



Spanakopita Triangles

SERVING 6

Perfect for an afternoon snack, an appetizer or compliment to a salad for a light and tasty lunch, these spanakopita triangles are crunchy, packed with flavour and simple to make. These are lovely to make ahead and keep in the freezer to pop if friends are dropping by. Pair with a glass of chilled dry rosé, as the tangy feta and herbaceous notes imparted from the spinach and rich flaky pastry are the perfect complement to a crisp sip.

Tasting notes - 2020 Omertà Rosé

This fruit-forward wine has amazing depth and complexity. The vibrant nose has aromas of crabapple, watermelon, wild strawberries, and cherries. On the palate, the entry is bright and juicy, dominated by rich flavours of wild red berries, rhubarb and lime zest. Crisp acidity with only the slightest hint of white pepper, this wine finishes dry.

Ingredients

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| 1 package of Phyllo pastry | ½ cup heavy (35%) cream |
| 1 small yellow onion | ½ tsp cracked black pepper |
| 4 cloves garlic | Pinch of freshly grated or ground nutmeg |
| 2 Tbsp extra virgin olive oil | ¾ cup crumbled feta cheese |
| 1 tsp sea salt | ½ cup olive oil |
| 6 cups fresh baby spinach, stems discarded | |

Directions

Preheat the oven to **350°F**. Line a baking tray with parchment paper.

On a floured surface, gently roll out the phyllo pastry. Cover with a slightly damp tea towel and set aside at room temperature on a cutting board until needed

Dice the onion, crush and roughly chop the garlic and add it to a frying pan with the olive oil over medium heat. Sauté the onion mixture until soft, **2 to 3 minutes**, then sprinkle in the sea salt and stir again. Gently tear up the spinach into small pieces and add it to the pan in batches stirring between additions so the spinach wilts. When all the spinach has been added, sauté for **2 to 3 more minutes**, until the spinach is soft and tender. Pour in the cream, add the pepper and nutmeg, and continue to stir, over medium-high heat, until the cream thickens, **about 5 minutes**. Remove from the heat and transfer to a bowl. Add the feta cheese and mix well to combine.

Using a sharp knife or pizza cutter, slice a **3-inch-wide** strip down the long side of the phyllo pastry. Using a pastry brush and a small dish of olive oil, brush the surface of the pastry with the oil. Place one tablespoon of the spinach feta mixture in the center and about one inch up from the bottom of the pastry. Carefully take two sheets of phyllo in your hand and fold the bottom left corner, over top of the filling to touch the right edge of the strip of pastry. Making a triangle over the filling. Don't worry if the pastry doesn't cover the filling entirely. Carefully lift the triangle with the filling and fold it directly upwards. Repeat this across then upwards folding pattern to wrap up the filling in a triangle of pastry. Brush the fully wrapped triangle with

olive oil and place on prepared baking. Repeat with the remaining filling, cutting more strips of phyllo pastry as needed

Bake for **15 minutes**, until golden and puffed. Serve immediately.

These can be stored in an airtight container in the fridge for **up to 3 days**. They don't reheat well, though, so you might prefer to enjoy leftovers cold. If you do decide to reheat them, pop them in a paper bag and warm them up for **10 to 15 minutes** in a warm, not hot, oven. These are best frozen before they are cooked. Cook from frozen for **20 minutes at 375°F**.



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Omertà Rosé

Vintage: 2020

Vineyard: Osoyoos

Style: Crisp, dry, vivacious