

DT food year 3 9/01/2017

Greek Spinach and Feta cheese Pie

Ingredients

- 200g bag spinach
- 25gm pine nuts
- 100g feta cheese, crumbled
- 2 eggs
- ½ 250g pack filo pastry
- Salt and pepper
- Butter



Method

1. Carefully unroll the filo pastry. Cover with some damp sheets of kitchen paper to stop it drying out. Take a sheet of pastry and brush liberally with some of the butter. Drape butter-side down in a 22cm loose bottomed cake tin so that some of the pastry hangs over the side. Brush butter on another piece of pastry and place in the tin, just a little further round. Keep placing the pastry pieces in the tin until you have roughly three layers, then spoon over the filling.
2. Whisk the egg and add a pinch of salt and pepper then pour over the spinach feta and pine nut mixture.
3. Pull the sides into the middle, scrunch up and make sure the filling is covered. Brush with a little more butter.
4. Heat oven to 180C/fan 160C/gas 4. Cook the pie for 30 mins until the pastry is crisp and golden brown.