

Pies with spring greens & yellow peas (for 10 pieces) (with the scent of mint & cinnamon)

Ingredients

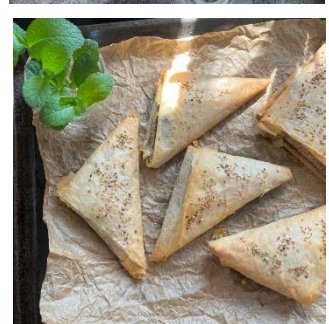
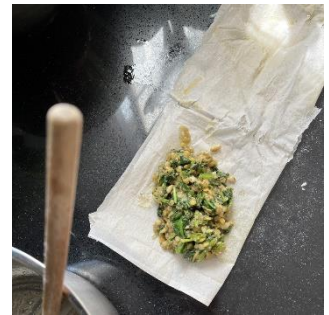
- ♥ 1 bunch spinach (about 10 roots with leaves & stems), radishes leaves & stems at hand (from 2-3 bunches of radishes), washed, dried & largely cut
- ♥ 2/3 cup yellow lentils (red one also does well)
- ♥ 10 common or wholegrain phyllo layers
- ♥ 1 teaspoon dried mint, 1 coffee spoon cinnamon, sea salt & black pepper to taste
- ♥ lemon zest of 1 lemon, finely grated
- ♥ 120 ml (12 t.s.) simple extra virgin olive oil (EVOO)
- ♥ 1 t.s. wholegrain sesame for sprinkling

Preparation steps

- ♥ Boil the lentils for 30 min. and drain them well
- ♥ Sauté the greens in 2 t.s. EVOO until soft, add mint, cinnamon and lemon zest and cook for another 2-3 min. at low heat. Season with pepper and salt, and remove from fire
- ♥ Add the drained lentils to the greens and mix well. Split the filling in 10 parts in the pan itself, for convenience
- ♥ Brush the 1st phyllo layer with less than a t.s. EVOO and fold it in three. (with the phyllo I used the shorter side after folding turned about 12 cm)
- ♥ Place 1/10 of the filling diagonally (as in pic. 2) and start folding in triangles (as in pic. 4) until the last one. Brush the remaining of the layer with some EVOO to stick tightly to the pie. If 1-2 cm remain free, insert them into the open side part of the pie. Continue with folding the rest of the pies
- ♥ Arrange them on baking paper. Brush with the remaining 2 t.s. EVOO and sprinkle with sesame
- ♥ Bake at 180 C in a preheated oven for about 20-25 min. until golden (I use lower heat + fan)
- ♥ Leave the pies to cool down for an hour and enjoy them

Enjoy the pies on their own or with a yogurt-tahini sauce (in a pack of 400 g full-fat yogurt (I use 4.5% one), add 1 t.s. wholegrain tahini, 2 t.s. EVOO, some chopped fresh mint & dill, a pinch of sea salt)

Any seasonal local greens could do great for these pies (Swiss chard, broadleaved dock, sorrel, beet leaves, arugula, etc.)



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