

## Cheese and Spinach pie by Celia Bloor

This brings back a lunchtime snack we used to enjoy on the beach when visiting one of the Greek islands- just what you need on a grey February day. Our spinach has soldiered on despite the snow and is one of the few things left in the garden.

1kg spinach

300g crumbled feta (or try white cheshire) cheese

500g pastry of choice

300g finely chopped onions

$\frac{3}{4}$  cup of olive oil

1  $\frac{1}{2}$  cups evaporated milk

1 sprig of dill finely chopped (dried works OK)

2 beaten eggs,

salt pepper and crushed nutmeg

Wash spinach and remove stems, cut finely, lightly salt the leaves and then squeeze to remove water and soften into a mass. Add all the other ingredients (except the pastry)! Combine well, and spread on pastry base in oiled baking tin then cover with pastry top and glaze with more oil. Bake in a moderate oven for about half an hour. Tasty hot or cold.