

Pastizzi



VEGETARIAN

These are called Pastizzi and are a Maltese traditional dish. They're a savoury cheese pastry and the recipe is courtesy of my Maltese Nan. They can be frozen raw and cooked later from frozen so my family tends to make loads and freeze for later.

Method

1. Preheat the oven to 180° C.
2. Mix all ingredients by hand in a large bowl.
3. Cut puff pastry into 4 even squares.
4. Place a dollop of the cheese mix into the middle of each pastry square.
5. Fold the edges of the pastry into the midline, and then fold each end in once more and pinch to seal.
6. Egg or milk wash the pastry if desired.
7. Bake for 15 minutes until puffed and golden.
8. If cooking from frozen allow 30 mins cooking time.



Michelle Bruce

Ingredients

250g of ricotta (Hint: use the solid ricotta cut from a wheel you can get at the supermarket deli. The tub cheese is too soft and wet)

A handful of grated cheese (any kind)

1 egg

3 frozen puff pastry sheets, thawed

Salt and pepper to taste

Spinach (optional)

