

## Maria Woodland & Dora Koukides

### Yiayia Anna's Spanakopita

### (Spinach Pie)

Note:  
Makes 2 large  
dishes



### Pastry Ingredients

- 6 cups (750g) plain flour
- 1 tsp salt
- 200g butter (room temperature) plus
- 100g extra melted
- 2/3 cup light olive oil
- 1 tbsp. white vinegar (this helps with a crispy pastry)
- 1 cup soda water (cool)
- 1 cup filtered water (cool)

### Pastry Method (using Thermomix)

1. Set a side large greased (brushed with olive oil) baking dish.
2. In a mixing bowl, add the flour, butter and salt and pour in the olive oil.
3. Mix 20sec/speed 4. Scrape down the sides with spatula.
4. Add 1 cup cool soda water, 1/2 cup cool filtered water, 1tbsn white vinegar.
5. Knead dough/1 min. Check if dough is coming away from bowl or requires more water.
6. Knead dough/1min – check and add more water if necessary (rest of the 1/2 cup).
7. Place on floured surface and knead.

## Pastry Method (using mixer)

1. Set a side large greased (brushed with olive oil) baking dish.
2. Using a dough hook attachment, mix to combine the flour, butter and oil for 10-15 seconds.
3. Add 1 cup soda water, 1/2 cup water, 1 tbsn vinegar and continue to mix. If the dough is still crumbly, add a little more water and mix for one minute. Add a few more spoons of water until the dough looks like an elastic ball.
4. Beat for about 5 minutes or until the dough pulls away from the sides of the bowl. The dough should be soft and elastic. If it is not, beat for a few more minutes.

## Filling Ingredients

- 1 bunch silverbeet
- 1 bunch English spinach (or bag spinach leaves)
- 1 bunch flat leaf parsley
- 1/2 bunch dill
- 1 large leek
- 1 onion finely chopped
- 300g feta and 300g ricotta
- 1 cup grated kefalogauiera cheese or parmesan
- 4 large eggs
- 1/2 cup olive oil
- 2 tbsn plain flour

## Filling Method

1. Discard tough stems of silverbeet and spinach.
2. Thoroughly wash and rinse all greens and drain well gently squeezing out the excess water.
3. Finely chop parsley, dill, spring onions and leek and place in a large bowl.
4. Bunch up silverbeet and spinach and chop – add to the bowl with the herbs.
5. Crumble the feta and ricotta over the greens.
6. Add 4 eggs and 1/2 cup olive oil.
7. Add cinnamon, flour, sugar and season with salt and pepper.
8. Mix through with your hands.
9. Set aside as you roll out dough to assemble.

## Assemble Spanakopita

1. Divide dough into 200g balls – 3 for the top and 3 for the bottom. Keep 3 portions covered.
2. On a lightly floured surface or silicone mat, roll our 3 portions into dinner sized plate circles (approx. 15cm). Brush 2 of the circles with melted butter or olive oil, then place buttered circles on top of each other ending with the 3rd un-buttered circle on the top.
3. Roll out stacked circles into a large thin sheet to fit the tray and to go up the sides. Use pastry sheet to line prepared dish, leaving excess pastry over hanging edges of the dish and set aside until needed. Repeat process with remaining portions for top when needed.
4. Spoon in the filling and spread it evenly.
5. Repeat step 2 for top layer of pastry. Roll out stacked circles into a large thin sheet to cover the filling. Top the filling with the layer of thinly rolled pastry. Fold edges down around the inside.
5. Prick the top layer with a fork in random places. Brush the top layer of paster with olive oil and sprinkle water. Bake in a moderate oven 180 degrees 45mins – 1hr until pastry is golden brown.