

SAVORY PIE

Contributed by: Jane Cho

Ricotta fontina cheese recipe that pairs nicely with various vegetables added to the filling. This recipe is created for baker to customize savory fillings to their liking and provide seasonal offerings to their menu year-round

| DOUGH | | |
|--------------------|--------|-----------|
| Ingredients | % | Kilograms |
| Total dough weight | | 3.000 kg |
| Flour* | 100.00 | 1.485 |
| Salt | 2.08 | 0.031 |
| Butter, cold | 41.67 | 0.619 |
| Shortening, cold | 25.00 | 0.371 |
| Water, iced | 33.33 | 0.495 |
| Totals | 202.08 | 3.000 |

| SAVORY FILLING | | |
|----------------------|--------|-----------|
| Ingredients | % | Kilograms |
| Total dough weight | | 1.863 kg |
| Ricotta | 53.68 | 1.000 |
| Eggs | 18.84 | 0.351 |
| Chopped herbs (Tbsp) | | 1 |
| Salt | 0.54 | 0.010 |
| Pepper | 0.11 | 0.002 |
| Fontina, shredded | 26.84 | 0.500 |
| Totals | 100.00 | 1.863 |

| | |
|--------------------|-----------|
| Butternut squash | As needed |
| Caramelized onions | As needed |

Process Notes

Pie Dough:

1. Combine flour and salt in a mixing bowl.
2. Cut cold butter into small pieces
3. Add cold butter and shortening to the mixer and mix until coarse meal consistency.
4. Add ice water to mixer all at once, mix until dough comes together.

Filling:

1. Mix together ricotta, herbs, salt and pepper. Adjust to taste.
2. Mix in eggs.
3. Mix in shredded fontina
4. Refrigerate and use filling within 2 days.
5. Can be formed in pie and frozen up to 1 week.

Use caramelized onions and butternut squash as toppings. Feel free to use any roasted vegetable and/or meat toppings.

Baking:

325°F
galettes- 30 min
Larger galette and pie braid- 50 min
Lattice pies take almost 2 hours, depending on the filling.