

Spinach and feta cheese Spanakopita |

Recipe for 4 portions

Description

This dish is a classic of Greek cuisine. A delicious puff pastry made of filo pastry stuffed with a mixture of cheeses and spinach.

Note

For an easier assembly, it is also possible to make this recipe in a pie pan.

Ingredients

Stuffing

- 100 Gr Feta cheese
- 100 Gr Ricotta
- 1 Unit(s) Egg yolk
- 125 Gr Baby spinach
- 150 Gr Onion
- 2 Clove(s) Garlic
- 1 Tsp Dry oregano
- 1 Pinch(es) Ground fennel seeds

- Salt and pepper
- Olive oil

Puff pastry

- 4 Leaf(ves) Phyllo dough
- 50 Gr Butter

- Salt and pepper
- Olive oil

Preparation

- Preparation time **40 mins**
- Preheat your **oven** at **400 F°**

Preparation

Wash the spinach leaves and cut them into strips (1 cm).

Crumble the feta cheese.

Finely dice the onion and chop the garlic.

Melt the butter.

Stuffing

In a pan over medium heat, sweat the onion in olive oil. Add spinach and garlic. Let cook until the spinach has wilted. Drain the spinach in a colander, pressing well to extract as much liquid as possible. Place in a mixing bowl.

Add the rest of the stuffing ingredients and mix. Divide into 8.

Spanakopita

Layer 2 sheets of filoo dough, brushing each with melted butter. Cut it into four lengthwise strips.

Place a portion of filling on one end of each strip. Fold the triangle over itself several times to form a triangle. Place the triangles on a baking sheet lined with a silicone mat or parchment paper. Brush turnovers with melted butter.

Bake for 20-25 minutes in your preheated oven.

Bon appétit!