



# Spanakopita

#### Season: Winter Serves: 30 tastes in the classroom or 6 at home

**Fresh from the garden:** chives, eggs, garlic, parsley, spring onion, winter greens (spinach, kale or silverbeet)

Spanakopita simply translates to 'spinach pie' in Greek.

**Note:** To reduce the cooking time, split the recipe over two trays to make two thinner pies. Use a mix of whatever greens are growing in the winter garden.

## **EQUIPMENT:**

metric measuring scales, cups and spoons 2 clean tea towels chopping board cook's knife colander wooden spoon fine grater large non-stick frying pan large bowl whisk baking dish (just a bit smaller than the size of the pastry sheets) foil pastry brush small knife serving dish

## **INGREDIENTS:**

2 tbsp olive oil 6 spring onions, finely chopped 2 cloves garlic, crushed 1/4 tsp nutmeg, freshly grated 1/4 tsp black pepper, freshly ground 1 very large bunch of winter greens, stems removed, leaves washed, dried and finely chopped 3 tbsp fresh chives, chopped a handful of parsley, chopped 4 eggs 220 g feta cheese, crumbled 220 g ricotta 80 g parmesan freshly grated <sup>1</sup>/<sub>4</sub> cup olive oil, for brushing 16 sheets filo pastry

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## WHAT TO DO:

- **1.** Preheat the oven to 180°C.
- 2. Prepare all the ingredients based on the instructions in the ingredients list.

#### To make the filling:

- 1. Heat oil in the frying pan over a medium heat and sauté the spring onions until soft. Add the garlic, nutmeg, pepper, winter greens, chives and parsley.
- **2.** Fry, constantly stirring, until the greens are soft and most of the liquid has evaporated. Transfer to a colander to drain and cool.
- **3.** Whisk eggs in a large bowl. Gently fold in the cheeses and the cooled winter greens mixture to combine.









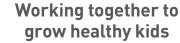
Spanakopita continued

### To assemble and cook the spanakopita:

- 1. Brush the baking dish with oil. To stop your filo from drying out as you work, cover sheets with foil, then cover this with a damp tea towel.
- **2.** Layer half the quantity of sheets in the bottom of the baking dish, brushing each sheet of filo with oil before laying it in the dish.
- 3. Spread the greens and cheese filling over the pastry sheets.
- **4.** Lay the remaining filo over the filling, one sheet of pastry at time, brushing each sheet with oil.
- **5.** Coat the top sheet lightly with oil and tuck any overlap into the sides and corners of the baking dish.
- 6. Score the top layer of filo into squares or diamonds.
- **7**. Bake for 30–40 minutes until golden brown.
- 8. Follow the score lines to cut up the pie, and serve.







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