



INGREDIENTS

2 TBSP of olive oil
2 cups of chopped leeks
1 large chopped sweet onion
3 chopped garlic cloves
1 large size of spinach
½ cup of sliced kalamata olives
Salt & pepper for seasoning
2 scrambled eggs
500 grams of fresh ricotta
1 puff pastry sheet
1 egg for egg wash



TARTE SPANAKI-SPINACH & KALAMATA OLIVE TART

By Caterina Romano's kitchen

DIRECTIONS

1. Heat the olive oil over medium heat in a large frying pan.
2. Add the leeks and onion and sauté for 5 minutes, stirring occasionally. Stir in the garlic and continue to sauté for 1 minutes.
3. Steam in the spinach in a steamer basket for 8 minutes. Place the spinach in a colander and squeeze into paper towel until most of the liquid drains out. Transfer to a bowl.
4. Add the kalamata olives and season with salt and pepper.
5. Combine the ricotta cheese with the eggs in a large bowl. Add to the spinach and kalamata olives. Add the sautéed leeks, onion mixture and mix well.
6. Preheat the oven to 375 DF.
7. Defrost the puff pastry in the refrigerator.
8. Unwrap the puff pastry onto a parchment paper that is lightly floured.
9. Using a rolling pin, roll it out so that it is larger than the circumference of the tart pan that you are using.
10. Cover the tart pan with parchment paper. Transfer the dough into the tart pan. Fill the tart with the spinach mixture. Spread it evenly all around.
11. Roll over the excess puff pastry dough around the circumference to form a rim.
12. In a small bowl whisk the egg and brush the rim of the dough as well as the top of the filling.
13. Place the tart on a baking tray and bake for 45 minutes until the dough turns golden.
14. Remove the tart from the oven and allow it to cool for 15 minutes before serving.

ENJOY THE TARTE SPANAKI