SPINACH TART WITH NAZARETH CHEESE



Instructions:
Blanch the spinach for two minutes, then pat it dry and coarsely chop. Coarsely chop the Chinese cabbage and cook for five minutes in salted water and also pat it dry. Coarsely chop the spring onions and mix with the spinach, the Chinese cabbage and the eggs.

Finely slice or grate the Nazareth cheese and add to the mixture. Season with salt and pepper, nutmeg, finely chopped dill and parsley.

Butter the filo sheets with a silicone brush and arrange the first four sheets one by one diagonally in a 23 cm pie tin.

Now ladle the filling into the tin and butter the remaining four sheets and arrange them over the mixture.

Then fold the bottom sheets upwards and butter them again with the brush.

Bake for 50 minutes in a pre-heated oven at 180° C until nicely coloured.

Serves:
4 people
Recipe type:
Entree
Allergens information:
Gluten

Difficulty:
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