

Greens in Olive Oil Pastry

Rowville Primary School
Kitchen Garden Recipe

Ingredients

1 Medium bowl of mixed greens,
(spinach, silver beet, lettuce,)

100g Fetta cheese,

300g Olive Oil Pastry,

Olive Oil Pastry

300g Plain Flour,

1/2tsp Salt,

35ml Olive Oil,

150ml Warm Water.

Equipment

Large metal bowl,

Sifter,

Scales,

Measuring spoons,

Measuring jug,

Wooden spoon

Rolling Pin



Method

Olive Oil Pastry

Sift flour into large metal bowl with salt. Make a well, pour in oil and water.

Stir with wooden spoon to come together. Then do the rest by hand, knead until smooth.

Wrap in plastic, rest in fridge 30 minutes

Next

Wash your greens in cold water, dry on a clean tea towel. Break with your hands into small pieces. Crumble the fetta cheese into your greens and bind together .

Divide pastry into 16 equal balls, roll those balls out into 10cm rounds.

Brush around the outside of the rounds with water. Place 1 teaspoon of greens mix in the centre. Fold the pastry in half to come together and pinch to seal.

Place on a lightly oiled baking tray, brush the top with water. Bake 12 minutes or until golden.