

## Spring Green Spanokopita (Vegetarian)

Serves 8

### Ingredients

- 500g spring greens, finely shredded, stalks and all
- 150g butter
- 2 tbsp olive oil
- 2 large leeks, halved, cleaned and finely sliced
- 4 garlic cloves, crushed
- small bunch parsley, chopped
- small bunch mint, chopped
- small bunch dill, chopped
- ¼ nutmeg, finely grated
- 250g ricotta
- 100g pecorino, parmesan or vegetarian alternative, finely grated
- 2 eggs, beaten
- 1 lemon, zested
- 270g pack filo pastry
- 3 tbsp black sesame seeds

### Method

1. Preheat the oven to 180°C hot air.
2. Bring a large pan of water to the boil, tip in the greens and cook for 1 min, then drain and leave in the colander to cool a little.
3. Melt 1 tbsp of the butter with the oil in a large pan. Add the leeks and stir over a medium heat until softened. Add the garlic and cook for another minute, then remove from the heat, tip into a large bowl and leave to cool.
4. Squeeze as much water out of the greens as you can; if you don't mind getting a tea towel dirty, the best way to do this is to pile them onto the clean towel, gather the corners and squeeze. Add the greens to the pan with the leeks, then stir in the herbs, nutmeg, cheeses, eggs, zest and season.
5. You'll need a 23cm springform cake tin to assemble the tart in. Melt the remaining butter in a pan or the microwave and use some of it to grease the tin. Layer the sheets of filo in the tin, brushing each one really well with butter and leaving plenty of pastry hanging over the edge, to close the top with once filled. Save 2 sheets for the top.
6. Once the tin is lined, fill with the greens mixture. Fold in the overhanging sheets to close the tart. And place the remaining 2 sheets over the spanakopita and using a butter knife, tuck the overhang down around the edge of the tin. Scatter the sesame seeds on top and drizzle over the remaining butter.
7. Bake for 40-45 mins until deep golden brown (cover with foil if it starts to brown too much). Remove from the tin as soon as you can to help keep the pastry crisp.
8. Serve warm or cold.

