

# Cooking Workshop Kythira

## Spanakopita – spinach pie

### **Ingredients for four persons:**

1 kg spinach

200 gr feta cheese

3 eggs

500 gr flour (don't use self-rising flour)

A small cup of olive oil

Spoon of vinegar

Salt and pepper

### **Preparation:**

Cut the spinach thinly and knead it with both your hands. Crumble the feta cheese with a fork and add it to the spinach. Add eggs, salt and pepper. Mix it well.

Put the flour in a bowl and add: salt, a small cup of olive oil, a spoon of vinegar and some water. Knead this with one hand in order to get the flour mixed with the other ingredients. Continue kneading firmly until you have a beautiful dough. Put the pastry aside for one hour (cover it with a cloth).

Roll the half of the pastry out and put this in a baking tin (greased with oil). On top of this, you put the spinach mixture and cover this with the second half of the pastry. Brush the spanakopita with olive oil and cut the upper pastry layer in pieces (attention: don't cut through, the bottom needs to stay intact).

Bake the spanakopita in a preheated oven (200 - 250 degrees) in about 35 to 45 minutes.