



Savory pies can make a main dish when served with a green salad. You can also take them on a picnic or bake bite-size tartlets for appetizer.



Preparation time: 15 minutes

Cooking time: 30 minutes

Ingredients for 4

- 1 pie crust
- 1 cup feta cheese, crumbled
- 1 cup mozzarella cheese, cubed
- 2 tablespoons olive oil
- 1 onion, chopped
- 1/2 cup pine nuts
- 1 egg
- 1/2 pound cherry tomatoes
- 1 teaspoon thyme
- Salt and pepper

Tip

You can use puff pastry instead of pie crust in which case, you do not need to pre-cook it.

Feta and Pine Nuts Pie

1. Preheat oven to 400F.
2. Arrange the dough on a baking dish covered with parchment paper and bake for 5 minutes. Remove from the oven and set aside.
3. In a larger bowl, mix the feta cheese and mozzarella cheese. Set aside.
4. Heat 1 tablespoon olive oil in a pan over medium heat and sauté the onion until golden, about 5 minutes. Add the thyme and season with salt and pepper. Add to the cheese mixture.
5. Sauté the pine nuts in the same pan until golden, about 3 minutes. Add to the bowl with the cheese mixture. Add the egg and mix well.
6. Pour the mixture over the dough and bake for 20 minutes.
7. In the meantime, heat the remaining olive oil in the pan and sauté the cherry tomatoes until slightly charred, about 10 minutes. Season with salt and pepper.
8. Serve a slice of pie with a spoonful of charred cherry tomatoes.



Preparation time: 20 minutes

Cooking time: 45 minutes

Ingredients for 4

- 1 puff pastry sheet
- 2 bell peppers (pick 2 different colors preferably), or a dozen sweet peppers
- 1 tablespoon butter
- Salt and pepper
- 2 eggs
- 1 cup milk
- 1/2 cup shredded cheese (Swiss or Italian blend)
- 2 shallots, finely chopped
- 1 teaspoon curry powder
- 1/2 cup heavy cream

Bell Pepper and Curry Pie

1. Arrange the bell peppers on a baking sheet covered with aluminum foil and broil for 10 minutes. Then flip them over and broil for an additional 3 minutes. Some areas should be slightly charred.
2. Remove the bell peppers from the heat and cut in half. Remove the seeds. Set aside.
3. Preheat oven to 400F.
4. Arrange the puff pastry on a baking dish covered with parchment paper. Arrange the bell peppers on the dough. Season with salt and pepper. Set aside.
5. Whisk the eggs and milk in a bowl. Incorporate the shredded cheese. Season with salt and pepper. Pour the mixture over the bell pepper.
6. Bake for 25 minutes.
7. In the meantime, heat the butter in a sauce pan over medium heat. Add the shallots and sauté for about 5 minutes. Add the curry and cream and simmer for 2 minutes. Set aside.
8. Serve a slice of pie with the sauce over or on the side.



I made bite-size tartlets here but you can make a full pie.

Preparation time: 15 minutes

Cooking time: 30 minutes

Ingredients for 4

- 1 pie crust
- 1 tablespoon olive oil
- 2 onions, thinly sliced
- 1 anchovies in oil (1 can), chopped
- 1/2 cup kalamata olives, chopped
- 1 teaspoon thyme
- 1/2 cup shredded cheese (Swiss or Italian blend)
- Salt and pepper

Tip

You can use puff pastry instead of pie crust in which case, you do not need to pre-cook it.

Cauliflower Fritters

Never fails to delight the guests.

1. Preheat oven to 400F.
2. **Optional:** To make bite-size tartlets, spread the dough over a floured surface and roll it thin. Cut circles with an upside down glass, about 2 inches in diameter.
3. Arrange the dough on a baking dish covered with parchment paper and bake for 5 minutes. Remove from the oven and set aside.
4. Heat the olive oil in a pan over medium heat and sauté the onion until golden, about 7 minutes. Add the thyme and sauté until slightly charred, about another 5 minutes. Season with salt and pepper. Incorporate the anchovies and olives.
5. Arrange the onion mixture over the dough (or over the individual tartlets), and sprinkle with the cheese.
6. Bake until the cheese is golden, 15 to 20 minutes.