

MRS BELL'S SALAD CHEESE

MINI SPANAKOPITAS

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

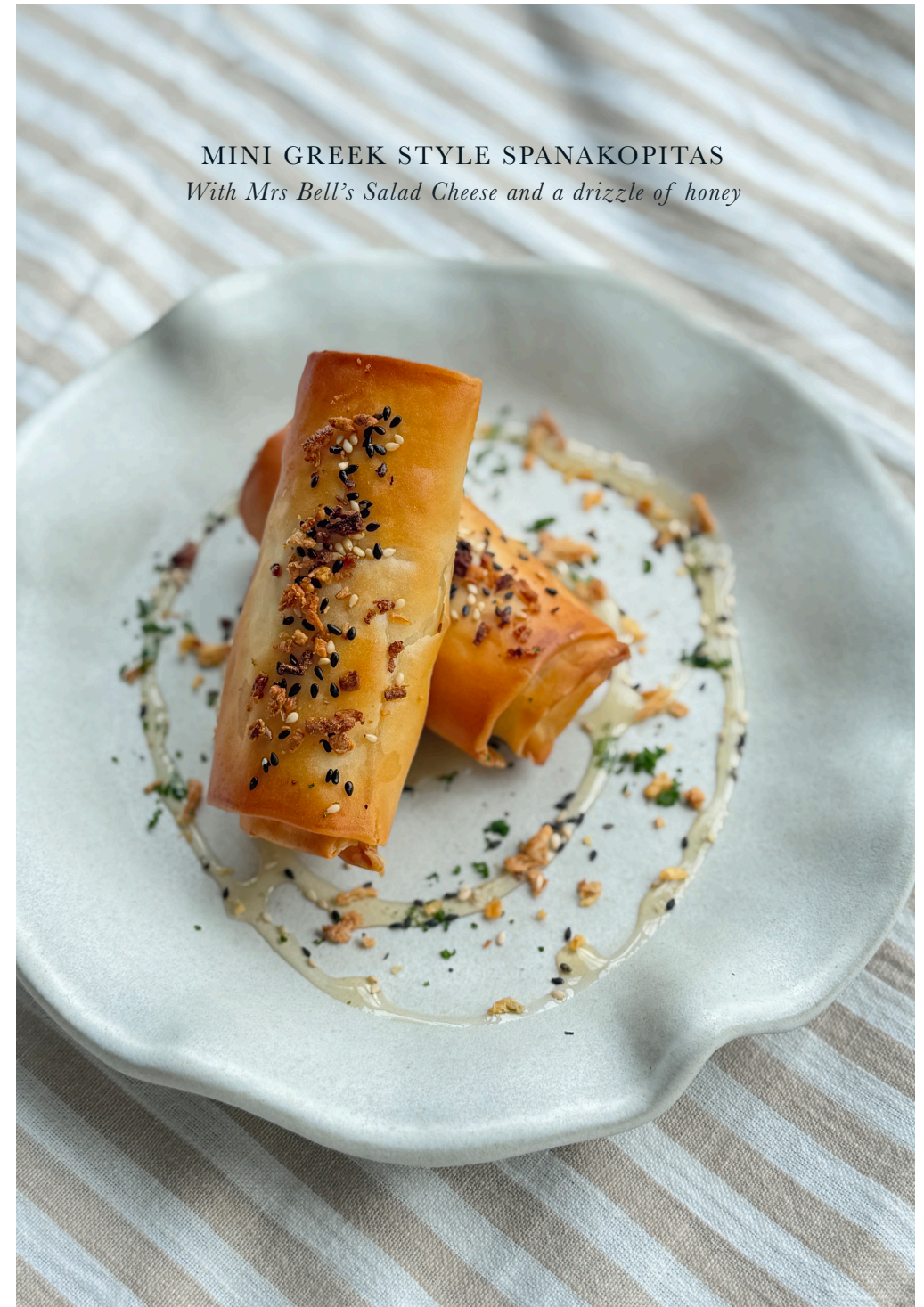
MINI GREEK STYLE SPANAKOPITAS

Chef Gary Parsons

Ingredients

SERVES 14 PORTIONS

EG009 Mrs Bell's Salad Cheese, crumbled	200g
Filo Pastry, cut in half	14 sheets
Baby Spinach, wilted & squeezed dry	2 bombs
Sea Salt Flakes	1 tsp
Parsely, chopped	30g
Dill, chopped	20g
Spring Onions, finely sliced	4 sprigs
Mint, chopped	1 tbsp
Whole Egg	1 egg
Dried Oregano	1 tsp
Melted Butter	4 tbsp
Bagel Seasoning	2 tbsp



Method

1. Pre heat the oven 180 degrees. Boil the kettle. Wash and pick the baby spinach. Then place in a colander and then pour the hot water over the spinach, turn the spinach over with tongs so it starts to wilt. Place the wilted spinach on a tray to cool. Once cold squeeze the spinach completely dry and then finely chop.
2. Add all of the ingredients apart from the melted butter and bagel seasoning in a large bowl and mix together until all combined.
3. Line a baking tray with greaseproof paper. To make the cigars, cut each sheet in half across the middle to make 14 squares. Place a square of filo on your work surface.
4. Measure 14 portions of 30g of the mixture and set aside. Brush the pastry lightly with butter and spoon 30g of the mixture along one side of the pastry sheet. Spread into the shape of a small sausage, then fold in the sides.
5. Brush with more butter and roll into a cigar shape. Place the cigars on your baking tray and repeat with the remaining mixture.
6. Brush the cigars with a little more butter then sprinkle the bagel seasoning over the filo cigars and bake for 15-20 minutes until golden and crispy.

Shepherds Purse Mrs Bell's Salad Cheese

This is Yorkshire's answer to the traditional Mediterranean-style salad cheese, lovingly crafted by Judy Bell and her team since 1987. It's a versatile and easy-to-enjoy cheese. Handmade with whole ewes' milk and carefully hand-salt each cheese to develop its piquant, lemony flavour.
