## **Honey Pie**

This easy recipe builds on the Greek tradition of delicious desserts using ricotta and honey. The addition of a liqueur of your choice adds that extra Zing.

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| Pastry  Any unbaked shortcrust pastry (not too sweet)  Pie filling  500g ricotta  ½ cup honey  1 tablespoon caster sugar  3 eggs + additional egg white  1 tablespoon liqueur (eg Fireball, Cointreau, Limoncello)  1 teaspoon ground cinnamon or substitute to complement your liqueur choice | Method   * Set oven for 200°C (180° fan-forced) * Beat cheese until smooth, then gradually beat in the honey and sugar. * Beat in the eggs, liqueur and cinnamon (or substitute). * Lightly grease a 25cm pie dish or springform pan and line with the pastry. Lightly beat egg white and brush some of this over the pastry. * Add remaining egg white to the cheese mixture. * Pour cheese mixture into pastry case and smooth top * Bake in a hot oven for 15 minutes, then reduce oven temperature to moderately slow (170°C or 150°C fan-forced) and cook for a further 30 minutes or until set. * Switch off heat and leave pie to cool in the oven by leaving the oven door slightly open. * Serve cut in wedges at room temperature. |

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