



Pascualina Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 2 cups of flour
- 2 tea spoons of baking powder
- 1 egg
- 2 soup spoons of sunflower oil
- 2 oz. of butter
- 2 tea spoons of salt
- Water (enough to make a firm dough)

Fill:

- 9 oz of boiled and strained beet
 - 1 cup of chopped cheese
 - 2 eggs
 - Half of an onion
 - 2 soup spoons of breadcrumbs
 - Salt at your taste
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Instructions

Preparing the fill:

1. Chop the beet thinly and cook it on water.
2. Chop the onion and fry it.
3. When the beet is ready, dry it on a strainer.
4. Mix on a bowl the beet, the fried onion and the other fill's ingredients.
5. Save on a covered place.

Dough:

1. Sift the flour, the baking powder and the salt.
2. Mix the sifted flour with the egg, the butter and the sunflower oil, until it looks like coarse sand.
3. Add water until get a firm dough.
4. Divide the dough on two portion, on a 2:1 proportion (2 for the mold and 1 for the top cap). Flat the dough.
5. Put the bigger portion if dough on a oiled mold and pour the fill inside. Close the pie with the cap portion.
6. Drill the cap several times with the tip of a knife and paint it with milk.
7. Put on the oven warmed at 180° C (356° F), about 20~30 minutes.

Serve with red wine. It's ideal for a cold lunch or appetizer, such as a main. You can replace beet with green beans, spinach or a mix of vegetables.