



SAVORY PUMPKIN PIE

1 kg of Pumpkin
2 eggs
125 g of ricotta cheese
3 tablespoons of grated
parmesan cheese
1 cup of boiled Arborio rice
1 onion
1 cloves of garlic
salt and pepper to taste.

For the crust:
200 g of flour
100 g of butter
cold water
salt

First make the pie crust by mixing together the flour and the butter with a bit of salt until you have crumbs. Add enough water for the mixture to turn into a ball and put it in the fridge to rest for 1 hour.

Heat up the oven to 200°C. Peel and cube the pumpkin and put it in a roasting tin, together with an onion and the garlic clove. Roast until soft. Put the roasted pumpkin into a sieve and let all the excess water drain. Now mix together the eggs, the ricotta and the pumpkin in a food processor until almost smooth. Add it the rice and add salt and pepper to taste. The pie filling is ready!

Roll out the pie crust and line a 24 cm pie tin. Pour in the filling and bake for 40 mins at 180°C.

