

Spinach & Feta Filo Pie (Spanakopita in Greek or Ispanakli Borek in Turkish)(adapted from Jamie Oliver's version)

100g pinenuts
5 eggs
300g feta cheese
50g Cheddar cheese
2 tsp dried oregano
1 onion
Fresh dill or flatleaf parsley or mint – depending on your favourite
1 lemon
2 cloves garlic
25g butter
400g prewashed baby spinach
A few grains of rice (less than a handful, more than a pinch)
1 x 270g pack of filo pastry
Cayenne pepper/ salt/pepper to taste
1 whole nutmeg, for grating

1. Put the pinenuts into dry 24cm executive skillet pan to toast (you can use a pan with an ovenproof handle in either skillet or frying pan shape), tossing occasionally. Keep an eye on them as you want to lightly toast not to burn.
2. Crack 5 eggs into large batter bowl and crumble in 300g of feta, lightly chopped. Grate in 50g of Cheddar. Add a pinch of pepper, a couple of pinches of dried oregano, zest of 1 lemon grated using microplane grater and a splash of olive oil, plus the herbs if you are using them and a scattering of uncooked rice. Once the nuts are light golden, add them to the egg mixture and mix well.
3. Chop onion using food chopper. Put the empty frying pan back on the heat, add a little olive oil and the knob of butter and pile in the onion and half of the spinach. Gently push and move it around and add more as it wilts down. Make sure it doesn't catch on the bottom and when there's room, start adding the rest, stirring frequently. Once the spinach is really nice and dense, take the pan off the heat. Add the wilted spinach to the egg mixture and grate in $\frac{1}{2}$ a nutmeg. Mix well using small mix and scraper.
4. In the empty executive skillet, place layers of filo pastry, overlapping them over the edges and forming a base and edges to line the pan. Spritz each layer with oil from the kitchen spritzer after each layer or brush with oil using chef's silicone basting brush. Keep going until you only have about 4 unused pieces left. Stir and then tip in the spinach and feta mixture, fold over some of the sides and scrunch them on top. Top with one of the remaining filo sheets and scrunch on top, repeat until all edges folded in and all sheets tucked/scrunched on top. Spritz after each layer with oil and finally spritz the top with oil.
5. Put onto a medium heat and cook for 4-5 minutes, be careful not to have it so hot as to burn the base.
6. Put into the oven for an extra 30 minutes until cooked through and the egg is set and filo golden.