

Greek Pispilita

Kitchen Equipment & Utensils Needed

Before you begin, gather these tools:

- **Measuring cups and spoons**
- **Kitchen scales** (for weighing ingredients)
- **1 medium saucepan or pot** (for the water)
- **1 whisk**
- **1 large frying pan** (for cooking the greens)
- **1 large mixing bowl** (for the filling)
- **1 wooden spoon or silicone spatula** (for stirring)
- **1 rectangular baking dish**
- **Oven mitts** (for safety!)

Ingredients & Quantities

For the Cornmeal Crust:

- 400g fine cornmeal
- 500mL water (or a mix of water and milk)
- 1 teaspoon salt
- 3 Tablespoons olive oil (plus a little extra to grease your baking dish)

For the Filling:

- 500g fresh baby spinach
- 3 spring onions (sliced)
- 1 medium leek (sliced)
- 2 tablespoons fresh dill (chopped)
- 2 tablespoons fresh parsley (chopped)
- 150g feta cheese (crumbled)
- 150g smooth ricotta cheese
- A pinch of salt
- 2 tablespoons olive oil

Step-by-Step Cooking Guide

Step 1: Make the Crust Base

1. **Heat:** Heat the water (or water/milk mix) and salt in your saucepan until it is simmering.
2. **Stir:** Slowly pour the warm water and milk into the bowl of cornmeal while using your **whisk**. Stir until it gets thick like porridge.
3. **Press:** Pour **half** of this thick cornmeal mix into your greased baking dish. Use a **wooden spoon** to press it down flat to form the bottom crust. Save the other half of the cornmeal in the pot for later!

Step 2: Make the Filling

1. **Cook the Greens:** Heat of olive oil in your frying pan. Cook the leek until it goes soft, about 4 minutes. Add the spring onions and spinach and cook for 2 minutes. Finally add the dill, and parsley. Stir to combine and take mixture off the heat.
2. **Mix:** Put the cooked greens into your **mixing bowl**. Add the of feta cheese and ricotta cheese, and a tiny pinch of salt. Mix it all together until it is nice and creamy.
3. **Layer:** Spread this green filling evenly over your bottom cornmeal crust.

Step 3: Add the Topping

1. **Thin it Out:** Take the rest of your cornmeal porridge from Step 1. Stir in an extra splash of water (about 100ml) and 3 tablespoons of olive oil until it looks like wet sand or thick pancake batter.
2. **Cover:** Spoon this mixture over the spinach layer and smooth it out with your spoon. Drizzle a little bit of extra olive oil over the very top.

Step 4: Bake and Cool

1. **Bake:** With an adult's help, bake the pie in the oven at **190°C** for 45 to 60 minutes. It is ready when the top is golden brown and crunchy!
2. **Rest:** Using **oven mitts**, carefully remove the pie from the oven. Let it sit and cool for 30 minutes. This helps it firm up, so it is easy to slice. Enjoy!

Recommended Video Resource

If you'd like to show your Grade 4 class a short video on how this traditional rustic pie is made, check out A Rustic Old-World Spanakopita Recipe! | GREEK PLASTO. It directly matches the cornmeal, spinach, dill, and feta ingredients from your budgeting activity!