



RECIPES THAT DELIVER

SPANAKOPITA

TRADITIONAL GREEK SPINACH PIE

Layers of crisp, golden phyllo filled with a savory mixture of spinach, cheeses and fresh herbs. A classic Greek favourite that's always a crowd-pleaser!

Simple
Ingredients
Extraordinary
Flavour!



SERVINGS
12-16



PREP TIME
30 MIN



COOK TIME
1 HOUR



OVEN TEMP
350°F (175°C)



SKILL LEVEL
MEDIUM

INGREDIENTS

DOUGH

Water	1 ½ cups
Olive oil	2/3 cup
Salt	1 tsp
All-purpose flour	3 cups

FOR LAYERS (brushing)

Butter (melted)	½ cup
Olive oil	½ cup

FILLING

Spinach (fresh or frozen, thawed and well drained)	1 kg (about 10 cups)
Onion, grated	1 large
Shallots, finely chopped	2
Fresh dill, chopped	½ cup
Ricotta cheese	500 g (2 cups)
Feta cheese, crumbled	250 g (1 cup)
Bread crumbs	1 cup
Eggs	5
Salt	1 tsp (or to taste)
Black pepper	½ tsp (or to taste)

FILLING PREPARATION

1



Sauté onion and shallots in a little olive oil until soft. Let cool.

2



In a large bowl, combine spinach, onions, ricotta, feta, eggs, dill, bread crumbs, salt and pepper. Mix well.

CHEF'S TIPS



- Use fresh spinach when possible for the best flavour.
- Squeeze out as much liquid as possible from the spinach.
- Ricotta and feta give the perfect creamy and salty balance.
- Each dough layer is brushed with a butter and olive oil mixture for a crispy, flaky texture.
- Let the spanakopita rest before cutting – it helps it hold its shape.
- You can also use store-bought phyllo dough to save time.
- Delicious served warm or at room temperature.

SERVING SUGGESTION



Serve warm or at room temperature with a Greek salad, tzatziki or a simple green salad.



REAL
INGREDIENTS



AUTHENTIC
FLAVOURS



HOMEMADE
GOODNESS

COOK • CREATE • ENJOY

SPANAKOPITA

THE TRADITIONAL DOUGH METHOD

This traditional method creates an incredibly thin, crispy and flaky crust by layering dough with butter and olive oil, then stretching it as thin as possible. Follow these steps carefully for authentic results!



MAKE THE DOUGH



1 In a large bowl, combine water, olive oil, salt and flour. Knead until smooth. Cover and let rest for 20–30 minutes.



2 Divide the dough into 2 equal pieces.



3 Take one piece and divide it into 4 pieces: 2 large pieces and 2 small pieces. (Repeat with the second piece for the top of the pie.)

"Great Food Brings People Together"



ROLL, LAYER AND STRETCH – BOTTOM CRUST



4 You will have 2 large and 2 small pieces. Use one large and one small piece for the first bottom layer.



5 Flatten the large piece as thin as possible. Brush with the butter and olive oil mixture.



6 Stretch the small piece of dough as thin as possible and place it on top of the large piece. Brush again with the butter and oil mixture.



7 Using the combined dough (larger piece with the small piece on top), gently stretch it out as thin as possible and lay it over the baking pan, letting the edges hang over.



8 Take the second large piece, flatten and stretch it out as thin as possible. Place it in the pan over the first layer. Brush with the butter and oil mixture.

ADD FILLING AND TOP CRUST



9 Spread the spinach filling evenly over the dough.



10 Repeat the same process with the remaining large and small pieces from the second half of the dough:

- Flatten large piece, brush with oil
- Stretch small piece on top, brush
- Stretch the combined dough over the filling



11 Tuck in the edges, brush the top with the remaining butter and olive oil.



12 **Bake** at 350°F (175°C) for 1 hour, or until golden brown. Let rest for 15 minutes before cutting.

KEY TO SUCCESS

- ✓ Roll and stretch the dough as thin as possible.
- ✓ Always brush each layer with the butter and olive oil mixture.
- ✓ The combined large + small piece creates strength and flakiness.
- ✓ Take your time – patience gives the best results!
- ✓ Let it rest before slicing.

A Taste of Greece at Home!



SIMPLE
INGREDIENTS



TIMELESS
FLAVOURS



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THAT DELIVER

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