

# Wild Nettle Pie

## Pastry:

100g butter

2dl plain flour

0.5dl of mixed flakes and flours (spelt, oat - whatever you have!)

Pinch of salt

2 tablespoons water

## Filling:

2 onions (or shallots) finely chopped

Olive oil

1 tablespoon of butter

240-300g spring nettle leaves (can substitute with frozen spinach)

4dl cream

4 eggs

Pepper

Firstly prepare the pastry. Place butter, flours, flakes and salt into a mixing bowl. Rub the butter (with your fingers) into the flour until the mixture is crumbly. Add water and mix just until dough is smooth and can be made into a ball.

Butter your pie dish and press the mixture into the dish with your fingers, including up the sides. Place in fridge (or outside!) for 15 minutes. This helps make the pastry crumble.

Slowly cook onions with butter and oil, until brown and sticky. Add chopped (easier to chop when frozen) nettle leaves and cook for a few minutes. Season with pepper. Add 2 dl of cream and cook until the nettle leaves look softer (1-2 minutes). Cool.

In another bowl, gently beat eggs and the remaining 2dl of cream. Add cooled nettle mix to the bowl and gently combine.

Pour nettle mixture into the pastry shell. Bake in a 200°C oven for 35-40 minutes, until it looks brown.

Serve warm. The pie is especially delicious when you make it the day before - the flavours blend overnight.