

'Onionkopita'

- Onion + Filo Pie

4 spring onions.

handful of thyme, rosemary or oregano

100g butter

2 eggs

200 gms feta cheese, crumbled

200 gms ricotta cheese

100gm parmesan, grated

$\frac{1}{2}$ tub caramelised onion

salt/pepper

16 sheets of filo pastry

Method

- * Chop spring onions, herbs, very finely.
- * Whisk eggs and then add feta cheese, ricotta cheese + parmesan and then the caramelised onion. Add the spring onion + herbs. Add salt/pepper to taste.

* Melt butter in a saucepan

add the rest of the ingredients in a bowl

in large baking ~~paper~~^{tray}.

* Brush lightly with melted butter and repeat until you have four layers of pastry.

* Repeat with the same method for a second baking tray.

* Spread $\frac{1}{2}$ onion mixture over both filo layers + place in 2 oven trays.

* Make 2 more 4x layers of pastry with butter inbetween each layer and place on top of the onion layer.

* Brush top of both tarts with butter and bake at 200°C until pastry is golden on top.

* Slice baked tart onto a serving dish + cut into 16-20 pieces.