

Greek Pie

Bialik College Kitchen Garden Program



Bialik College

Ingredients:

- 500g greens from the garden (silverbeet, spinach, chard etc..) stems discarded, leaves roughly chopped.
- 2 spring onions, thinly sliced
- ½ bunch of dill, finely chopped
- ½ bunch of parsley, finely chopped
- 150g feta cheese, crumbled
- 200g ricotta
- 2 eggs, lightly beaten
- salt/pepper
- olive oil
- filo pastry

Equipment:

- round baking dish
- chopping board
- knife
- pastry brush
- salad spinner

Method:

1. Preheat oven to 180C and brush oil around the baking dish.
2. Sort out greens, discard stems and wash leaves well, dry in a salad spinner and roughly chop.
3. Cook greens a few minutes with a little oil in a saucepan until just starting to wilt.
4. Combine cheeses, salt/pepper and eggs in a large bowl and mix well.

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5. Add the greens, spring onions and herbs to the cheese mixture and mix to combine well.
6. Brush one sheet of filo with olive oil, then place another sheet of filo on top of it and brush again with olive oil. Do this one more time. There should be 3 sheets of filo in total.
7. Place some of the greens mixture along the edge of the filo (the long side) and roll it up to make a log.
8. Place on the baking tray, starting in the centre.
9. Repeat with the rest of the filo and mixture. Place rolls in the baking tray, touching each other.
10. You will form a spiral that leads to the outer edge of the pan.
11. Brush the top with olive oil and bake in the oven for 50-60 minutes or until the top is brown.
12. Let it cool for 15 minutes before serving.