



# PASCUALINA

**SERVINGS** 2  
**PREP TIME** 15 MIN  
**COOK TIME** 15 MIN

## INGREDIENTS

- 2 discs shortcrust pastry (see recipe below)
- 12 oz fresh spinach
- 1 lb chard (green leaves only)
- 1 red pepper , diced
- 2 tablespoons oil
- 1 onion , thinly sliced
- 4 hard boiled eggs , halved
- 2 eggs
- 8 oz. grated mozzarella
- 2 oz. grated Parmesan cheese
- Salt
- Pepper
- 1 teaspoon nutmeg
- 1 tablespoon sugar
- For the shortcrust pastry
- 1 cup butter (at room temperature)
- 1 lb flour
- 1 teaspoon salt

## DIRECTIONS

1. Preheat oven at 350F/180C.
2. Bring a large pot of water to a boil. Add 1 tablespoon of salt, then add the chard and spinach and blanch for about 3 minutes. Remove the vegetables and drain in a colander. Leave to cool, then squeeze out the excess water in your hands.
3. Sauté the onions and peppers in a skillet on medium/high with two tablespoons of oil. After a few minutes, add the chard and spinach. Sauté for another 8 to 10 minutes, while stirring. Season with salt, pepper and grated nutmeg.
4. In a bowl, combine the raw eggs with shredded mozzarella and parmesan.
5. Remove the vegetable preparation from the heat. Add the cheese mixture to it and mix thoroughly. Allow to cool completely.
6. In a mold with high edges, place the first disc of dough. The disc should extend about 1 inch (2cm) from the edge of the mold. Fill with the preparation.
7. Arrange each half hard-boiled egg regularly on the mixture, with the white on top.
8. Cover with the second disc of dough which must also cover about an inch outside the mold. Fold and roll the edges of the two discs together and push them along the edges of the mold.
9. Mix a raw egg with a tablespoon of water and brush the top of the pascualina with this preparation. Sprinkle a tablespoon of sugar over the dough.
10. Bake for about 40 minutes.
11. Serve hot or warm.

### Shortcrust pastry

12. Combine flour and salt in a stand mixer bowl. Add the butter and mix to obtain a crumbly dough. Add about ½ cup (150ml) of water and knead until the dough comes off the edges of the bowl. Add more water if necessary.
13. Split the dough into 2 equal parts. Roll each part into a circle shape on a floured work surface, cover with plastic wrap and place in the refrigerator for at least 30 minutes.

