

SPINACH AND FETA SNACK PIES



SPINACH AND FETA SNACK PIES

400 g baby spinach

2 teaspoon dill, chopped

250 ml feta cheese, crumbled, plus extra to serve

flaky salt and ground black pepper, to taste

sesame seeds, to garnish

sheet ready-made puff pastry, thawed

Preheat the oven to 200°C. Boil spinach in water with salt for a few minutes. Spoon spinach out of the water.

Press excess moisture from the spinach and chop roughly. Mix spinach with dill and feta cheese. Season.

Halve the pastry. Place half the filling down the middle of each sheet.

Fold pastry into two “sausage” rolls, bake for 15 minutes and turn the oven down to 180°C.

Bake until pastry is crisp and golden. Allow to cool slightly before slicing with a sharp knife.

Sprinkle with toasted seeds.

Serve as a snack with drinks, or on the side with a soup.

Recipe: Magda Bronkhorst