Silver beet Filo Roll

Fresh from the garden: Silver beet, onion, garlic, basil leaves

Equipment:
- Chopping boards
- Knives
- Metric measures
- Baking tray/baking paper
- Large frying pan
- Large mixing bowl
- Pastry brush
- Utensils

Ingredients:
- 1 bunch silver beet
- 1 brown onion
- 1 teaspoon minced garlic
- 150 grams feta cheese, crumbled
- Basil leaves, finely chopped
- 1 packet filo pastry
- 150 grams butter
- Olive oil
- Nutmeg
- Salt and pepper

What to do:

Preheat oven to 180C. Line a baking tray with baking paper.

De-stem the silver beet and wash thoroughly.

Dice onion and sauté in olive oil with minced garlic until golden.

Thinline slice the silver beet stems and add to the onions and continue cooking until slightly softened.

Add the sliced leaves and toss in the pan until just wilted.

Move to a large mixing bowl and add the crumbled feta, basil leaves, salt and pepper to taste and a pinch of nutmeg.

Melt the butter in a small saucepan and using a pastry brush, layer 4 sheets of filo pastry, lightly brushing butter on each layer.

Place the silver beet mixture into the centre and front of the filo (leaving space on the ends to fold in).

Roll filo, encasing the mixture and brush outside with butter.

Place filo roll on the lined baking tray and place in the oven until filo roll is golden (about 10 minutes).

Let cool slightly before slicing and serving.