**SPINACH & RICOTTA ROLLS**

Ingredients

 5 cups of spinach

150g of feta

1/2 wheel of ricotta

8 pack pastry sheets, defrosted

 ½ leek, sliced into rings and washed well

METHOD

1. Defrost 8 sheets pastry

 2. Turn on oven to 180 degrees

3. Finely slice leek

4. Drain ricotta of any water

 5. Heat oil in fry pan, add leek and 1 tbsp olive oil, cook until translucent. Set aside

6. Add a little more oil and add bunches of spinach and cook until all wilted. Drain any excess liquid from spinach

7. Cut feta into small cubes

8. Combine ricotta, feta, leek and spinach in a large bowl and mix well with your hands

9. Cut pastry into quarters, add a strip of the mixture and roll into logs. Press pastry ends together firmly with a fork and place on a tray for baking.

10. Cook for approximately 15mins. Makes 32.