

## Ingredients

### 1 Spinach-and-Feta-Cheese Filling

1 package (1 pound) ultra-thin phyllo dough, thawed according to package directions

2 cups (4 sticks) Clarified Melted Butter (you can substitute olive oil)

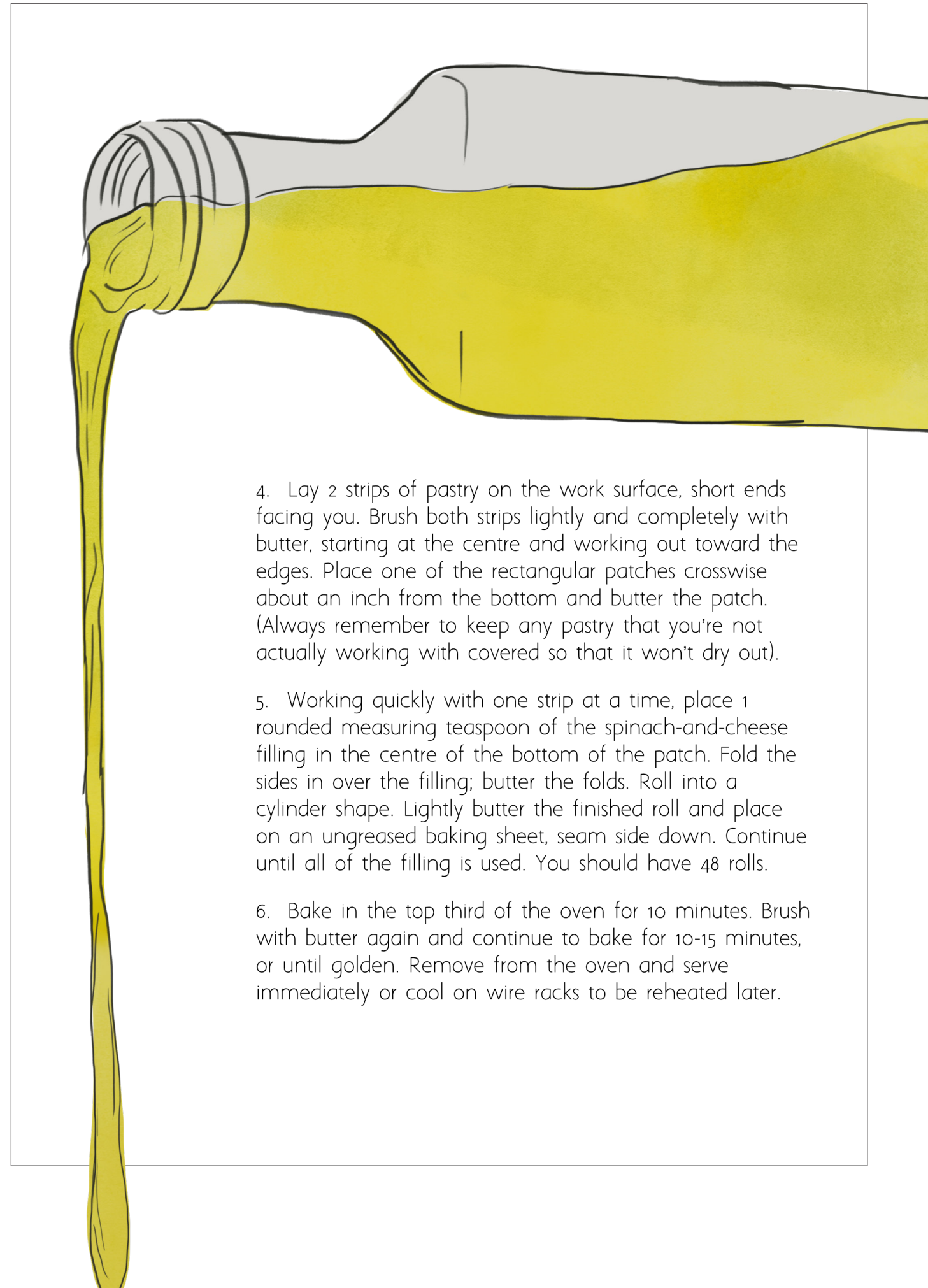
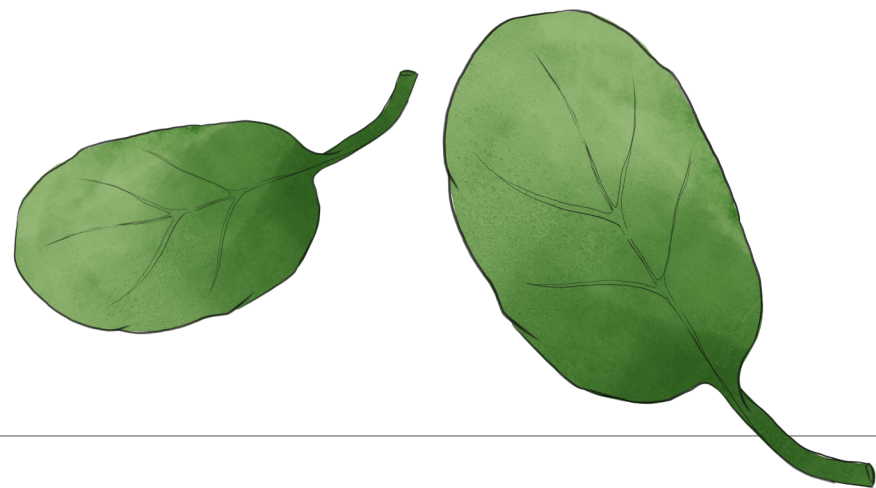
## Instructions

