

Silver Beets Spanakopita

Serves: 32 tastings



From the garden: Spring onion, parsley, silver beets & egg

Equipment:

- Large bowl x 1
- Wooden spoon x 1
- Chopping boards and knives
- Measuring spoons
- Pastry brush x 2
- Kitchen scale
- Deep baking tray x 1
- Baking paper

Ingredients:

- 3 spring onions (finely chopped)
- 2 tablespoons finely chopped parsley leaves
- 15 silver beets/spinach (leaves only, coarsely shredded)
- 3 eggs
- ½ pack of feta cheese (crumbled)
- 200g ricotta cheese (crumbled)
- 1/8 teaspoon nutmeg
- 10 grinds of pepper

- 12 sheets filo pastry
- 100g butter (melted using microwave)

Method:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put all the ingredients except filo pastry and butter in a large bowl, stir until evenly mixed.
4. Lay 2 sheets of pastry on a clean workbench and gently brush with melted butter.
5. Top that with another 2 sheets of pastry and brush with butter again.
6. Top with last 2 sheets of pastry.
7. Then transfer the buttered pastry into a lined baking tray.
8. Pour the silver beets mixture over the pastry, spread it evenly.
9. Repeat Step 4, 5 & 6, then place the buttered pastry on the silver beets mixture.
10. Bake for 25mins or until golden brown.
11. Cut into 32 pieces.
12. Serve into 5 large serving plates.