



MINA DE ESPINACA

Introduction

A dish popular with Sephardic Jews from Spain and Turkey, most often prepared on Pesach. It can be served both hot as a main course and cold (as a snack).

INGREDIENTS (6 PORTIONS)

- 2-3 potatoes
- 115 g shredded Parmesan cheese
- 225 g of cream cheese
- 2 eggs, lightly beaten
- 500 g of fresh spinach, finely chopped
- approx. 8 sheets of matzah
- 3 tablespoons of olive oil or oil
- coarse salt

Preparation method

• Step 1

Peel the potatoes and boil in lightly salted water. Drain and knead until smooth. Add 1½ teaspoon of salt, ¾ cup of Parmesan cheese, cream cheese and beaten eggs, mix well.

• Step 2

In a separate bowl, combine chopped spinach with ¼ cup of Parmesan cheese.

• Step 3

Soak one matzah at a time in water for approximately 30 seconds, until each sheet is elastic. Drain the sheets on a kitchen towel.

• Step 4

Line the bottom of the baking tray with two matzo sheets, one on top of the other. Evenly distribute half of the spinach and parmesan mixture, add 2 sheets of matzah, press gently. Spread the other half of the spinach mixture and place another 2 sheets of matzah on top.

• Step 5

Spread the potato mixture evenly.

- **Step 6**

Sprinkle the remaining $\frac{1}{4}$ cup of Parmesan cheese and drizzle over $1\frac{1}{2}$ tablespoon of oil.

- **Step 7**

Bake in the oven at 180°C for approx. 35–45 minutes.

Smacznego!