

SPINACH AND CHEESE SPIRAL PIE

THE STEAM
OVEN KITCHEN



INGREDIENTS

8 sheets filo pastry
1 egg for pastry wash
Poppy and/or sesame seeds
Butter or oil spray

Filling:

400gms spinach leaves
170gms feta cheese
1 cup ricotta cheese
 $\frac{1}{2}$ cup grated parmesan cheese
1 egg, lightly beaten
2 cloves of garlic, crushed
2t dried dill or $\frac{1}{4}$ cup fresh dill, chopped
1t lemon pepper

$\frac{1}{4}$ t grated nutmeg

INSTRUCTIONS

Preheat your oven to 200°C using 'bottom heat with fan'. (Add steam if applicable to your oven) Steam or lightly pan fry the spinach until wilted, then press out as much liquid as possible before roughly chopping. In a separate bowl mash together the feta, ricotta, parmesan, egg, garlic, dill and lemon pepper. Add in the chopped spinach to combine, then grate a little nutmeg into the cheese mixture. Taking 1 sheet of filo pastry, brush with some melted butter or spray with cooking oil and layer a second sheet over the top. Spread $\frac{1}{4}$ of the mixture across the long edge, then roll up into a sausage shape. Arrange the sausage on a baking tray into a snail spiral and brush with extra melted butter or spray with cooking oil. Repeat with another 2 sheets pastry and second portion of filling, continuing the spiral by pressing the beginning of the second roll into the end of the first. Repeat this roll & spiral process with the remaining pastry and filling, pressing the last end of the spiral into the edge of the pie to seal. Brush with extra melted butter or spray with cooking oil then sprinkle with poppy or sesame seeds. Place in the bottom half of the oven and bake for 25 minutes or until crispy and golden. Place in the bottom half of the oven and bake for 25 minutes or until crispy and golden.