



Spinach, leek and cheese crumble

You will need:

Filling

3 leeks

3 eggs

A bag and a half of spinach

A jar of roasted peppers

250g tub of ricotta cheese

100g feta cheese

Edam cheese slices (optional)

Nutmeg

Salt and pepper

Topping

25g butter

100g ground almonds

50g grated parmesan

Top tips

- Make mini versions in a muffin tin, which can be stored in the fridge for 2 - 3 days
- You can also use frozen spinach (it needs to be defrosted first)
- For an non-vegetarian option, you can line the tin with parma ham

Allergens

- Dairy
- Eggs
- Nuts / Gluten (depending on the crumble topping used. You can use gluten free flour or oats)

Chop the leeks into small pieces and fry in butter, with a little salt and pepper, for about 10 minutes, until they're soft

Leave them to cool slightly, then add the ricotta, finely chopped feta and two eggs and mix together well

Wilt all of the spinach by placing it in a microwaveable bowl, covered with cling film, and microwaving it for approximately 3 minutes. Afterwards, remember to squeeze as much of the excess moisture out of the spinach, as possible

Using a food processor (or a knife if you don't have one), finely chop the spinach and then add some fresh nutmeg and mix in the third egg

Line the sides of your cake tin with Edam slices (optional) and place your roasted peppers into the bottom of the tin. Then place a layer of the leek mixture into the tin, followed by a layer of the spinach mixture, until you've got two layers of each mixture

To make the crumble topping, simply rub the butter, ground almonds and parmesan together, using your fingertips (you can use normal flour or oats, if you'd prefer not to use nuts) and sprinkle over the top of the vegetables

Preheat the oven to 200°C and bake for approximately 30 minutes

Once it's cooked, allow it to cool slightly before serving

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