

# Spinach Ricotta Pie

## Recipe by Liz the Chef

This comes from my mother's collection of Pennsylvania Dutch recipes. From its pristine condition, I doubt she ever made this pie. Like many of us home cooks, she had a large file of 'must-try-this-sometime'.

I played with the preparation instructions, added lemon zest and nutmeg, and decided to use Gruyère instead of the "sharp cheese" listed in the ingredients. I baked it in my Mom's pie plate that she had owned before I was born, many moons ago.

## Serves 6

### Crust:

- 1 cup unbleached all-purpose flour
- 1/4 cup whole wheat flour
- 4 tablespoons cold, unsalted butter
- 3 tablespoons cold, low-fat buttermilk

1. Combine the white and whole wheat flour.
2. Using 2 knives, cut in the butter. Add the buttermilk and form dough into a ball.
3. Chill dough in fridge for 1 hour.

### Filling:

- 6 oz. package of organic baby spinach
- 1 small yellow onion, finely chopped
- 3 tablespoons unsalted butter
- 3 tablespoons unbleached all-purpose flour
- kosher salt and white ground pepper
- 3 large eggs
- 1 lb. ricotta cheese
- 1/2 cup grated Gruyère cheese
- 1/2 cup low-fat sour cream
- dash of nutmeg
- 1 teaspoon Meyer lemon zest
- sweet paprika

1. Preheat oven to 375 degrees.

2. In a large skillet, melt the butter over medium heat. Add the onion and cook until limp, about 5 minutes.
3. Add the flour and cook for 2 minutes, coating the onions. Add the spinach and cook, stirring, until spinach is wilted and bright green.
4. Remove pan from heat and add salt and pepper to taste.
5. In a large bowl, beat the eggs slightly. Add ricotta, cheese, sour cream, nutmeg and lemon zest. Mix well and set aside.
6. Remove chilled dough from fridge. Roll out and fit into a 9-inch pie plate.
7. Pour the ricotta filling into the crust. Smooth to even filling. Sprinkle with paprika.
8. Bake 45 minutes. Allow to “rest” 15 minutes before serving.

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