



# Greek open-faced spinach pie

15'  
Hands on

40'  
Cook Time

10-12  
Portion(s)

1  
Difficulty



## Ingredients

- 5 tablespoon(s) olive oil, + extra o serve
- 800 g spinach, fresh
- 150 g heavy cream 35%
- 1/3 bunch dill
- 1-2 bunches mint
- 2 spring onions, finely chopped
- 250 g feta cheese
- lemon zest, of 1 lemon
- 2 eggs
- salt
- pepper
- 320 g kourou dough sheet
- 200 g cream cheese

## Διατροφικός πίνακας

Nutrition information per portion

321 Calories (kcal)	25.0 Total Fat (g)	12.0 Saturated Fat (g)	12.0 Total Carbs (g)
16%	36%	60%	5%
2.4 Sugars (g)	9.2 Protein (g)	3.1 Fibre (g)	1.3 Sodium (g)
3%	18%	12%	22%

## Method

- Preheat oven to 190\* C (374\* F) Fan.
- Place a [pan](#) over high heat and add 2-3 tablespoons of olive oil.
- Tear the spinach up with your hands and add it to the pan in batches.
- Cook for 5-7 minutes, until all of the liquid has evaporated. You don't want any moisture in the pie.
- When all of the spinach is ready, add the heavy cream. Stir until the volume of the spinach goes down and the heavy cream thickens.
- Remove from heat and add the dill, mint and spring onions.
- Add half of the crumbled feta cheese, lemon zest, eggs, salt and pepper.
- Stir and your filling is ready.
- Line a [baking pan](#) with parchment paper.
- Spread the shortcrust pastry in the pan and spread the filling over it.
- Roll the edge inward creating a small "envelope" all around the border.
- Add the cream cheese in small pieces all over the filling.
- Add the remaining crumbled feta.
- Season with salt and pepper and drizzle with 1-2 tablespoons of olive oil.
- Bake for 25-30 minutes, on the highest rack in the oven.
- When ready, remove from oven and let it cool for 10 minutes.
- Cut in to pieces. Drizzle with some olive oil, freshly ground pepper, herbs and serve.