

SAVOY & LEEK SPANAKOPITA



Moderate



110 minutes



Lunch/Main



Serves 6

INGREDIENTS

2 tablespoons olive oil
250g leeks, chopped
4 cups savoy cabbage
250g feta cheese, crumbled
½ teaspoon sea salt
½ teaspoon black pepper
225g filo pastry
½ cup olive oil



COOKING STEPS

Chop the spinach and the leeks. Transfer the olive oil and the leeks to a large pot and sauté over medium-high heat, stirring occasionally, until the leeks are soft, glossy and translucent. Add the spinach and stir until it wilts down. Reduce the heat to a gentle simmer and cook until all the excess moisture is evaporated. This will prevent a soggy bottom.

Remove the pot from the heat and let it cool down for a few minutes. Add the crumbled feta cheese, the freshly grated black pepper and a pinch of salt. Mix to combine, taste and adjust the salt and the pepper if needed.

Preheat your oven to 375 °F (190 °C)

Grease your baking dish with olive oil and cover it with the two thirds of the filo pastry, brushing each sheet of filo dough with olive oil and making sure that the sheets overlap the dish. It's best to arrange the sheets ruffled, as this traps air and makes them crispier after baking. Fill the pie with the spinach and feta filling and level the surface with a spatula.

Fold inwards the overlapping filo sheets and cover the pie with the remaining filo, greasing each layer with olive oil. Tuck the surface filo between the pie and the edges of the pan.

Score the top layer with a sharp knife (don't go all the way down) and lightly sprinkle the surface of the pie with 2 tablespoons of water (this makes for a crispier crust). Bake in the oven until golden brown. Bake in the lower rack of your oven for 60 minutes or until golden brown on top. Let it cool for 30 minutes before cutting into pieces.