GREEN PIE



Chef: Gianluca Galliera

Menù Ingredients

100 g Piselli fini lessati - Boiled Baby Peas - UC3

100 g Punte di asparagi verdi lessate - U71X

100 g. Gransalsa di zucchine - Gransalsa sauce with zucchini - BZ1

Ingredients

chopped pistachio

1 egg yolk for brushing

1 sachet Saffron

100 g stewed, sliced bacon

300 g puff pastry

1 portion ricotta□based filling

Method

Place a portion of ricotta□based filling in a bowl and add the asparagus drained and cut into rings, the peas and the courgette sauce. Mix all the ingredients. Line a baking tin with the puff pastry rolled out with a rolling pin, cover the base with slices of stewed bacon and fill with the prepared mixture, spreading it evenly. Complete by covering with another sheet of puff pastry. Brush with egg yolk, garnish with strips of puff pastry and chopped pistachio. Bake in the oven at 170□180° C for about 40 minutes.

Gluten Free Method

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