

Spanakopita

(Tricia Belfry)



Ingredients

- 1 Lb. Phyllo Pastry (#4) @ Room Temp
- 12 Oz. Salted Butter, Melted
- 1 C. Panko Breadcrumbs
- 1 Lb. Spinach Leaves, Coarsely Chopped
- 3 Tsp. Dried Dill
- 6 Scallions, Thinly Sliced
- 15 Oz. Ricotta Cheese
- 1 Lb. Feta Cheese, Crumbled
- 3 Eggs
- 3 - 4 Tbsp. Olive Oil
- ½ Tsp. Salt.
- 1 Tsp. Black Pepper, Freshly Cracked

Preheat oven to 400°

Filling Method

1. In the bowl of a tabletop mixer that is fitted with the paddle attachment add the feta and ricotta cheese. Add the dill, salt, pepper, olive oil, and the scallions. Mix until combined.
2. Add the spinach in a few batches until combined. Taste and adjust seasoning if needed. Combine the eggs in a small bowl and whisk them together. Add the eggs to the mixing bowl and mix on low speed until incorporated.

Assemble the Pie

1. Sprinkle the breadcrumbs into a large baking pan to create an even layer.
2. Take a stack of 3 sheets of phyllo and place it in the pan to cover the bottom and let the rest of the stack hang over the side of the pan. Drizzle the top sheet with some melted butter.
3. Place 2 sheets half in the pan and half hanging outside of the pan on all four sides of the pan. Drizzle butter between the layers.
4. Spread all of the filling inside of the phyllo sheets. All of the sheets that are hanging outside of the pan should go over the filling. Place all of the filling inside of the phyllo and fold the phyllo that is hanging outside of the pan over the filling brushing butter in between the layers.
5. Reserve 6-7 sheets of phyllo for the topping and place the remaining sheets over the filling. Drizzle with some butter.
Take one sheet at a time and crinkle it like an accordion and place it on top. Continue creating accordions and place them side by side until the top is covered. Drizzle with butter and score into pieces.
6. Pour the remaining melted butter on top and brush all around.
7. Bake the pie on the center rack for about an hour or until golden all around. For an extra crisp bottom crust, transfer the tray to the bottom rack for the last 10 minutes. If your oven's heat is too high then, skip this step and just bake the pie a few extra minutes on the center rack.
8. Allow the pie to rest at room temperature for 15-20 minutes and then serve.

Kali Orexi!