

GREEK SPINACH & FETA PIE

WITH PINE NUTS AND SPRING ONIONS

Preparation Time : 25 minutes

Baking Time : 25 minutes / 200° C

Serves : 4 to 6

INGREDIENTS

- 6 sheets of filo pastry
- **600g spinach leaves**
- **200g feta cheese**
- 200g cream cheese (*optional*)
- 3 medium eggs
- 50g butter
- 50g toasted pine nuts
- 50g raisins
- 1 bunch of spring onions
- Virgin olive oil
- Nutmeg / Salt and pepper



1. **Place a really large pan** with a drizzle of vegetable oil on a medium heat. Finely slice the **onions** and add them to the pan along with the **spinach** and some **salt and pepper**. Leave to cook for a few minutes until completely wilted. Tip the wilted spinach into a sieve and squeeze as much liquid as possible out of it.
2. **Add the crumbled feta, cream cheese, pine nuts and raisins** to the spinach mixture. Crack the **eggs** in, then add the **nutmeg** with salt and pepper. Mix everything gently.

**** At this stage in the proceedings the mixture won't look like the most beautiful thing in the world, but don't worry, after a little magic in the oven it will come out good. ****



3. **Brush the filo pastry sheets with some of the melted butter.** Lay it in a buttered and floured tin, pressing it in against the bottom and sides so that the entire inside is covered.

4. **Tip the spinach mixture inside and spread it out evenly.** Fold the excess filo pastry inwards to enclose the filling. Then lightly scrunch up the remaining sheets of pastry and arrange them on top to give a ruffled-effect top. Brush the top with the remaining melted butter and then bake in a pre-heated oven at **200° C / Gas 6** for 25 minutes.

5. **The pie should be crisp and golden on the outside and warmed through.** Carefully remove the pie from the tin, season and place on a serving dish. For the decoration, you can arrange vines of roasted cherry tomatoes with a drizzle of olive oil over.

**** This dish is also delicious served cold. ****