

Recipe of the Week

Feta & Spinach Pie with Tamarillo Chutney

Ingredients:

Serves 4

1 sheet flaky pastry
½ small onion, diced
100g Feta cheese
A big handful fresh spinach
125g Crème Fraiche
3 eggs
A few sprigs fresh thyme
30g Grated Parmesan
Salt & pepper

Method:

Cook the onion gently until soft & clear, add the spinach leaves and cook until collapsed. In a bowl, combine the eggs, crème fraiche and crumbled feta and thyme. Stir in the spinach & onion. Line a pie dish with the pastry and tidy up the edges. Pour in the filling, sprinkle over the parmesan and bake at 180 °C until golden brown and cooked through. Serve with Tamarillo chutney.