# Pumpkin & Radicchio Pie with Saint-Maure Goat Chee

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 *patê brisée crust* (*enough for one tart);
- 2 eggs;
- about 300g of ricotta cheese;
- 1 medium-size piece of pumpkin;
- 1 radicchio flour;
- *Saint-Maure* goat cheese;
- 1 tablespoom of olive oil;
- salt and pepper.

## Instructions

Place the *patê brisée crust* in a greased baking pan.

Cut the pumpkin into cubes (medium size) and steam them until they are tender.

In a bowl, mix the eggs with salt and then add the ricotta cheese.

Wash and clean the radicchio leaves, cutting their base off. Then dry and season them with olive oil, salt and pepper.

Cut the *Saint-Maure* cheese into slices (about 0,5cm).

Put the steamed pumpkin cubes on the *patê brisée* crust and then pour the egg/ricotta misture over the pumpkin cubes. Arrange the radicchio leaves over the mixture and top it with some slices of Saint-Maure cheese.

Bake it for about 30 ou 35 min at 180 degrees or until it is golden brown.