



Spanakopita

As made by Marian Nicoletti in our cooking demonstrations at our 2008 Rochester Greek Festival
www.RochesterGreekFestival.org

Ingredients:

2 lbs. phyllo dough
1 lb. clarified butter
2 cups crumbled feta cheese
One bunch chopped green onions
3 bags fresh spinach, chopped or 3 10oz. boxes of frozen spinach, thawed
16 oz. cottage cheese
6 large eggs
½ cup chopped fresh dill (optional)

Directions:

Thaw phyllo dough to room temperature; clarify butter. Using a jelly roll pan [15 x 10], butter the pan and begin layering the butter alternately with brushing each layer lightly with the butter. Continue to layer and butter each layer until all but 4 sheets of phyllo have been used from the 1st lb. of phyllo dough. Place one layer half-way on the phyllo and let the rest lay off of pan. Butter and continue to do this on the other side of pan. Do this two times.

Sauté the onions and dill in a frying pan until slightly browned. Add the feta cheese, eggs, cottage cheese and spinach. If using frozen spinach, thaw and squeeze out all excess water. Lightly spread filling over phyllo. Gently fold over the phyllo dough that has been hanging over the sides of the pan. Continue to layer and butter the remaining pound of phyllo dough over the pita.

Score the top of the pita with the size pieces you would like to have. This will assist in cutting the pita when it has cooled. Bake at 350 degrees for about 45 minutes or until golden brown. Allow to sit 30 minutes before cutting.