



EGG PASTRY ROLL

BY Caterina Romano's Kitchen

INGREDIENTS

1 square puff pastry roll 10X10"
3 medium eggs
1 ½ cups of dried ricotta
1 cup of cooked spinach
¼ cup of Parmigiano-Reggiano
Salt & pepper
Pinch of nutmeg
Egg wash = 1 scrambled egg
¼ cup of sesame seeds

DIRECTIONS

- 1. Add the eggs to a pot filled with water and cook until they are hard-boiled.**
- 2. When the eggs cool down remove the shells.**
- 3. For the filling; in a glass bowl mix the ricotta and spinach. Add the cheese, season with salt & pepper, add the nutmeg and mix everything together.**
- 4. Roll out the puff pastry on a baking tray lined with parchment paper.**
- 5. Spread the ricotta and spinach mixture over it, without getting too close to the edges.**
- 6. Line up the hard-boiled eggs in the lower part of the puff pastry square.**
- 7. Roll everything up and then seal the ends well.**
- 8. Place in the refrigerator for ½ hour.**
- 9. Preheat the oven to 360 DF.**
- 10. Generously brush the roll until fully covered with the egg wash.**
- 11. Generously top the roll with sesame seeds.**
- 12. Bake for 30-35 minutes.**
- 13. Once baked, let it cool for ½ hour.**
- 14. Divide into portions and serve.**

ENJOY THE EGG PASTRY ROLL