

KALE, LEEK, PINENUT AND PERSIAN FETTA FILO PIES

SERVES: 8-10

PREP: 1 HR

COOK: 25 MINS



INGREDIENTS

- 1 leek finely chopped
- 2 cloves garlic crushed
- 4 cups chopped fresh kale leaves
- 1 tbsp olive oil
- 2 tbsp fresh oregano chopped
- Salt and pepper to taste
- 250g ricotta
- 350g Yarra Valley Cheese Persian Fetta
- 2 tbsp pine nuts toasted
- 150g butter melted
- 1 packet Filo pastry
- 1 egg
- 1/2 cup cream

METHOD

1. Preheat oven to 180°C.
2. In a saucepan, sauté leek, garlic, and kale with the olive oil until soft and a little caramelised. Add the chopped oregano and season to taste. Allow mixture to cool.
3. Mix in the ricotta, Yarra Valley Cheese Persian Fetta and pine nuts.
4. Melt the butter to liquid stage. Lay the sheets of filo out on a flat surface and cover with a clean, damp tea towel to stop the filo from drying out.
5. Working with one sheet of filo at a time, use a pastry brush to brush the melted butter over the filo sheet. Lay a second filo sheet on top and brush with butter to cover, working quickly so the pastry doesn't dry out.
6. Sprinkle dollops of the fetta and kale mixture over the buttered filo. Lengthways gather and scrunch the pastry together until it is about 1/4 of the width of a regular filo sheet. Starting at one end, twist the filo into a spiral shape.
7. Place on a baking paper lined oven tray and repeat the process, until all the filo pastry and mixture have been used.
8. Place the pies on the tray, wedged closely together to prevent them expanding as they cook.
9. In a small bowl whisk together the egg and cream until combined. Pour egg mixture into the filo spirals, making sure it sinks into all the gaps.
10. Bake the pies in the oven for 20-25 minutes, or until the filo is golden and crisp and the egg mixture is set.
11. To serve, cut around each pie with a small knife and lift from baking tray.



yarra valley cheese

The way cheese should be.