

Spinach, pine nut and feta pastries



- 1 sheet of fresh or frozen ready-rolled puff pastry , cut into 4
- 2 tbsp balsamic vinegar
- 100g feta cheese , crumbled
- a handful of pine nuts
- 200g young leaf spinach , cooked in a little butter then squeezed or excess water
- 1 onion , sliced and cooked in butter until soft
- 1 egg yolk , whisked for glazing

Serves 4

1. Heat the oven to 200C/fan 180C/gas 6. Mix the spinach, pine nuts, onion and balsamic and season. Put the pastry pieces on a baking sheet, score a border 1 1/2 cm in from each edge and glaze. Divide the spinach mix and feta between them and spread inside the border. Bake for 20-25 minutes until puffed and golden.

Know-how

Take ready-rolled puff pastry from the fridge 30 minutes before use to prevent it cracking when you unroll it.