

# Spanakopita

## (greek spinach pie)

- Melted butter or nutelex
- Big bunch silver beet or spinach 2-3 kg
- 2 tbs olive oil
- 2 brown onions
- 4 garlic cloves
- 6 shallots (spring onions)
- 500 gms Greek feta
- ½ cup finely chopped fresh dill
- 2 lemons, rind finely grated
- 8 eggs , lightly whisked
- 12 sheets filo pastry
- 120g butter or nutelex, melted

1. Pre heat oven to 180 c.
2. Brush two baking trays with melted butter.
3. Wash, remove stems and coarsely shred silver beet.
4. Place half the silver beet into a non stick frypan over high heat. Cook, stirring, for 3-4 mins or until silver beet just wilts. Transfer to a bowl and set aside to cool. Repeat with the remaining silver beet.
5. Heat oil in the frying pan over medium heat. Add onion and garlic, cook, stirring, for 5 minutes or until soft.
6. Use your hands to squeeze excess liquid from silver beet.
7. Combine silver beet, onion mixture, green shallots, feta, dill, lemon rind and egg in a large bowl.

8. Place filo sheets on a clean work surface. Cover with a clean t-towel, then a damp tea towel (this will prevent drying out).
9. Brush 1 filo sheet with melted butter. Top with another sheet and brush with butter. Top with another sheet, and then fold the filo stack in half crossways. Repeat with remaining filo and half the remaining butter to form a second stack. Fold the filo stack in half crossways. Repeat this step for second baking tray.
10. Line the prepared baking trays with the filo stacks.
11. Spoon the silver beet mixture into the trays and smooth the surface. Top with the other stacks.
12. Fold edges over and press down firmly to enclose filling.
13. Use a small sharp knife to score the top of the filo diagonally. Brush with the remaining butter.
14. Bake in preheated oven for 30 mins or until golden brown.
15. Remove from oven and set aside for 5mins. Cut into slices to serve.