

Spanakopita

SERVES 20-30 as a mezze

PASTRY

2½ cups (375g) self-raising flour
1 cup (150g) plain flour
60g cold butter, chopped
90g sour cream
1 cup (250ml) warm water, approximately

FILLING

2 bunches silverbeet (26 leaves)
1 bunch English spinach
3 cups (200g) finely grated mixed hard cheeses (eg. peccerino, romano, parmesan)
1 cup (100g) grated feta cheese
Salt & pepper, to taste
¾ cup (180ml) olive oil
4 eggs, lightly beaten
1 egg, lightly beaten, extra, to glaze

- 1 Preheat oven to 180°C. Lightly grease a 25cm x 38cm Pyrex baking dish.
- 2 **To make the pastry** Place flours, butter and sour cream in a food processor and process until mixture resembles crumbs. While processing gradually add just enough water until mixture forms a ball (do not add too much water). Remove pastry from processor bowl, gently knead until smooth. Roll out a little more than half the pastry on a lightly floured surface until large enough to line prepared baking dish. Gently ease pastry into dish (do not stretch), allowing pastry to overhang edges slightly. Set dish aside while preparing the filling.
- 3 **To make the filling** Wash silverbeet and spinach well. Remove thick white stem from silverbeet. Finely chop silverbeet and spinach. Spin in a lettuce spinner to remove excess water. Place silverbeet and spinach in a large bowl; add cheese. Season with salt and pepper; mix well. Add oil and eggs and mix to combine.
- 4 Place spinach mixture into pastry case, pressing spinach to level surface. Roll remaining pastry large enough to cover surface of dish. Top with remaining pastry. Trim and seal edges. Brush pastry with extra egg then prick all over with a skewer to help release the steam during cooking.
- 5 Bake for 45-50 minutes or until browned. Turn out onto a wire rack (right side up). Cut into pieces.

TIPS

- + The cheese is quite salty so don't add too much salt when seasoning.
 - + Avoid stretching pastry into dish as it may split during cooking.
 - + Spanakopita can be served warm or cold.
 - + Recipe can be halved and cooked in a smaller dish.
- 