

Ricotta and spinach pastries

<p>Ingredients</p> <ul style="list-style-type: none">• 1 bunch English spinach, leaves removed, washed and chopped• 500g fresh ricotta cheese• 1/2 cup pine nuts, toasted• 1 egg, lightly beaten• finely grated rind of 1 lemon• puff pastry sheets• 2 tablespoons olive oil	<p>Equipment</p> <ul style="list-style-type: none">• large saucepan or stockpot• knives• chopping boards
<p>What to do</p> <ol style="list-style-type: none">1. Preheat oven to 180°C. Lightly grease 2 baking trays. Cook spinach in a small saucepan of boiling salted water for 30 seconds or until just wilted. Drain and refresh under cold water. Drain well.2. Squeeze all moisture from spinach. Place into a mixing bowl. Add ricotta, nuts, egg and lemon rind. Season with salt and pepper. Mix well to combine.3. Place 1 sheet of puff pastry onto work surface. Cut into 4 equal squares.4. Brush pastry lightly with oil. Place a tablespoon of spinach mixture in 1 corner of pastry and fold diagonally, creating a triangle. Continue folding, taking care to retain triangular shape. Brush pastry with olive oil. Place onto baking tray. Continue with remaining pastry and spinach filling.5. Bake for 20 to 25 minutes or until golden and crisp.	

