

## Binky's Spinach and Feta Borekas



*Please prep the ingredients highlighted in yellow in advance of the cookalong*

- 375g Jus Rol ready rolled puff pastry - keep in fridge until we start using it
  - 225 g fresh spinach cooked and chopped (Lightly cook in a saucepan with a trickle of water for 3 minutes or microwave in the bag. Leave to cool. Drain in colander Once the spinach has cooled, place it in a clean tea towel and gather then ends of the towel and squeeze out as much moisture as possible). Chop quite finely
  - 1 tsp softened butter
  - 150 g feta cheese crumbled
  - 4 tbsp freshly grated parmesan
  - 1 clove garlic crushed
  - 1 tsp lemon juice
  - A pinch of nutmeg
  - 1 egg beaten for brushing
  - 2 tbsp sesame seeds
  - Salt and pepper
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1. Preheat oven to 220C/gas mark 7
  2. Mix butter, feta, Parmesan, garlic and lemon juice in a bowl
  3. Add spinach to the cheese mixture.
  4. Add some seasoning and nutmeg
  5. Take pastry out of fridge and unroll. Using your cookie cutter, carefully cut out one round as you go. (Be careful to start at the very corner of the pastry to maximise the number of borekas

6. Holding the round flatly in one hand, place one heaped tsp of the mixture on to one half of each pastry round. You may have to mould the mixture to fit the round. Brush edge with beaten egg and fold the other half of the pastry over, pressing the edges firmly together. You should end up with a crescent shape. Place on baking tray
7. Once all borekas have been made, make a small hole with a skewer in the centre of each one (to allow the steam to escape
8. Brush them with more beaten egg and sprinkle with sesame seeds
9. Bake for 15/20 minutes or until golden and base crispy (no soggy bottoms!). Cool on a rack. Enjoy

#### Equipment

- Saucepan
- Colander
- Clean tea towel
- Small bowl
- Spoon for mixing
- Fork
- 3 inch cookie cutter
- 1 inch cookie cutter
- Large baking tray lined with baking parchment
- Pastry brush

#### Storage

- You can keep these refrigerated for a couple of days. Best eaten warm so reheat at 220C for about 5 minutes.
- The borekas also freeze well – open freeze and then store in a plastic bag. Defrost before using and reheat for about 8 minutes at 220C
- You could also assemble the borekas and freeze them at this stage. Remember to defrost them before cooking as instructed in the recipe

For a VEGAN version, you can find vegan feta and parmesan in most major supermarkets. Brush pastries with plant milk to replace egg



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