



## Consejo del chef

Wait until the filling is cold to assemble your spinach wreath. Make sure the cuts are clean by using a sharp knife.

## Raciones para 1

**2** Short crust pastry sheets

**500 gr** Spinach

**200 gr** Cream cheese

**1** Egg

**50 gr** Raisins

**50 gr** Pine nuts

**100 gr** Grated cheese

Pumpkin seeds

Salt

Pepper

- 1** In a pan with olive oil, stir fry raisins and pine nuts until golden brown.
- 2** Add spinach, salt and pepper and cook for 5 minutes. Set aside in a bowl and cool.
- 3** Add cream cheese, egg, and grated cheese and stir until well-combined.
- 4** Unroll a shortcrust pastry sheet on an oven tray and fill with the mixture, drawing a wreath from the centre of the sheet.
- 5** Place the other pastry sheet above and seal the edges with a fork. Use a small bowl to shape the centre and decorate with pumpkin seeds.
- 6** Cut the wreath into small pieces and spin each portion, so you can see the filling from above.
- 7** Paint with egg and bake at 180°C for 30 minutes.

## Chef's Notes

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<https://cookinglovers.teka.com/en/receta/roscos-queso-queso/>

