

Cheese and spinach wreath



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

<https://cookinglovers.teka.com/es/receta/rosco-espinacas-queso/>

