Jerusalem artichoke pie

Categoria: Unique dishes **Tempo di preparazione:** 40 minutes **Difficoltà:** molto facile

Ingredienti per 4

- 2 rolls of ready-made puff pastry
- 350g Jerusalem artichokes
- 100g mozzarella
- 1 egg yolk
- sage leaves
- salt and pepper to taste

Chef: Viviana Marrocoli

A perfect starter for a relaxing weekend lunch with friends – unusual, easy to make and impressive with the sweet nutty taste of Jerusalem artichokes.

Serves 4
Time: 40 minutes

Method:

Unroll one sheet of puff pastry onto baking paper and insert into a 22cm ceramic pie dish. Peel the Jerusalem artichokes and slice thinly with a mandolin (or sharp knife). Finely chop the mozzarella and drain in a sieve.

Take the pie dish lined with the puff pastry and arrange the slices of Jerusalem artichokes, trying to make an even layer over the entire surface. Now arrange the diced mozzarella on top of the Jerusalem artichokes and season with salt and pepper. Create a lid with the second sheet of puff pastry, press down and trim the edges, prick the dough and lightly brush with the freshly beaten egg yolk.

Bake in a preheated oven at 190°/200° C until golden brown and the puff pastry is cooked. It will take about 25/30 minutes. When cooked and serve immediately.