Note: The point of clarifying butter is to remove the milky solids, which will burn when subjected to high heat. Both salted and unsalted butter can be clarified.

1. Place the butter in a small, heavy saucepan and melt it over low heat. Remove from the heat and set aside until the solids settle to the bottom of the pan. Spoon off the foam and then carefully pour off the clear fat (which is the clarified butter) and discard the residue. If not using immediately, refrigerate the butter (it will solidify and must be re-melted) until needed. It will keep for several weeks in the refrigerator and for about 6 months if it is frozen.

2. Preheat the oven to 400F. Remove 24 sheets of phyllo from the package. (This is 4 more sheets than are needed; the extra 4 are insurance for a few that might tear.) Wrap the remaining sheets tightly in plastic wrap or foil, return to the package, and refrigerate or refreeze.

3. Lay the stack of 24 sheets of phyllo, the longest side facing you, on a large, flat work surface. Using a ruler and a pizza cutter or the tip of a sharp knife, cut the phyllo into 3 strips, each about 5 ½ inches wide. Take 12 of the strips and fold in half crosswise. Cut at the fold to make 24 pieces. Fold in half again and cut to make 48 rectangles. (These will be used as patches to reinforce the phyllo under the filling.)



4. Lay 2 strips of pastry on the work surface, short ends facing you. Brush both strips lightly and completely with butter, starting at the centre and working out toward the edges. Place one of the rectangular patches crosswise about an inch from the bottom and butter the patch. (Always remember to keep any pastry that you're not actually working with covered so that it won't dry out.)

5. Working quickly with one strip at a time, place 1 rounded measuring teaspoon of the spinach-and-cheese filling in the centre of the bottom of the patch. Fold the sides in over the filling; butter the folds. Roll into a cylinder shape. Lightly butter the finished roll and place on an ungreased baking sheet, seam side down. Continue until all of the filling is used. You should have 48 rolls.

6. Bake in the top third of the oven for 10 minutes. Brush with butter again and continue to bake for 10-15 minutes, or until golden. Remove from the oven and serve immediately or cool on wire racks to be reheated later.