



Silverbeet & feta triangles.

MAKES 18

- 1 tbsp extra virgin olive oil
- 700g (1 large bunch) silverbeet, stalks removed, leaves roughly chopped
- 1 leek, white and light green part only, halved and thinly sliced
- Good pinch freshly grated nutmeg
- Good pinch salt flakes
- 200g feta, crumbled
- 50g cream cheese
- 2 free-range eggs, beaten
- 12 filo pastry sheets
- 50g salted butter, melted

Preheat the oven to 180°C and line 2 baking trays with baking paper.

Heat the olive oil in a large frying pan over a medium heat, add the silverbeet, leek, nutmeg and salt, and sauté until the veggies have softened, about 3 minutes. Remove from the heat, transfer to a mixing bowl with the feta, cream cheese and eggs, and mix everything together well.

Lay 1 filo pastry sheet out onto a floured work surface with the short edges at the top and bottom, and brush with a little of the melted butter. Lay a second sheet on top and brush again with butter. Cut the sheets with a sharp knife from top to bottom lengthways into 3 equal-sized strips. Move the strips slightly apart.

Place a tablespoon of the filling at the bottom left-hand side of one strip, then fold it up on a diagonal to meet the right edge and make a triangle. Fold the triangle up and align with the right side. Fold the triangle again on the diagonal to meet the left side, then up again to align with the left side. Continue to fold until you have reached the end of the pastry strip. Brush the triangle all over with melted butter to seal it tightly and place it on one of the prepared baking trays. Continue with the remaining pastry sheets and filling mixture, brushing the sheets with melted butter as you go, until all the filling has been used and you are left with 18 filled triangles.

Bake the filo triangles in the oven for 20 minutes, or until crisp and golden. Serve warm with a Greek-style salad of cucumber, tomatoes and feta.



MATCH WITH 2017 COCKFIGHTER'S GHOST SINGLE VINEYARD SANGIOVESE ROSÉ

The bright and fresh cranberry and strawberry flavours of this rosé are the perfect accompaniment to this dish, with a subtle spice and crisp acidity that provides a long, dry finish.

WINEMAKER
XANTHE HATCHER



"My mum taught me how to cook spinach and feta pie as a teenager and it has remained a favourite to this day. It always gets tweaked as we make it, with additions like grated nutmeg or pine nuts. Making the pie into triangles was a revelation as you bake and freeze them in advance, then warm them through in a moderate oven for 15 to 20 minutes when needed." – Sharlee Gibb.