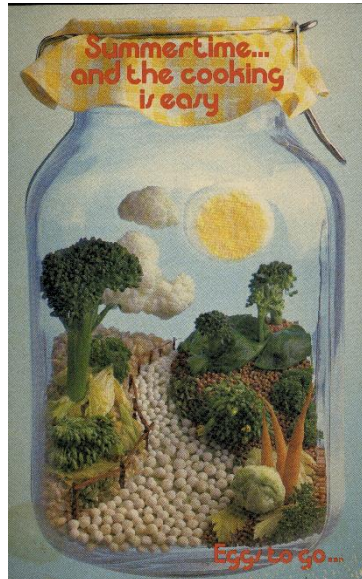


# DES ARCHIVES, J'EN MANGE!

## Revisiter les goûts d'autrefois



### ◇ MEDITERRANEAN LAYERS

7

1 onion, chopped	1
1 clove garlic, crushed	1
1 tbsp. butter	15 mL
2 (10 oz.) bags of spinach, washed and stemmed	284 g
1 (20 oz.) package frozen pie dough, thawed	567 g
1/2 lb. sliced ham	250 g
1 lb. Mozzarella cheese, sliced	500 g
1 jar pimiento, or roasted sweet or hot red pepper, cut into strips	750 mL
7 eggs	7

Sauté onion and garlic in butter. Add spinach and cook until wilted. Drain well. Reserve 1/3 of the pastry. Roll out remaining pastry to line a greased 8 1/2" (22 cm) springform pan or deep cake pan. Allow pastry to overhang. Layer: 1/2 the ham, 1/2 the cheese, 1/2 the spinach mixture and 1/2 the pimiento. Beat 6 eggs and pour over this layer. Repeat layering with remaining ingredients. Roll out remaining pastry and cover. Seal edges, brush with remaining egg mixed with a bit of water and slit surface. Bake in 400°F (200°C) oven for 45 minutes or until golden. Serve warm or cold.

**Makes 8 to 10 servings.**