

Silverbeet Pie

Compiled and edited by Tara Rose

Ingredients:

8 medium trimmed silverbeet leaves (640g)

30g butter

6 spring onions, chopped

½ cup (100g) cottage cheese

150g crumbled feta cheese

1/3 cup (25g) grated parmesan

¼ teaspoon ground nutmeg

4 eggs, lightly beaten

8 sheets of fillo pastry

60g butter melted, extra

Method:

- 1) Preheat oven to 180 C. Grease an ovenproof dish (13cm x 23cm).**
- 2) Steam the silverbeet leaves until just wilted; drain, and cool to room temperature. Squeeze as much of the excess liquid from the leaves as possible. Leave to drain on paper towel. Then, chop finely and place in a medium sized bowl.**
- 3) Heat butter in a small pan; cook the Spring Onion for (approx.) 3 minutes, or until soft. Add to silverbeet with cheeses, nutmeg and egg. Stir well, so that all the ingredients are combined. The mixture should move easily over the spoon, but should not be watery.**
- 4) Lay 4 of the Fillo Pastry sheets onto the bottom of the greased pan, brushing each with melted butter as you lay it down. Trim the edges or they will burn in the oven. Spoon the mixture into the pan, and spread evenly.**
- 5) Lay another 4/5 sheets on top of the mixture, brushing each individual piece with melted butter. Trim the edges, or fold them in. So there is no excess hanging off the sides of the pan. Paint the top with butter, and put in the oven. Bake in a moderate oven for about 30 minutes, check that it doesn't overcook, and if still watery, bake for another 10 minutes.**

Hope you enjoy this delicious meal!