



A RECIPE BY ANNA POLYVIU

SPANAKOPITA

Homemade Filo, Spinach, Feta & Dill

FILO

12 sheets

DOUGH REST

1 hr

BAKE

55–65 min

REST

15–20 min



MEET ANNA

Award-winning pastry chef, cookbook author and TV personality with a signature hot pink mohawk. Anna trained at Pierre Hermé in Paris and Claridge's in London, led pastry at Shangri-La Hotel Sydney for 7.5 years and spent five years as a guest judge on MasterChef Australia. Her first shop, POLYVIU, opens at the end of 2026.

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SPANAKOPITA

Homemade Filo, Spinach, Feta & Dill



INGREDIENTS

HOMEMADE FILO PASTRY

- 500 g plain flour
- 1 tsp fine sea salt
- 1 tbsp white vinegar
- 60 ml extra virgin olive oil
- 250–280 ml lukewarm water
- Cornflour (cornstarch), for dusting
- 200 g melted butter
- 100 ml olive oil

SPINACH FILLING

- 1 kg English spinach
- 4 spring onions, sliced
- 3 tbsp olive oil
- 300 g feta, crumbled
- 250 g ricotta
- 2 eggs
- ½ cup chopped dill
- Freshly ground black pepper
- Pinch of grated nutmeg

METHOD

HOMEMADE FILO

- 1 Mix.** Combine the flour and salt in a large bowl. Add the vinegar, olive oil and most of the water.
- 2 Knead.** Knead for 10–12 minutes until smooth and elastic. Cover with cling film or a damp towel and rest for 1 hour, then divide into 12 equal balls.
- 3 Roll.** Roll each ball as thinly as possible on a well-floured surface. Dust lightly with cornflour and keep stretching until almost transparent. You should almost be able to read through the dough.

SPINACH FILLING

- 4 Wilt.** Wash the spinach thoroughly, then wilt in a hot pan or blanch briefly. Cool completely, squeeze out every bit of excess moisture and chop roughly.
- 5 Mix.** Mix together the spinach, spring onions, dill, feta, ricotta, eggs, pepper and nutmeg.

BAKE

- 6 Bake.** Bake for 55–65 minutes, until the pastry is deep golden brown and crisp. Rest for 15–20 minutes before serving.

SPANAKOPITA CRISPY · ASSEMBLE

Silverbeet, Dill, Lemon-Zested Feta Spring Rolls

- 1 Roll.** Spoon the spinach filling along a spring roll wrapper, fold in the sides and roll up tightly into spring rolls.
- 2 Fry & spray.** Fry until golden and crisp, then spray with lemon juice.

YOU'LL NEED Spinach filling (above), spring roll wrappers, oil for frying and lemon juice.