

Perfect pies: spinach and ricotta phyllo pie

Ingredients (serves 8 – 10)

2 Tbsp olive oil
1 onion, chopped
2 garlic cloves, chopped
5 rashers bacon, chopped
2 bunches spinach, ends trimmed, chopped and washed
900g fresh ricotta, crumbled
1 egg
Pinch of ground nutmeg
Salt and pepper, to taste
8 sheets phyllo pastry
Butter, melted to brush pastry

Method

1. Preheat your oven to 190°C.
2. Place the olive oil, onion, garlic and bacon into a large pan and fry for 5 minutes over a medium heat until the onions are soft.
3. Add the spinach and cover for a few minutes until the spinach wilts. Remove the lid, stir and drain any excess liquid. Set aside to cool in a large bowl.
3. To your spinach mixture, add the ricotta, egg and nutmeg. Season with salt and pepper. Stir until well combined.
4. Butter a round non-stick cake tin (these [Springform pans](#) work a treat). Place the phyllo sheets on a clean work surface. Cover with a dry tea towel, then a damp tea towel (this will prevent the phyllo from drying out). Using a pastry brush, brush 1 sheet of phyllo at a time with butter. Place a sheet of phyllo, butter-side up, into the base of the pan, allowing the edges to overhang. Repeat with the remaining phyllo sheets, turning each sheet slightly to cover the base and buttering between layers. Keep one sheet aside.
5. Pour in your spinach mixture. Crumble 1 buttered phyllo sheet on top and fold over the edges to enclose.
6. Bake in oven for 40-45 minutes or until the pastry is golden and the filling is set.

Serve warm or at room temperature with mixed salad leaves.