### 0.1 Greta Pie

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Before starting the recipe, it helps to put the chocolate chips in the freezer, so they do not melt as quickly as the pie cooks.

#### 300 g Plain Flour For the Pastry

$ \stackrel{\hookrightarrow}{\to} 100\mathrm{g}$ $ \stackrel{\hookrightarrow}{\to} $	g Golden Caster Sugar 1 tsp Baking Powder 100 g Softened Butter	Mix the flour, sugar and baking powder together, then cut the butter into small cubes and add to the mixture. Rub together with fingertips until the mixture resembles breadcrumbs that hold a shape when pressed together, but easily crumble.
$\hookrightarrow$	2 Eggs	Whisk the eggs, and then slowly mix them into the pastry until it comes together. Knead until smooth, and then wrap in cling film and refrigerate for an hour.

# $\begin{array}{c} \hookrightarrow \\ \hookrightarrow \\ \Rightarrow \end{array} \qquad \begin{array}{c} Ginger \\ \sim 50 \text{ g } Sugar \end{array} \\ \begin{array}{c} Slice \text{ the rhubarb and dice the ginger, then place both in a saucepan. Add a } \\ few tablespoons of water and the sugar, then cook until the rhubarb is soft and reduced. Add more sugar to taste. \end{array}$

For the Fruit Layer

# Modification Other tart fruits like cooking apples work wonderfully as an alternative to rhubarb.

### $\hookrightarrow$ 250 g Ricotta For the Cheesecake Layer

 $\begin{array}{ccc} 250\,\mathrm{g} & \textit{Mascarpone} \\ 1 & \textit{Egg} \\ \textit{Rum} \end{array} & \text{Whisk the cheese, eggs and rum together, and then stir in the chocolate and} \\ \begin{array}{c} \text{dates.} \end{array}$ 

## $\hookrightarrow$ Grated Dark Chocolate For the Pie

Chocolate Chips

Chopped Dates

3–4 Stem Rhubarb

### Egg Wash Take the r

Take the pastry out of the fridge and roll into a sheet. Place over the pie tin and cut around the edge, leaving a lip over the top of the tin for structure. Gently press the pastry to ensure it fills the tin.

- Pour the rhubarb into the pie, and spread around.
- Gently pour the cheesecake on top of the rhubarb.
- Grate some dark chocolate on top of the cheesecake.

Roll out any excess pastry and cut into strips, and weave a criss-cross on top of the pie.

Paint the pastry with egg wash, and bake at  $180 \,^{\circ}\text{C}$  for  $\sim 40$  minutes.