



WINERY & VINEYARDS™

*Spinach, Parmesan and Pine Nut Filo Pie*

*To Accompany Alma Rosa 2006 Pinot Blanc Sta. Rita Hills*

*By Chris Burroughs, Tasting Room Manager*

***For Filling:***

- 1/3 cup toasted pine
- ½ onion, chopped
- 2 cloves garlic, minced
- two packages frozen spinach, thawed and squeezed dry
- 2 large eggs
- ½ teaspoon salt and fresh cracked pepper
- 1 teaspoon Oregano
- 1 tablespoon bread crumbs
- ¾ cup mozzarella and dry jack or Parmesan, mixed
- ¼ grated Parmesan for topping
- Phyllo
- 3 tablespoons butter, melted

Saute onion and garlic in olive oil “till soft. Add spinach, eggs, spices, cheese and pine nuts.

Place phyllo sheet brushed with butter in 9” pie pan. Sprinkle with 1 tablespoon bread crumbs, top with another sheet of Phyllo. Turn the Phyllo sheets about 2 inches each time you place them in the pan, so that you get a star effect with the overhang. You want about 5 layers. With bread crumbs between each layer. Fill crust with the filling, and then fold the overhanging phyllo over the top of the pie. Brush the edges with more melted butter. Sprinkle the reserved ¼ cup Parmesan over exposed filling.

Cook in a 375 degree oven for 25 to 30 minutes, until crust is golden. Serve at room temperature, or hot.