

# Heidi's Bosnian spinach pie

## Ingredients

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- 1 kg fresh spinach
- ½ kg ricotta cheese
- 10 medium eggs
- 1 large pack puff pastry
- 250g melted butter
- Dash of cream
- Salt

## Method

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1. Pre heat the oven to 130 degrees Celsius.
2. Mix the spinach, ricotta and eggs in a bowl. Season with salt and add a generous dash of cream.
3. Butter the base of a large rectangular baking dish.
4. Add a finger width layer of spinach mix.
5. Top with a layer of puff pastry and generously brush with melted butter.
6. Repeat this process until you have five layers of puff pastry and spinach.
7. Brush the final layer of puff pastry with a generous amount of butter and cook on a low heat for 90 minutes.
8. When ready, remove the dish, pour a generous dash of cream over the top, cover the dish with a tea towel, and let it rest.
9. Serve cut in squares.

Best enjoyed with family and friends!