

# PALMINA



## **Torta Primavera paired with Traminer**

Serves six people

8 ounces plain flour  
Pinch sea salt  
1 teaspoon dried Italian herbs  
3 ounces vegetable margarine or unsalted butter  
1 cup cold water  
10oz. box of baby spinach leaves, washed & dried  
1 yellow onion  
2 tablespoons Extra Virgin Olive Oil  
4 ounces pancetta, chopped  
16 ounces ricotta cheese  
½ cup Parmigiano-Reggiano cheese, grated  
3 eggs, lightly beaten  
½ teaspoon grated nutmeg  
Salt and pepper

1. Preheat your oven to 400 degrees.
2. Combine the flour, salt and herbs. Rub the margarine into the flour until it resembles fine breadcrumbs. Mix in enough water so that the pastry forms a single mass. Roll out to about ¼" thick and line a greased flan dish. Place in the oven and bake until it just starts to brown – about 10 minutes.
3. Use a food processor to finely chop the onion and the spinach.
4. Heat the oil in a medium skillet, add the pancetta and cook for 2 minutes. Add the onions and sauté until the onions are translucent. Allow the mixture to cool.
5. In a large bowl, combine the spinach, cheeses, eggs and nutmeg. Fold in the onion mix and season.
6. Place the spinach mixture into the pastry shell and bake until the top starts to brown, about 30 minutes.