuts, pancetta, and parmesan, and season to taste. Mix well then finish off with the mozzarella.
- 5 In an oven-proof skillet or baking dish, place 3 tortillas to cover the bottom and place another in the centre to create a base. Press well.
- 6 Fill them up with the mixture and put some more mozzarella on top. Place another tortilla on top and fold the edges firmly.
- 7 Place an oven-proof lid to hold them in place.
- 8 Bake in a preheated 180°C oven for about 30 minutes or until the tortillas start to brown nicely.
- 9 Allow it to cool down for about 10 minutes. Flip the 'pie' onto a chopping board, cut, and serve.