## **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 filling500g ricotta½ cup honey1 tablespoon caster sugar3 eggs + additional egg white1 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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