

# SPANAKOPITA

## EQUIPMENT

MIXING BOWLS, PASTRY BRUSH, CHEF KNIFE, BAKING PAPER, CLING FILM, ICE

## INGREDIENTS

300GM RICOTTA, 150GM BULGARIAN FETTA, 80GM BUTTER,  
1 BUNCH SPINACH, 1 GARLIC CLOVE, 1 EGG YOLK, FILO PASTRY, SALT, PEPPER

## METHOD

COVER THE BOWL OF BUTTER WITH CLING FILM AND PLACE IN A PRE-HEATED OVEN STEAM SETTING 100 DEGREES FOR 8 MINS

PLACE THE SPINACH ON A LARGE PERFORATED TRAY AND WITH 5 MINS LEFT ON THE TIMER PLACE THE SPINACH IN TO STEAM

SET UP A BOWL OF ICED WATER

ONCE COOKED REMOVE THE SPINACH AND THE BUTTER, PLACE THE SPINACH IN THE ICED WATER TO COOL

IN ANOTHER LARGE MIXING BOWL PLACE THE RICOTTA AND FETTA, CHOP THE GARLIC FINELY AND ADD TO THE BOWL ALSO

STRAIN OFF THE SPINACH AND SQUEEZE OUT AS MUCH WATER FROM THE SPINACH AS POSSIBLE, CHOP THE SPINACH AND ADD TO THE RICOTTA MIX

SEASON THE RICOTTA AND SPINACH AND MIX IN 1 EGG YOLK AND SET ASIDE

CUT THE SHEETS OF FILO PASTRY IN HALF, LAY ONE LAYER ON TO THE CHOPPING BOARD AND BRUSH WITH BUTTER AND PLACE ANOTHER LAYER ON TOP, REPEAT WITH ANOTHER LAYER SO YOU HAVE 3 SHEETS BUTTERED TOGETHER

PLACE A LARGE SPOON OF RICOTTA MIX INTO THE BOTTOM CORNER OF THE PASTRY AND FOLD OVER FORMING A TRIANGLE. CONTINUE TO FOLD THE PASTRY OVER ITSELF KEEPING THE TRIANGLE SHAPE

PLACE ON A LARGE BAKING TRAY AND BRUSH WITH BUTTER, CONTINUE UNTIL ALL THE RICOTTA MIX IS USED

PLACE THE PASTRIES IN A PRE-HEATED OVEN COMBI SETTING 170 DEGREES FOR 20 MINS

ONCE COOKED REMOVE FROM THE OVEN AND SERVE HOT WITH SOME TOMATO RELISH

## HINTS & TIPS

- YOU CAN MAKE THESE ONE DAY IN ADVANCE AND KEEP IN THE FRIDGE OVERNIGHT UNTIL NEEDED
- THESE PASTRIES ARE A GOOD OPTION FOR CANAPÉS JUST MAKE THEM SMALLER
- WHEN USING FILO PASTRY KEEP IT UNDER A TEA TOWEL AS IT DRIES OUT QUITE QUICKLY