

Spinach and Thyme Pastries

<p>Equipment:</p> <p>Food Processor Measuring cups Scales 2 chopping boards 2 knives Steamer pot Clean tea towel Frying Pan Wooden Spoon Grater Mixing bowl Egg rings Rolling pins Pastry brushes 2 baking trays</p>	<p>Ingredients:</p> <p>Pastry:</p> <ul style="list-style-type: none"> • 2 cups of plain flour • Pinch of salt • 125 g butter • About ¼ cup of milk • Extra flour for rolling <p>Filling:</p> <ul style="list-style-type: none"> • 350 g kale, spinach and/or silver beet • 1 medium onion, finely chopped • 1 garlic clove, crushed • 125 g ricotta cheese • Pinch of freshly grated nutmeg • Small amount of lemon thyme leaves, picked and chopped • 1 teaspoon finely grated lemon zest. • Salt and pepper
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What to do:

To make pastry:

1. Add flour, salt and butter together. Pulse in a food processor until mixture resembles fine breadcrumbs.
2. Mix in the milk, little by little until the pastry just comes together.
3. Turn out on to the bench, and knead briefly, just until you bring it into a ball.
4. Wrap and chill for 30 minutes.

For filling:

1. Wash the spinach and silver beet thoroughly, remove any coarse stems, chop roughly and then place it into the top of a steamer pot. Cover, put over a medium heat until spinach has wilted. Drain in a colander. When cool enough to handle, place into a clean tea towel and squeeze out as much moisture as you can. Then chop finely and place in mixing bowl.
2. Chop onion finely, then peel and crush garlic.
3. Heat oil in a frying pan over a medium heat and cook the onion gently, until soft and translucent, and not brown. Add garlic when onion is almost cooked. Add to spinach in mixing bowl
4. Pick off lemon thyme leaves and chop finely, grate 1 teaspoon of lemon zest and measure ricotta, add to spinach mix with grated nutmeg and salt and pepper. Taste and adjust for seasoning.

To assemble:

1. Turn oven on to 180 degrees and prepare baking trays with a little oil
2. Pinch off 30 small walnut sized pieces of dough.
3. Dust the work surface with flour and roll the balls into flat rounds. Use egg rings for cutters if necessary and re mix scraps to make more rounds.
4. Place a small teaspoon of mixture just off-centre of the pastry round. Brush one half of the edge with a little water.
5. Fold pastry over to make a semicircle and push down edges with a fork to seal.
6. Repeat with all your rounds.
7. Place on prepared baking trays and place in oven to cook for 10 – 15 mins.
8. Note: To enhance presentation, you would normally brush with egg before baking to make them turn a nice brown colour.