Spanakopita

Recipe by V-ZUG Ltd.



crispy spinach strudel

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

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

Additional information

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