



Spanakopita

Recipe by V-ZUG Ltd.



Preparation	45 Mins
Resting	10 Mins
time	
Cooking	25 Mins
time	
Portions	4
Appliance	CombairSteamer V2000 from 2021

crispy spinach strudel

Filling

1 onion
2 cloves of garlic
500 g leaf spinach
Olive oil for sweating
1 bunch of parsley
1 bunch of dill
1 unwaxed lemon, some grated zest and juice
1 tsp salt
Some pepper
Some cayenne pepper
Some nutmeg
2 eggs
1 tbsp cornflour
300 g feta, crumbled

Shaping

8 sheets of strudel pastry
60 g butter, melted

Filling





Finely chop the onion and garlic. Wash the spinach, drain well and shred coarsely. Chop the parsley and dill.

Sweat the onion and garlic in a little olive oil in a large pan over a medium heat until translucent. Add the spinach, put the lid on the pan and sweat until the spinach wilts. Mix in the herbs.

Squeeze the excess water out of the spinach and then season to taste with the spices up to and including the nutmeg. Mix the eggs and cornflour together in a bowl. Add to the spinach, along with the feta, and mix well.

Shaping

Line the bottom of the springform tin with baking paper. Grease the sides the springform tin with some melted butter. Brush a sheet of strudel pastry with butter and place in the springform tin, brushed-side up. Allow excess pastry to hang over the rim of the springform tin. Carefully press the sheet of pastry into the bottom and up the sides. Rotate the tin slightly and repeat the process until all the sheets of pastry are used up. Press the pastry into the bottom and up the sides again and prick with a fork.

Put the filling in the tin. Fold overhanging pastry sheets inwards, crumpling them slightly. Brush the edge of the pastry with the rest of the butter.

Baking

Preheat the cooking space to 210 °C using the PizzaPlus mode.

Bake the spanakopita on a wire shelf in the middle shelf position for 25 minutes.

Remove the spanakopita from the springform tin and leave to rest for 10 minutes.

Cooking steps

(Pre-)heat cooking space to 210 °C with PizzaPlus

Preheating finished. Put the food in.

PizzaPlus 210 °C for 25 Mins

Tips

Frozen spinach can be used in place of fresh spinach. Defrost and squeeze the excess water out of the spinach before use.

Accessories

Wire shelf

ø 25 cm springform tin

