SPANAKOPITA

INGREDIENTS

1 bunch spinach or silverbeet
2 sprigs fresh dill, chopped
4 green shallots, chopped
300g feta cheese
100g ricotta cheese
½ cup finely grated hard cheese
5 eggs
2 tbsp dry breadcrumbs
¼ tsp ground nutmeg
½ tsp freshly ground black pepper
60ml olive oil
Melted butter or olive oil for greasing dish
375g packet fresh filo pastry
185ml melted butter (approximately)
SPANAKOPITA...

METHOD
Preheat oven to 180c. Lightly grease a 20cm x 30cm x 5cm deep baking dish.

Trim and wash spinach and remove stems from silverbeet. Must be as dry as possible to ensure the spanakopita does not become soggy.

Coarsely shred the leaves and stalks and set aside.

Place feta in a large bowl and mash with a fork. Add ricotta, eggs, breadcrumbs, nutmeg, pepper and oil. Mix with the fork to combine. Add the spinach and set aside while preparing pastry case.

Lay the filo out on a bench. Cover with a dry tea towel then a damp one to keep it from drying out. Line dish with a sheet of filo and butter the filo. Top with another sheet of filo and butter and continue until about half the sheets of filo are used.

Using your hand or a spoon, gently mix the spinach filling until thoroughly combined. Pour into the prepared pastry base and spread evenly. Top with remaining filo, buttering each sheet, ensuring the final sheet is well buttered. Trim any overhanging pastry and tuck in the sides.

Using a sharp knife to mark pastry top into diamond shapes, allow the knife to pierce the pastry once or twice to allow air to escape during baking. Sprinkle lightly with water and bake in preheated oven for 45 minutes to 1 hour or until well browned and set.

Gently shake the pan and the spanakopita will slide easily when cooked. Cover with foil if getting too brown. Cool on rack for 15 minutes before cutting to serve.