



Cellier des Dauphins®

VEGETARIAN SPINACH & FETA PIE

LES DAUPHINS CÔTES DU RHÔNE WHITE



Ingredients:

- 100 g pine nuts
- 5 large free-range eggs
- 300 g feta cheese
- 50 g Cheddar cheese
- Dried oregano
- 1 lemon
- Olive oil
- 1 knob of unsalted butter
- 400 g baby spinach
- 1 x 270 g pack of filo pastry
- Cayenne pepper

Recipe:

- 1) Add the eggs and the mix of cheddar & feta cheese into a bowl and mix.
- 2) Add the zest of lemon, the roasted pine nuts and some pepper and oregano and mix well.
- 3) Then add the wilted spinach and mix again.
- 4) Prepare the filo pastry, layer in rectangles and add to a deep pan.
- 5) Add your mixture and press down and bake in the oven for about 20mins.

@thewinequeen_