



Spanakopita with cheese and spinach



Ingredients

- 300 grammes of spinach
- 200 gram Henri Willig Biscuit Cheese with Kalamata Olive and Tomato
- 4 spring onions
- 3 cloves of garlic
- 1 lemon
- 3 large eggs
- 20 sheets of filo pastry
- Piece of butter
- Fresh dill
- Sesame seeds

Discover the delicious flavours of Greece with this homemade spanakopita! Spanakopita is a savoury filo pastry roll filled with a creamy mix of fresh spinach, cheese and herbs such as dill. We gave it a Dutch twist by using Gouda cheese, which melts wonderfully creamy and adds extra flavour. This crunchy treat is perfect as lunch, appetiser or light supper. Within an hour and a half, you can put this golden-brown, flavoursome Greek classic on the table that will surprise everyone.

Preparation

- 1: Preheat the oven to 200 degrees.
- 2: Remove the stems from the spinach, finely chop the leaves, mix with salt and leave for 20 minutes. Rinse under cold water and drain well.
- 3: Cut spring onion into thin rings. Fry spring onion and garlic in oil for 2-3 minutes. Add spinach and allow to wilt. Squeeze out moisture.
- 4: Beat the eggs, grate the cheese, finely chop the dill. Mix with spinach, lemon zest, salt and pepper. Divide into portions.
- 5: For one spanakopita, stack 4 filo pastry sheets with butter in between. Spoon 1 portion of mixture onto dough, roll up and fold sides in. Repeat.
- 6: Grease oven dish, place spanakopitas in it, brush with butter, sprinkle with sesame seeds and bake for 35-45 minutes until golden brown.
- 7: Leave to cool for 15 minutes and serve.

Our Biscuit Cheese with Kalamata Olive and Tomato is a seasonal product and hence not available all year round, but don't worry if you missed it - we have plenty of other flavourful cheeses that go perfectly with this dish. For example, try our Cow Cheese with Herbs and Garlic for a classic spicy touch, or give spanakopitas a spicy kick with our Cow Cheese with Chili.



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Can I make spanakopita in advance or freeze it?

Yes, spanakopita can be prepared in advance as well as frozen, making it an ideal dish for busy days or parties! You can fill the filo rolls and roll them up to the point of putting them in the oven. Keep them covered in the fridge until you want to bake them. Then bake them as directed in the recipe. In addition, spanakopita can be frozen both before and after baking.

Before baking: Roll up the filled filo rolls, place them on a baking tray and freeze them loose first. You can then store them in a freezer bag or box. Bake them straight from the freezer, adding a few extra minutes to the baking time.

After baking: Let the spanakopita cool completely, wrap each roll loosely in foil or store in an airtight box. At 175-180°C, you can reheat them in the oven until crispy again.

Tip: For best results, the filo pastry layer stays crispiest if you bake the rolls in the oven straight from the freezer, rather than defrosting them first.

This recipe was commissioned by [Cyn In Cooking](#).
