

# Savoury Roll It Pastry Recipes

## Roll It



• Hand Made •

### All Butter Pastry

Pre-heat your oven to 180C

Blind bake one 23cm tart case following instructions

Heat the olive oil in a large frying pan and gently fry the onions on a low heat for 10 minutes until they are soft and sweet. Turn up the heat, add the garlic, the spinach (in batches if your pan is not large enough) and most of the thyme

Season lightly and give it a good stir. Take off the heat once all the spinach is wilted

Put the crème fraiche in to a bowl, stir in the parmesan, eggs and a pinch of salt and pepper, mix together and set aside. Spread the spinach mixture over your pastry case

Sprinkle over the ham and then spoon the cream mixture over the top. Add some more freshly grated parmesan along with the remaining thyme

Bake in the oven for about 15-20 minutes, or until the top has turned golden

## Italian Ham & Spinach Tart

*This recipe can be made as one large tart (approx. 23cm) but works really well when made as individual tarts*

**1 375g pack of Roll It Shortcrust Pastry**

<b>15g Butter</b>	<b>500g Kilbeg Dairies</b>
<b>1tbsp Olive Oil</b>	<b>Crème Fraiche</b>
<b>3 Red Onions,</b>	<b>Salt &amp; Freshly Ground Black Pepper</b>
<i>(peeled &amp; finely sliced)</i>	<b>150g Freshly Grated Parmesan</b>
<b>1 Clove Garlic,</b>	<b>3 Large Free Range Eggs</b>
<i>(peeled &amp; sliced)</i>	<b>200g Cooked Smoked Ham</b>
<b>350g Spinach</b>	<i>(torn in to shreds or chopped)</i>
<b>Few Sprigs Of Fresh Oregano</b>	



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