

Greek Spanacopita - Spinach Pie recipe

Ingredients

- 500gr Spinach (photos taken from 1 Kg recipe)
- 2 + 1 eggs
- 200-250 gr. Feta
- 1 yogurt
- 1 cream fresh (~ 250ml)
- 1 tsp of honey
- 2-3 fresh onions
- 1 big leek (poireau) or 2 small
- Dill (aneth)
- pâte feuilletée (Coop: 2 – 25 x 42 cm, 640g)
- 1 tsp. of salt
- 4 tbs flour
- 1 small glass of olive oil
- 50g butter (optional)
- 4-5 tbsp. sesame oil + sesame (not for Richard)
- White wine



You can find nice Greek Feta named: "KOLIOS" in Aligro. If not, "Salakis" is the second best choice. Please, don't buy any other Feta unless you send me a picture before 😊



Verified - is the less liquid.



Yogurt: 1st choice (Coop)



pâte feuilletée (640g)



Yogurt: 2nd choice. Please, only natural taste.

Step 1: Prepare the spinach

When you go to Coop (or Migro etc.) please try to find baby spinach with small leaves. If you can't find baby spinach, it is better to remove the stems from spinach leaves (fold each leaf in half, then with your hand pull the stem towards the top of the leaf). It will take years ...

Put the spinach into boiling water for about 5 -10 mins. (Figure 1)

Place it into a pasta strainer and let it get back to a normal temperature (~20mins). (Figure 2)

Take a handful of spinach. Squeeze the spinach between your hands roughly, so it drains out. **SQUEEZE IT REALLY HARD** for 2-3 mins. It might take you about 15 mins to drain completely all of the spinach. This step is important because you don't want to end up eating a spinach soup. (Figure 3, is what has been left from 1 Kg of spinach)



Figure 2



Figure 4



Figure 3

Step 2: Stir-fry (Sautée)

Cut the onions and the leeks like in Figures 4 and 5 in small slices.

Cut the drill and set aside.

Put some olive oil in a pot (figure 6) and heat the stovetop to maximum.

Drop in the pot the leeks and the onions (figure 7).

Let them stir-fry for a while (for 5 mins) stirring frequently.

Drop the drill in the pot and keep stirring for 5 more mins.

Sautéing: At the end add a small glass of white wine and let the alcohol evaporates.



Figure 5



Figure 6



Figure 8



Figure 7



Figure 8



Figure 9

Step 3: Mix

In a big bowl:

- Crumble the Feta
- Add
 - o The eggs
 - o Cream fresh
 - o Olive oil
 - o The mix from step 2
 - o Honey
 - o Salt
 - o Yogurt
 - o And the drained spinach
- Optional
 - o Sesame oil
 - o Butter (melt in the microware for 30 sec)

Mix very-very well with your hand.

Add the flour and mix again



Figure 10



Figure 11



Figure 12



Figure 13



Figure 14

Step 4: Cooking Pan

Take a pastry brush and spread some oil on it (figure15)

Unroll the *pâte feuilletée* but **do not** remove the paper.

Place the *pâte* into the baking pan with the paper on it like in figure 16. Then remove slowly the paper.

With your hands carefully lay the pastry to take the shape of the baking pan and gently lift the sides like in figure 17. The olive oil helps to do this smoothly.

With a spoon spread the mix on the pastry – figure 18.

Over the mix place the next *pâte* with the paper and remove it slowly as you did before – figure 19. With a knife close the edges.

With a fork open small holes over the *pâte*.

Brush with an egg. Brushing the pastry top with a little beaten egg will give you a golden color and help it crisp up - figure20.

Add some sesame oil and sesame - figure21.



Figure 15



Figure 16



Figure 17



Figure 18



Figure 19



Figure 20



Figure 22

Step 5: Oven

Ensure the oven is preheated to 200C. Bake for 45 mins until the pastry is brown like in the next pic.



Enjoy your Spanacopita!!

Greetings to all of you,

I've missed you,

Stavros