

# GOOP



## Kosher for Passover

### Mina de Espinaka (Matzo and Spinach Pie)

YIELD: 8 servings

#### ingredients

- 1 kg (2lb) spinach
- 5 eggs
- 250 g (9oz) feta or cottage cheese
- salt and pepper
- ¼ teaspoon nutmeg
- 8 matzo squares
- 500 ml (18fl oz) milk, warmed

#### preparation

Make the filling first: wash the spinach and remove any hard stems. Drain and squeeze the excess water out, then put the spinach in a pan with a tight-fitting lid. Steam for a minute or two, until the leaves collapse into a soft mass. (You might need to do this in batches.) Mix the spinach, including the green juice, with 3 eggs (beaten) and the cottage cheese. Season with salt, pepper and nutmeg.

For the crust: dip 4 – 5 matzo squares in the milk until only just softened and fit 2 layers on the bottom and sides of a 30 cm (12 inch) shallow oiled baking dish. Cover with the spinach filling. Soak the remaining matzo sheets in milk and arrange in 2 layers on top. Beat the remaining eggs with what is left of the milk and pour all over the pie. Bake in a preheated 350 ° F/ 180 ° C/ gas 4 oven for about 45 minutes.