

Italian Spinach Pie

30 ounces fresh baby or small-leaf spinach
1 tablespoon olive oil
1 onion
1 pound whole-milk ricotta
1¼ cups grated Parmigiano
1 teaspoon nutmeg

2 large eggs
2-4 tablespoons heavy cream
Salt and pepper to taste
8-10 sheets of phyllo
6 tablespoons butter

Thaw the frozen phyllo overnight in the refrigerator. Bring it (still wrapped) to room temperature, while you prepare the recipe.

Preheat the oven to 350°.

Wash the spinach, and drain off as much water as possible. Place the spinach in a large pot and cook over medium heat, stirring constantly, just until wilted. You may find it easier to do this in three batches. Drain the spinach. When it is cool enough to handle, squeeze out as much water as possible, and chop it.

Chop the onion finely. Heat the olive oil in a skillet and cook the onion until softened. Do not let it brown.

Combine the onion with the chopped spinach, then add the ricotta, the Parmigiano, and the nutmeg, mixing thoroughly. Add the salt and pepper, and taste it at this time to determine the desired amount. I find you need to over salt slightly.

Beat the eggs and stir them into the ricotta mixture. Add 2-4 tablespoons of heavy cream, depending on how dry your filling is.

Melt the butter, and brush it in a 9 x 9-inch pan. Unwrap the phyllo and cover the sheets with damp paper towels to prevent them from drying out.

Carefully remove one sheet of phyllo and place it in the prepared pan with excess dough hanging over the side. Brush it with melted butter. Take another sheet and place it in the opposite direction of the first sheet. Brush it with melted butter. Continue this process with 6-8 more sheets, depending on how thick you wish the crust to be.

Spoon the spinach into the phyllo-lined pan. Take the overhanging phyllo, one sheet at a time, brushing each sheet with butter, and fold it over the filling. You may want to place one more sheet over the top to make it more attractive. Be sure to butter the final sheet.

Bake in the oven for 50 minutes or more until the top is a deep golden color. Let the pie rest a few minutes before cutting into serving pieces.