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## Spanakopita and Native Mint Pie

Serves 8

### TASTE OF NAIDOC FACT

To acknowledge and commemorate this year's event, we have developed a delicious recipe perfect to share with family and friends. It incorporates native mint, a flavoursome herb mainly found in shaded and damp areas of forests and waterways throughout Australia. The herb has been used by indigenous Australians for thousands of years as an insect repellent, medicinal plant and for flavouring food. It is also a good source of antioxidants and phenolic compounds which have anti-inflammatory properties. Native mint has a subtle, peppery and spearmint flavour.

### INGREDIENTS

- As Required - Extra Virgin Olive Oil Spray
- 20ml Olive Oil
- 24 Shallots - green stem only, finely slice widthways.
- 4gm Dried Native Mint
- 3gm Ground Cumin
- 2 bunches Silverbeet - rinse, drain, remove leaves from stem and discard stem.
- 500gm Feta Cheese - drain and finely crumble.
- 400gm Ricotta Cheese - drain and finely crumble.
- 1 1/2 bunches Flat Leaf Parsley - pick leaves, rinse, drain and finely chop.
- 1 1/2 bunches Mint - pick leaves, rinse, drain and finely chop.
- 3/4 bunch Dill - pick sprigs, rinse, drain and finely chop.
- 9 Eggs - crack and beat.
- To Taste - Sea Salt, Finely Ground Black Pepper and Ground Nutmeg
- 16 Frozen Filo Pastry Sheets - thaw.
- 100gm Unsalted Butter - melt.

### METHOD

1. Preheat an oven to a moderate temperature - 160°C.
2. Lightly spray oil on the base and sides of a baking dish approximately 37cm long, 26cm wide and 5cm deep.



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3. In a sauté pan, over a moderate heat, add and heat the olive oil, add the shallot and sauté for 30 seconds, stirring regularly. Add the native mint and cumin and continue to sauté for a further 30 seconds. Remove from the heat. Place the mixture into a mixing bowl and set to one side.
4. Over a moderate heat, bring a suitably sized saucepan of water to the boil. Add the silverbeet, bring back to the boil, reduce the heat and simmer for 1 minute or until it has wilted and is cooked through. Remove from the heat, drain and refresh the silverbeet under cold water. Drain well, squeeze out any excess moisture from the silverbeet, and then finely chop. Add the silverbeet to the shallot mixture.
5. Add the feta cheese, ricotta cheese, parsley, mint, dill and eggs to the silverbeet and shallot mixture, and mix to combine. Season to taste with salt, pepper and nutmeg. Set to one side.
6. On a clean work surface, lay out 8 sheets of the filo pastry. Using 50gm of the melted butter, evenly brush the top of the sheets. Evenly stack the sheets into the baking dish to cover the base and sides of the baking dish.
7. Place the silverbeet mixture evenly on top of the filo sheets, smooth out, lightly compress with a spatula, and then set to one side.
8. On a clean work surface, lay out the remaining 8 sheets of the filo pastry. Using the remaining 50gm of the melted butter, evenly brush the top of the sheets. Evenly stack the sheets on top of the spinach mixture so that it is completely covered, tuck the edges of the sheets neatly inside the baking dish. Place into the oven and bake for 25 minutes or until the pastry is golden brown and crisp and the silverbeet mixture is heated through, then remove from the oven.

## TO SERVE

Cut the pie into the required number of pieces before serving.

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