

Divine's Spirial Spanakopita

Chef Vivian Peterson

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Ingredients:

¼ Cup olive oil

½ Cup finely chopped onions

¼ Cup finely chopped scallions, including 2 inches of the green tops

2 Pounds fresh organic spinach, washed, thoroughly drained and finely chopped

¼ cup finely cut fresh dill leaves

1/3 finely chopped parsley (preferably flat-leaf)

½ tsp. salt

Freshly ground pepper

½ pound feta cheese, finely crumbled

4 eggs, lightly beaten

½ pound butter, melted

16 sheets (1/2 pound) filo pastry (each about 16 inches long and 12 inches wide)

Procedure:

In a heavy 10-12 inch skillet, beat the olive oil over moderate heat, add the onions and scallions stirring frequently, cook for 5 minutes. Stir in spinach, then add the dill, parsley, salt and a few grindings of pepper, stirring and shaking the pan almost constantly, cook uncovered for about 10 minutes. Let liquid evaporate or just squeeze it out from the spinach mixture.

Transfer mixture to a bowl, add feta and eggs.

Preheat the oven to 300 degrees. Get your filo and melted butter out with your butter brush. Lay one sheet of filo down, fold 1/3 of it and butter, then put 2 Tbsp. of spinach mixture, and roll the filo, then make it into a spiral shape, butter the top, move on to the next one.

When finished rolling your spanakopita, put in the oven for 45 minutes, or until baked crispy golden brown. The true secret to making these, is make them with love, sip on a little ouzo and put on some Greek music, we all swear they turn out better that way! At Divine restaurant we like to pair it with our spicy feta spread and balsamic reduction, fresh parsley or even a small organic Arugala salad for a more modern twist. Great appetizer for dinner parties.