



SPINACH AND MUSHROOM PHYLLO TART

Serves 6–8

- ¼ cup olive oil, plus 2 Tbsp (of?)
- 2 sprigs fresh rosemary
- 1 garlic clove, chopped
- 250 g mushrooms, sliced
- 2 Tbsp Zola's Feasts Flavourbomb Spice Mix
- 400 g spinach, rinsed and chopped
- 250 g cream cheese, room temperature
- ½ cup grated cheddar cheese
- Salt and pepper, to taste
- 2 large eggs
- 4 sheets phyllo pastry

METHOD

1. Preheat the oven to 180 °C.
2. Add ¼ cup of olive oil, the rosemary and garlic
9. Place the cake tin on a baking tray and bake in the oven for 30 minutes, until the pastry is golden and the filling is set with no jiggle. Leave to cool to room temperature before slicing and serving.

to a saucepan. Heat gently over low heat until the garlic begins to sizzle, then turn off the heat and set aside to infuse.

3. Heat a large pan, then add the remaining 2 tablespoons of olive oil. Add the mushrooms and sauté on high heat until they begin to brown around the edges. Add the Flavourbomb Spice Mix and sauté for a few seconds more to release the aroma of the spices.

4. Add the spinach to the pan and toss well until wilted, and any water from the leaves evaporates.

5. In a bowl, mix together the cream cheese and cheddar cheese, then season with salt and pepper. Mix in the eggs.

6. To the cheese and egg mixture, add the spinach and mushroom mixture, and stir well to combine.

7. Brush each sheet of phyllo pastry with the garlic-and-rosemary infused olive oil, then stack them in a crisscross pattern.

8. Grease a 20 cm loose-bottom, round cake tin with the garlic-and-rosemary infused olive oil, then line with the stack of phyllo pastry sheets. Add the filling, pressing down to avoid air pockets.

NOTES

To add colour, use multi-coloured rosa tomatoes, or half each of red and yellow cherry tomatoes.

Instead of yoghurt, use 500 g bought or homemade labneh.