

## SPINACH AND CHEESE PIE

### Ingredients

#### For the pastry:

- 150-200gr. EPIROS butter at room temperature
- 1 teacup cold water
- 1 kg all purpose flour
- 1 teacup olive oil
- 1tsp salt

#### For the filling:

- 500gr EPIROS Feta cheese, crumbled
- 1 ½ kg fresh spinach
- 1 bunch dill, finely chopped
- 1 bunch spring onions, finely chopped
- 1 small bunch mint, finely chopped
- 3 eggs
- 2 Greek coffee cups (espresso cups) semolina
- Salt & black pepper

#### For really crunchy pastry:

- 1 egg
- 1 espresso cup olive oil
- 1 espresso cup milk
- 1 espresso cup cold water