



Spinach and Feta Cheese Triangles

Paired with White Merlot 2017

Ingredients

- 2 shallots, chopped
- 1 clove garlic, grated
- 2 Tbsp. butter or oil
- 12 oz. frozen spinach, drained
- 1 egg, beaten
- 2 tsp. milk
- Salt & pepper, to taste
- 4 oz. feta cheese
- 6 sheets puff pastry, (10x10 cm, 4x4 in)
- Breadcrumbs (about ½ cup)

Preparation

- Fry the shallot and garlic in butter or oil. Add the spinach and heat until thawed.
- Keep about a Tbsp. of the egg apart and mix it with the milk. Add the rest of the egg to the spinach mixture. Season with salt and a generous milling of pepper.
- Roll out each sheet of puff pastry slightly thinner to about 12x12 cm. Put some breadcrumbs on each sheet, leaving a border of about 1 cm. Add a generous scoop of spinach mixture on one half of each sheet (forming a triangle). Top with some crumbled feta cheese.
- Brush a little of the milk-egg mixture on the open edges of the triangle and fold over the other half of the dough to seal. Brush the triangles with the remaining egg wash for a nice shine and bake about 25 min. at 350°F.
- For snack size, use smaller pieces of dough and bake a bit shorter.