



Serves 4

For the shell:

- 300 g of flour
- 2 eggs
- 2 tablespoons extra virgin olive oil
- 1 teaspoon of baking powder for pies
- 1 pinch of salt
- water

For the filling:

- 300 g of spelled
- 300 g of ricotta
- 3 eggs
- 80 g of grated pecorino cheese
- 1 sprig of parsley
- 1 clove of garlic

After soaked, boiled pearl barley, drain well, the ricotta with a fork, add the chopped parsley with garlic and cheese, spelled and lightly beaten eggs.

On a work surface, pour the flour in the center with the eggs, salt, yeast, olive oil and a bit 'of water at room temperature. Knead the dough adding as much water as it needs to obtain a flexible but consistent.

Grease a cake pan with a little 'oil, or cover it with parchment paper, disponetevi stretching it over the dough with your hands to cover the bottom and edges.

Pour in the filling, richiudendovi slightly over the dough edges.

SAVOURY TART WITH SPELT

Bake at 180 degrees for 40 minutes.
The cake can be served hot or cold