

## **SHRIMP PIE**



### **Ingredients (serves 4 people):**

#### **Dough**

½ kg wheat flour

350 g of cold butter

1 egg

1 pinch of salt

1 egg yolk to brush

1 strand of brush oil

#### **Shrimp**

500 g medium shelled and peeled shrimp

2 tbsp olive oil

1 drained palm heart glass

1 chopped onion

2 cloves garlic, minced

1 can of peeled tomatoes

Chopped parsley to taste

Spring onion to taste

Pitted black olives to taste

Salt to taste

Black pepper to taste

1 tbsp paprika

**Preparation:**

1. For dough put the wheat flour in a bowl.
2. Drill a hole in the middle and add the remaining ingredients.
3. Stir until incorporated and obtain a firm and smooth consistency.
4. Let stand for 30 minutes in the fridge.
5. For the shrimp stuffing season the shrimps with salt and pepper.
6. In a pan heat olive oil and brown the onion and garlic.
7. Add shrimp and sauté for a few minutes.
8. Add the tomatoes, olives and paprika and cook for approximately 15 minutes.
9. Finally, add salt, pepper and parsley and spring onion.
10. Allow to cool and add the drained palm and mix well.
11. For mounting between two PVC films stretch a portion of dough about 0.5 cm thick and about the size of a false bottom baking sheet. Reserve in the fridge.
12. On a false bottom baking sheet line the bottom and sides with the remaining dough about 0.5 cm thick.
13. Leave in the fridge for 15 minutes.
14. Separate egg white from egg yolk in different bowls.
15. Lightly beat the egg yolk with a drizzle of olive oil.
16. Pass the egg white over the edge of the dough in the false bottom baking pan.
17. Place the filling and cover with the remaining open dough between the PVC films.
18. Brush the dough with the beaten egg with the drizzle of olive oil.
19. Drill a small hole in the center of the dough to let the steam out and not steam when baking.
20. Bake in preheated oven at 180° C for approximately 50 minutes or until golden.
21. Remove from oven and allow to cool slightly.
22. Remove ring from roasting pan and serve.