

TURKISH SPINACH BOREKS – SHOWCASED AT THE NATIVE BEE EVENT

MAKES ONE 13cm x 20cm DISH

2 bunches SILVERBEET - white parts removed and finely chopped

3 Cloves GARLIC

1 ONION- Sliced

500gm FULL FAT RICOTTA

250gm BULGARIAN SHEEPS FETA

50gm PARMESAN

6 EGGS

1 whole NUTMEG grated

1 tsp. CHILLI FLAKES (or PUL BIBA)

½ tsp. ground CLOVES

Good grind of PEPPER – NO SALT

1 pkt. thick FILO PASTRY (ordinary will do)

250g melted butter

METHOD

Place silverbeet in colander and sprinkle 2 tsp. salt and let sit for 30 minutes. Drain and pat dry

Saute onion, garlic in 1 tbspn olive oil.

Crumble ricotta and feta in bowl and add spices, add beaten eggs, onion and spinach. Mix until combined

Grease ovenproof dish with butter. Lay Filo out on slightly dampened tea towel. Cover with another one. Filo dries out very quickly and will disintegrate. Take Two sheets of Filo and brush liberally with melted butter and place in dish—over sides. Place another two buttered Filo sheets the other. Do this twice until you have 8 sheets. Put the Spinach /cheese mixture over filo base and smooth out. Sprinkle Parmesan over. Top with eight sheets of Filo as before. Brush with more butter and place in 180 degree oven for approx. 40 minutes or until really golden. **THEY CAN ALSO BE MADE INTO INDIVIDUAL SERVES**

top with praline. Serve with seasonal fruit/berries