

SPINACH AND RICOTTA TRIANGLES

Equipment needed –

Baking trays, baking paper, pastry brush and a grater.

Ingredients from the Garden –

- 400 grams of cooked spinach or silver beet

Ingredients from the Pantry –

- 6 sheets of Puff pastry
- 900 grams of ricotta cheese
- Salt and pepper to taste
- 1 cup of grated parmesan cheese
- Milk for brushing

What to do –

1. Preheat the oven to 180 ° C. Line 3 trays with baking paper.
2. Grate the parmesan cheese, so that you have enough for 1 cup.
3. In a large bowl mix together the spinach, ricotta and grated parmesan cheese. Season well with salt and pepper.
4. Cut each pastry sheets into 8 triangles
5. Place a large teaspoon of the filling into the centre of each triangle.
6. Fold the triangles over to enclose filling and press sides together well with your fingers.
7. Place on a baking tray and brush with a little milk.
8. Bake for 25 minutes or until golden. Divide amongst 3 serving platters to serve.

Serves –

- 28 students.