



Egg and spinach pie

30'
Hands on

30 minutes'
Hands off

60'
Cook Time

8-10
Portion(s)

2
Difficulty



Method

For the dough

- In a mixer's bowl add the flour, water, olive oil, salt, and beat with the hook attachment at medium speed for 4-5 minutes until the dough starts to pull away from the sides of the bowl.
- Wrap with plastic wrap and refrigerate it for 30 minutes to rest.

For the filling

- Finely chop the onion, spring onions, garlic, dill, mint, and set them aside until needed.
- In a **frying pan** over medium heat add the olive oil, and as soon as it gets hot, add the spinach and sauté it for 2-3 minutes until it wilts.
- Add the onion, the garlic, and keep sautéing for 1-2 minutes.
- Then, add the spring onions, mint, dill, lemon zest, salt, and pepper.
- Remove from the heat and mix the filling with a serving spoon.
- Preheat the oven to 170° C (340° F) set to fan.
- Butter and flour a **round 28 cm baking pan**.
- Divide the dough into two even parts.
- With a rolling pin, roll out the first dough piece onto your working surface, after dusting it with flour.
- Put it into the baking pan so that it sticks out a little, and then add the filling. Spread it so to cover the whole surface.
- Cut the eggs in thin slices, place them into the filling and add the cheese mix on top.
- Roll out the second dough piece with the rolling pin.
- Cover the filling with the dough that you rolled out, spread with a little olive oil, sprinkle the sesame seeds, turn the edges of the dough inwards, and press with your hands.
- Bake in the oven for 40-50 minutes.

Tip

You can keep about 100 g of your dough and with small cookie cutters in several shapes, you can cut the dough and decorate the crimp before baking your pie.

Ingredients

For the dough

- 400 g all-purpose flour
- 200 g water
- 3 tablespoon(s) olive oil
- 1/2 teaspoon(s) salt

For the filling

- 1 onion
- 3 spring onions
- 1 clove(s) of garlic
- 2 tablespoon(s) dill
- 2 tablespoon(s) mint
- 2 tablespoon(s) olive oil, + extra, for spreading the dough
- 1 kilo spinach, fresh
- lemon zest, of 1 lemon
- salt
- pepper
- butter, for the baking pan
- all-purpose flour, for the baking pan
- 6 eggs, boiled and peeled
- 200 g mixed cheeses
- 30 g sesame seeds

Διατροφικός πίνακας

Nutrition information per portion

418 Calories (kcal)	22.0 Total Fat (g)	6.7 Saturated Fat (g)	34.0 Total Carbs (g)
21%	31%	34%	13%
2.7 Sugars (g)	17.0 Protein (g)	6.3 Fibre (g)	1.3 Sodium (g)
3%	34%	25%	22%