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# Spinach pie (spanakopita)

## with PDO huile d'olive de Haute-Provence

**For 4 servings:**

- *700 g fresh spinach*
- *1 onion*
- *1 bunch of aromatic herbs: parsley, dill, coriander, mint*
- *150 g feta cheese*
- *1 egg*
- *10 sheets of filo pastry*
- *2 tbsp **PDO huile d'olive de Haute-Provence***
- *1 tbsp of sesame*
- *1 tbsp PGI Provence honey*

**Preparation: 20 min**
**Cooking: 30 min**

Preheat the oven to 180°C.

Peel and chop the onion. Wash the spinach, then chop them roughly.

In a frying pan, heat 1 tablespoon of PDO huile d'olive de Haute-Provence and sauté the onion before adding the spinach. Cook for 6 to 7 minutes.

Wash, then chop the herbs. Add the egg and the chopped herbs to the spinach, then break up the feta cheese in and mix well.

Line a tart mould with a sheet of baking paper. Put the sheets of filo pastry together by shifting them, spread the spinach, then roll the filo sheets up. Roll up like a snail in the tart mould.

Brush with the olive oil and the honey, then sprinkle with sesame seeds. Bake for 20 to 25 minutes.

## What about the olive oil?

We advise you to use an intense-tasting PDO huile d'olive de Haute-Provence for its aromas of raw artichoke with notes of grass, banana, walnut, fresh almond and apple.

You can also use one of these PDO olive oils: Vallée des Baux-de-Provence, Provence, Nîmes, Haute-Provence, Corse - Oliudi Corsica or Aix-en-Provence.

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