



# Spanakopita

מתכון מאת V-ZUG Ltd.



Preparation	45 Mins
Resting time	10 Mins
Cooking time	25 Mins
מנות	4
התקן	CombairSteamer V2000 from 2021

crispy spinach strudel

## Filling

---

- 1 onion
- 2 cloves of garlic
- 500 g leaf spinach
- Olive oil for sweating
- 1 bunch of parsley
- 1 bunch of dill
- 1 unwaxed lemon, some grated zest and juice
- 1 tsp salt
- Some pepper
- Some cayenne pepper
- Some nutmeg
- 2 eggs
- 1 tbsp cornflour
- 300 g feta, crumbled

## Shaping

---

- 8 sheets of strudel pastry
- 60 g butter, melted

## Filling

---





Finely chop the onion and garlic. Wash the spinach, drain well and shred coarsely. Chop the parsley and dill.

Sweat the onion and garlic in a little olive oil in a large pan over a medium heat until translucent. Add the spinach, put the lid on the pan and sweat until the spinach wilts. Mix in the herbs.

Squeeze the excess water out of the spinach and then season to taste with the spices up to and including the nutmeg. Mix the eggs and cornflour together in a bowl. Add to the spinach, along with the feta, and mix well.

## Shaping

---

Line the bottom of the springform tin with baking paper. Grease the sides the springform tin with some melted butter. Brush a sheet of strudel pastry with butter and place in the springform tin, brushed-side up. Allow excess pastry to hang over the rim of the springform tin. Carefully press the sheet of pastry into the bottom and up the sides. Rotate the tin slightly and repeat the process until all the sheets of pastry are used up. Press the pastry into the bottom and up the sides again and prick with a fork.

Put the filling in the tin. Fold overhanging pastry sheets inwards, crumpling them slightly. Brush the edge of the pastry with the rest of the butter.

## Baking

---

Preheat the cooking space to 210 °C using the PizzaPlus mode.

Bake the spanakopita on a wire shelf in the middle shelf position for 25 minutes.

Remove the spanakopita from the springform tin and leave to rest for 10 minutes.

## Cooking steps

---

**(Pre-)heat cooking space to 210 °C with PizzaPlus**

**Preheating finished. Put the food in.**

**PizzaPlus 210 °C for 25 Mins**

## עצות

---

Frozen spinach can be used in place of fresh spinach. Defrost and squeeze the excess water out of the spinach before use.

## אביזרים

---

Wire shelf

ø 25 cm springform tin

## מידע נוסף

---

הופק ביום

26.01.2022

