



Online Cooking Class - Classic Greek Spanakopita



Join Chef Craig and learn how to make this popular Greek spinach pie dish.

In this interactive online cooking class, you will learn the skills and techniques to make spanakopita, a savory stuffed pie hailing from Greece. Follow Chef Craig as he guides you in layering, filling, and folding these triangle treats with step-by-step instructions. Made with a spinach and feta cheese filling, you'll serve your spanakopita with traditional tzatziki sauce.

Spanakopita, Tzatziki Sauce

Greek Salad and Herb Dressing

- Cooking class is fully interactive.
 - Chef accompanies you throughout the entire process.

 - **Recipes** are sent in your booking confirmation.
 - **Ingredients** can be adapted for dietary restrictions or lack of availability and can be delivered by your preferred local grocer with the link below.
 - **Technology** Connect with the chef using Zoom on your computer, tablet or mobile device.
 - **Class Participation** Chime in with questions through audio or chat. Use of video is optional.
 - **Event Duration** 75 minutes
 - **Labels** Baking, Couples, Group, Mediterranean, Vegetarian
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Ingredients

Store-bought phyllo dough
Fresh or frozen spinach
Large onion, scallions or leeks
Fresh or dried dill
Fresh or dried parsley
Fresh mint
Feta cheese
Parmesan cheese (optional)
Extra virgin olive oil
Butter
Eggs
Plain Greek yogurt
Lemons
Fresh garlic
Salt
Seasonal Salad
Salad Ingredients with quantities given upon booking.

Kitchen Equipment

Ten or 12-inch sauté pan
Parchment paper
Two baking pans
Pastry brush
Knife
Cutting board
Bowl

Spoon or rubber spatula
Garlic press, optional