

## Spinach and ricotta filo bake.....

A vegetable show stopper recipe... Easy peasy...



### Ingredients:

350 g ricotta

350 g spinach, I use fresh spinach...

3/4 cup grated parmesan

200g feta

2 tablespoons finely grated lemon rind

1 XL egg or 2 small eggs

salt and pepper

2 garlic cloves , crushed

1 roll filo pastry

melted butter to brush the sheets

### METHOD:

Place the ricotta and cooked drained spinach in a bowl and mix evenly, the quantity of spinach is difficult to measure, but it should be more or less even quantities of ricotta to cooked spinach.

Add the parmesan, crumbled feta, lemon rind, egg, salt and pepper. Mix to combine.

Melt the butter and garlic and put aside

Use one med size loaf tin or 2 x small tins, I love my SMALL size thins, +/- 20 x 11 cm's wide.

Grease the tins and layer with 3 sheets horizontally, and 3 sheets vertically, the sheets needs to be brushed with the garlic butter and have an "overhang" large enough to cover the top of the loaf once filled.

Fill the filo lined tin with the ricotta mixture and fold the filo over the top in order to cover the ricotta mixture completely. Bake at 180 degrees until lightly brown and cooked ... +/- 30 - 40 minutes.

Cool the cooked loaf for +/- 10 minutes and turn out onto a wire rack lined with grease proof paper.

Serve luke warm or at room temperature....

Filo tips: defrost in fridge, cover immediately with damp cloth once opened, keep unused filo covered while not brushed with butter or separated from each other, if you don't cover the filo immediately once you removed it from the plastic wrapper it will dry out within seconds and stuck to each other.

RECIPES



from the kitchen of the princess and  
the wannabee weather girl...

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