



EGG AND SPINACH PIE

Fast, fresh and filled with Mediterranean flavours, this light egg and spinach pie is brimming with bright vegetables, ripe pomegranate, and rich golden Clarence Court yolks. It promises a taste of summer in every slice.

Prep time 10 minutes | Cook time 25 minutes | Serves 4

320g prerolled all butter puff pastry sheet
5 Old Cotswold Legbar eggs, 4 on the pie and one for glazing pastry
1 shallot, finely diced
2 garlic cloves, finely diced
120g bag of baby spinach
250g ricotta
50g Greek yoghurt
40g Parmesan, grated

2 courgettes, ribboned with a peeler
Extra Virgin Olive oil

For the topping

3 tbsp pomegranate seeds
2 tbsp mixed seeds (sunflower, pumpkin, sesame)
20g dill, torn
20g mint, torn

Place the pastry sheet on a lined baking tray. Score a 2 cm border around the edge of the pastry sheet and prick the base. Glaze the border with egg and cook the puff pastry sheet at 200c fan for 10 minutes, until golden. Leave to cool to one side. Press the centre down to make a well for the filling. Turn down the oven to 180c.

Put 1tbsp of olive oil over a medium heat in a frying pan. Place the finely diced shallot and garlic cloves into the pan and cook for 4 to 5 minutes. Add the spinach to the pan and season. Once the spinach has wilted, turn the spinach onto a plate lined with kitchen paper and dry out the mixture. Finely chop.

Mix the ricotta, yoghurt, parmesan and cooked filling together, taste and add any additional seasoning. Place on the base of the pastry sheet. Neatly arrange the courgette ribbons to create three wells to cook the eggs in. Crack the eggs into the gaps. Place in the oven for 10-12 minutes, or until the eggs are set.

Remove from the oven and sprinkle over the herbs, seeds and pomegranate. Eat straight away and enjoy.



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