

### **Ingredients:**

6 HANDMADE PIE SHEETS WITH SPIRULINA (OR ORGANIC) FROM SERRAIKI DOUGH

1 bunch of fresh nettle

750 grams of fresh spinach

Or a cup of olive oil

1 bunch of chopped spring onions

Salt Pepper

Dill

1 tablespoon chopped parsley

Or a teaspoon of dry mint

250 gr. feta or cow cheese

### **For the Oiling:**

Or cup of olive oil

Or a cup of corn oil

loù cup melted butter

### **Instructions:**

Wash the spinach and nettle well. Cut them into smaller pieces. Put the oil on a medium heat and as soon as it heats up, add the chopped spring onions. When they wither, add the spinach, nettle, a little salt, pepper, dill, mint, chopped parsley. When they are well withered and all their liquids evaporate, grate the feta or cow's cheese and mix 2-3 times. Our filling is ready.

At the same time, brush the leaves with the oil-butter mixture that we have prepared. The leaves need good oiling because they absorb enough oil. Grease the pan where we will bake the pie (diameter 42-45 cm) and spread the 3 oiled sheets, in the middle of the filling and on top the other 3 well oiled sheets. If the leaves protrude from our baking tray, we can strain them in the center or create a circle around it.

Smear the top sheet with the remaining butter-oil mixture. Cut the pie and bake for 40 minutes (depending on our oven) at 170 degrees Celsius in a preheated oven or until our pie is reddish. After removing the pie from the oven, let it "cool down" for 10 minutes and then cut where we have carved. If we want our pie to remain crisp, we must not cover it.

The green color of the leaves from the spirulina, after baking will almost disappear.