

## Spinach and Feta Triangles

*When using filo pastry, it is important to keep the pastry cool and moist until ready to cook. Place a damp cloth over pastry until ready to use.*

*16 sheets Filo (Phyllo) pastry  
3 - 4 Tbs unsalted butter for  
brushing, melted  
1 tsp ground nutmeg  
100g feta cheese, drained  
small bunch spinach, or 4 leaves  
silverbeet, washed and chopped  
freshly ground black pepper*

Preheat oven to 180°C.

Briefly steam or boil spinach until just soft and reduced in size. Drain, removing any excess water.

Chop or crumble feta into small cubes. Add to spinach. Add nutmeg and pepper.

Use one sheet of pastry at a time. Brush the sheet lightly with the melted butter. Fold pastry lengthwise into three to form a long rectangle. Rebrush with butter. Place a heaped dessert spoon of spinach mixture at the top corner of the pastry. Fold diagonally down to form a triangle and continue in this fashion down the length of the pastry. Fold end under.

Rebrush top and bottom of triangle with butter. Place on tray. Repeat until pastry or mixture is finished.

Bake for 15-20 minutes until golden brown. Serve either hot or cold.