



Serves 4

For the shell:

- 150 g of rye flour
- 60 g butter at room temperature
- 1 teaspoon of baking powder for pies
- 1 pinch of salt
- milk or water if needed

For the filling:

- 250 g of dried beans
- 250 g of dried chestnuts
- 150 g of rice
- 2 eggs
- salt

Soak the chestnuts for 24 hours, drain and cook in boiling water for an hour and a half, then drain and mash. After keeping them to soak, boil the beans, drain and mash. Meanwhile, cook the rice in boiling water.

Add the two passed to the cooked rice and drained, add the salt and let cool. Add the eggs.

On a work surface, pour the flour with the center of the baking powder, salt, butter into small pieces. Work well, combining possibly a bit 'of milk or water to soften.

Grease a cake pan with oil and roll out over the dough, leaving a little bit of pasta for the border. Disponetevii the filling closing the edge inward.

Bake at 180 degrees for 40 minutes and serve hot.