

Spinach Ricotta Tartlets

Pie Dough:

1 cup of unsalted butter
2 1/4 cups all purpose flour
2 teaspoons of apple cider vinegar 1/2 teaspoon salt

Spinach filling:

150g spinach
2 eggs plus one extra egg yolk 1/3 cup of heavy cream
1 1/4 cup of creme fraiche

Salt and pepper to taste
1/2 teaspoon of cayenne pepper 1/4 teaspoon of nutmeg

*ricotta and dehydrated swiss chard leaf to garnish

Directions:

Pie dough:

Cube the butter and place in the fridge to keep cool, in a large mixing bowl combine the flour and salt and mix to combine. With a paddle attachment beat in the butter until it resembles crumbs, slowly add in the vinegar and any extra ice water until it comes together. Wrap the dough in plastic wrap and refrigerate for at least an hour.

Preheat your oven to 350 degrees fahrenheit. Roll out the dough to a 1/4 inch thickness and using a circular cookie cutter cut to the size of your mini cupcake tin. Bake for 10 to 15 minutes and cool.

Filling:

Keep the oven on at 350. Start by steaming the spinach, pat the leaves dry with a paper towel and set aside. Blend together the spinach, eggs, salt, pepper, cayenne, creme fraiche, and heavy cream in a blender or food processor. Pour filling into the tart shells 3/4 of the way full and bake for 25 to 35 minutes, or until the filling has set. Remove and allow to cool, then pipe a swirl of ricotta mixed with some milk on top and place a piece of dehydrated swiss chard leaf on top.