SPINACH AND FETA BÖREK

SERVES 6

Filo pastry
275 g (9½ oz) plain (all-purpose) flour
175 g (6 oz) softened butter
1 egg
1 teaspoon apple cider vinegar
1 teaspoon lemon juice
1 teaspoon salt
cornflour (corn starch), for dusting
100 g (3½ oz) butter, melted

Filling
50 ml (1¾ fl oz) olive oil
1 red onion, finely chopped
2 spring onions (scallions), finely chopped
3 garlic cloves, crushed
2 thyme sprigs
800 g (1 lb 12 oz) spinach leaves, chopped
250 g (9 oz) feta
2 eggs

To make the filo pastry, place the flour, butter, egg, vinegar, lemon juice and salt in a bowl. Mix in 85 ml (2¾ fl oz) of water and stir until combined.

In the bowl, knead the dough for 10 minutes, until smooth, then form into a ball. Cover with a damp tea towel and let rest for 20 minutes at room temperature.

Meanwhile, make the filling. Heat the olive oil in a frying pan over high heat, then saute the onion, spring onion, garlic and thyme for 5 minutes. Transfer to a bowl, discarding the thyme sprigs.

In the same pan, cook the spinach over medium heat for 1–2 minutes, then add to the sauteed onion mixture. Crumble the feta into the bowl, crack in the eggs and mix well. Season to taste with salt and pepper and set to the side.

Divide the dough into two equal pieces. Shape each piece into a log, then cut each log into 10 even pieces. Roll each piece into a ball, place on a baking tray and cover with a damp tea towel.

On a work surface lightly dusted with cornflour, work with one piece of dough at a time, keeping the rest covered. Roll out each ball of dough with a rolling pin until the dough is as thin as possible; you should be able to see through it. Place on a plate, sprinkling each sheet with a little cornflour to stop them sticking together, and cover with a damp tea towel.

Preheat the oven to 180°C (350°F).

Use some of the melted butter to brush the bottom and sides of the pan. Place a sheet of filo pastry on the bottom of the pan and brush with some of the melted butter. Place a second sheet on top and brush with more butter. Repeat this process until you have 10 sheets of dough layered.

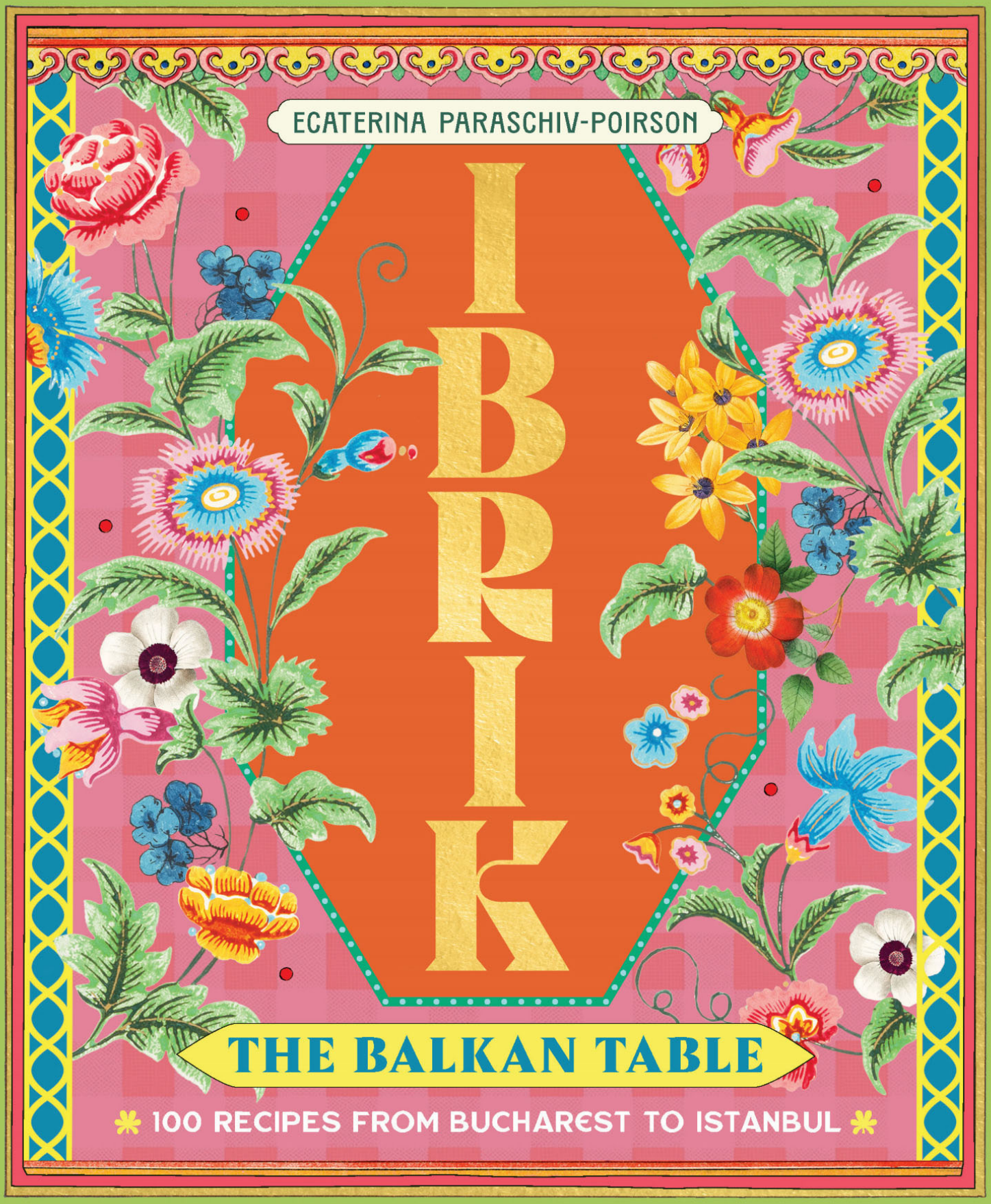
Using a spatula, spread the filling over the layered filo sheets, then cover with 10 more layers of pastry, buttering each pastry layer as you go.

Transfer to the oven and bake for 30 minutes, until the pastry is golden.

Rest the börek for 5–10 minutes before serving.

Note: *If you would like to use store-bought filo pastry, make sure it is good quality and that the sheets are very thin.*




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