

GREEK PIE

EQUIPMENT

STANDARD:

- * Aprons
- * Recipe Cards
- * Mats
- * Table cloth
- * Tea towel / washing up liquid / sponge
- * Hand soap
- * First aid kit
- * Register
- * Details of food requirements
- * Pens for names on tin / paper
- * Black bags for washing up
- * Kitchen Roll
- * Cleaning cloth/ anti-bacterial spray
- * Spare spoons and knives
- * Oven gloves
- * Cooling rack

PER CHILD:

- * 1 x large bowl
- * 1 x small bowl or cup for the spinach water
- * 1 x spoons
- * 1 x knife
- * 1 x pastry brush
- * 1 x tin

ALSO:

- * Bowls for oil
- * Bowls for onion/garlic

SHOPPING

- * 1 small onion
- * 1 garlic clove
- * 2 blocks frozen spinach
- * 80g feta
- * 1 tbsp parsley
- * 1 egg
- * $\frac{1}{2}$ tomato deseeded
- * 2 sheets of filo pastry
- * vegetable oil

TIPS

Timing rating 3/4

Pre-cook the onion/garlic at home. You can use lazy garlic for ease.

Make sure as much liquid is squeezed out of the spinach as possible. Tomatoes need to be deseeded, so the pie doesn't become soggy.

Hand one piece of filo pastry out to children and then when they have prepared that one, hand the 2nd out. Children will need to work carefully with it being so delicate.

When the 2nd sheet is placed on top you will need to allow an over lap so it fits well in the tin (see video).