

Spanakopita (Spinach Pie)

Ingredients:

1 bunch silverbeet or spinach
1 cup mint leaves, chopped
1 cup parsley, chopped
120 grams butter, melted
2 onions, finely chopped
2 tablespoons olive oil
4 eggs
200 grams feta cheese, crumbled
200 grams ricotta
100 grams parmesan
1 teaspoon nutmeg
¼ teaspoon black pepper
salt
16 sheets filo pastry or 6 puff pastry

Method:

1. Preheat the oven to 180°C.
2. If using silverbeet, cut off any coarse stems and roughly chop. Wash well and drain.
3. Wash and chop the herbs, add to the silverbeet/spinach.
4. Melt butter in a saucepan and set aside.
5. Heat oil in a frying pan and add the chopped onions. Sautee for 2 to 3 minutes then add the silverbeet. Spinach and herbs and cook for about 5 minutes.
6. In a large bowl mix eggs, crumbled feta, ricotta, parmesan, nutmeg, salt and pepper.
7. Add cooled onions and silverbeet/spinach to the eggs and cheese mixture, mix well.
8. Brush the baking dish with the butter. Layer half the sheets of filo in the baking dish brushing each sheet with butter.
9. Spread the mixture into the baking dish over the filo.

10. Lay the remaining filo over the filling, one sheet of pastry at time, brushing each sheet with butter.
11. Coat the top sheet lightly with butter and tuck any overlap into the sides and corners of the baking dish. Score the top layer of filo into squares or diamonds.
12. Bake for 30–40 minutes until golden brown.

You can have this hot or cold. I like to eat it with a green salad.

If you use puff pastry, you only need a single layer on the bottom and the top.