

Torta Salata con Radicchio e Brie – Radicchio and Brie Savory Pie

Ingredients	Preparation
<p>300 grams radicchio, sliced 200 grams brie, sliced 8 walnuts, chopped 20 grams raisins, washed 1 tablespoon honey 2 tablespoons balsamic vinegar 1 tablespoon <u>Organic EVOO</u> 1 9-in pie crust, uncooked</p> <p>Suggested Wine Pairings: <u>Vigna Petrusa Richenza Oak Aged White Wine Blend Biodynamic</u></p>	<ol style="list-style-type: none"> 1. Heat oven to 350°F. Prepare the pie crust, grease and flour a pie pan, and lay the crust in, pricking with a fork and then pressing with fingers to help it lie flat. Set aside. 2. Heat olive oil with honey and balsamic vinegar in a skillet. Then add radicchio and stir until wilted. Lastly, add raisins and walnuts and stir until warmed through and walnuts are toasted. 3. Put radicchio mixture from skillet into the pie crust and top with the brie slices. Use excess pie crust to create a border, pressing with a fork for a quick design. 4. Bake for 40 min or until pie crust is golden brown and cooked through. If the crust edges start to burn, cover with aluminum for the duration of cooking time. 5. Serve warm and enjoy with a glass of <u>Richenza</u>.

This recipe is courtesy of the winery Vigna Petrusa from Italy.

The *torta salata* or a quiche like savory pie is a simple dish found throughout Italy... a staple of family gatherings... and is the ultimate svuota frigo or pantry meal. With endless possibilities for ingredients, they can be both an exercise in culinary creativity and a way to finish up bits and bobs of food in the fridge. Grab a pie crust (or even if your super fancy a puff pastry sheet) and let your imagination run wild. Follow along with our video recipe on [YouTube](#).