

Ingredients

Filling:

1kg small potatoes

200gr chestnut mushrooms

100gr sundries tomatoes

100gr green olives

2 tablespoons pesto

2 garlic cloves

Pastry:

450gr 00 pasta flour

1 egg

3 tablespoons of butter

Pinch of sugar

Teaspoon of salt

Sachet of yeast

100ml water

50ml olive oil



4. Warm the water and the olive oil in a boiling pan for a couple of minutes. Add the sugar and yeast and stir for a couple of minutes. Add the rest of the ingredients, first the butter and last the salt, mix together until you get a firm dough. Divide in two and roll out the pastry.

Cover the oven tray with foil and put the first layer of pastry, add the filling and add the second layer of pastry. Seal the edges. Add decorations. Paint with egg white the surface and make a few holes with a fork.

Cook at 200 °C in a preheated oven for 35 min.

Serve with lettuce salad.



2. Fry the mushrooms and the garlic for a few minutes and let it cool down.

3. Chop the sun dried tomatoes and olives and mix together with the boiled potatoes and the fried mushrooms. Add the pesto and stir well.



1. Cut the potatoes in small pieces. Boil for 7 minutes. Rinse and set aside to cool down.

