

# Pie with vegetables



## **Ingredients:**

a roll of dough brisé  
250g of soft white Italian cheese (cow)  
2 carrots  
a handful of frozen spinach  
a handful of frozen peas  
a shallot  
3 tablespoons of butter  
1 egg  
nutmeg  
salt

In the pan, add a knob of butter, salt, the carrots and half shallot (finely cut). Cover with Magic Cooker and cook at medium heat for 6-7 minutes.



In another pan, add a knob of butter, spinach, salt and nutmeg. Cook at medium heat for 6-7 minutes, covering with Magic Cooker.



In a third pan, cook the peas (even if frozen) with a knob of butter, the remaining half shallot and salt for 6-7 minutes.



In a bowl, mix well the cheese, the egg and the nutmeg together with some salt.



Cut from the border of roll of dough a strip thick 1cm and keep it for later, then place in the pan or in the pot (26cm diameter) the remaining roll with it's baking paper.

Prick the bottom with a fork, spread over the cheese and divide the surface at your own will with the strip of dough that you previously cut from the main roll. Fill the gaps between the strips with the vegetables prepared before.



Cover with Magic cooker and cook at high heat for 2 minutes, then at low heat for almost 25 minutes. Make sure to dry the lid occasionally.

Enjoy your meal with Magic Cooker!