

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Spanakopita (Mediterranean Phyllo Pie with Feta and Spinach)

BY CHEF MARTY SLAVIN

### Filling Ingredients

8-10 oz. fresh spinach,  
chopped

12 oz. feta cheese, crumbled

2 tsp. extra virgin olive oil

4 eggs + 1 egg yolk

Freshly-grated lemon zest  
from one lemon

1 tsp. fresh or dried thyme

Cayenne pepper powder

Nutmeg powder

Freshly-ground black pepper,  
salt

### Crust Ingredients

Package of phyllo dough,  
properly thawed (when thawing,  
do not remove the phyllo from  
the package; place it in the  
fridge 12-14 hours before using).

1 cup extra virgin olive oil,  
more if needed

Sesame seeds

### Additional Ingredients

A few brunches of fresh  
rosemary to put around  
the rolls while baking

### Directions

Preheat the oven to 375°F.

To make the filling: In a mixing bowl, add the spinach, feta cheese, eggs, lemon zest, olive oil, nutmeg, salt, pepper, thyme and stir until all is well-combined.

Unroll the phyllo sheets, take one sheet and brush with the olive oil. Sprinkle with cayenne pepper powder. Add another layer over the first one and brush with the olive oil. Add third layer, brush with olive oil and sprinkle with just a few drops of sparkling water.

Now, spread the spinach and feta filling lengthwise over the phyllo crust, to form a line (roll). Make a roll, brush the roll with the olive oil and sprinkle sesame seeds. Repeat whole process until you use all the phyllo. Each roll is made of 3 layers of phyllo.

Bake in the 375°F heated-oven for 25 minutes, or until the phyllo crust is crisp and golden brown. Turn off the oven and leave it in for another 10 minutes. Remove from the oven. Finish cutting into pieces and serve. Enjoy!