

Romley Estate Spinach & Feta Pie

This spinach and feta pie is the perfect comfort food, and adding our delicious Dukkah on top gives it an extra burst of flavour and crunch!

Ingredients

Base

2 cups cooked brown rice
40 g butter, melted
2 egg yolks (reserve whites for pie filling)

Filling

100g of feta
2 eggs
1/2 teaspoon nutmeg.
Sea salt and freshly cracked black pepper.
2 bunches spinach or 1 bunch silverbeet, washed.

Directions

1. Preheat oven to 200 degrees celcius.
2. To make the base, mix together rice, butter and egg yolks.
3. Grease your pie dish and press the base mixture firmly down into the bottom of the dish. Bake in the oven for approximately 15 minutes or until it begins to brown.
4. Meanwhile, make the filling by placing the feta into a bowl and crumble with your hands. Add eggs, reserved egg whites, nutmeg and salt and pepper and combine well. Chop spinach or silverbeet into 1 cm strips and combine with the ricotta mixture. Scoop into rice base and bake for 20 minutes or until top begins to brown.

Bon Apetit!