

# Spinach and Cheese Parcels

**Serves:** 140 parcels

**Fresh from the garden:** spinach, leek, herbs

## Equipment:

Large mixing bowl  
Whisk  
Electronic scales  
Zester or mini grater  
Measuring cups and spoons  
Chopping boards  
Knives  
Spatula  
4 small white bowls  
4 teaspoons  
Large saucepan  
Sieve  
Serving dishes  
Serving spoons

## Ingredients:

2 eggs  
1kg ricotta cheese  
70g grated parmesan cheese  
160g grated cheddar cheese  
500g frozen school grown spinach  
1 leek, cooked (this has been prepared for you)  
½ cup fresh herbs, chopped  
2 lemons, zested  
¼ teaspoon nutmeg  
Good grind of salt and pepper  
140 gyoza wrappers  
Extra parmesan cheese and herbs for garnish

## What to do:

1. Break eggs into large mixing bowl and whisk. Measure and add cheeses.
2. Squeeze excess liquid out of spinach and add to the bowl along with cooked leek and herbs. Add lemon zest, salt, pepper and nutmeg. Mix ingredients together with the spatula until well combined.
3. Wet the edge of a gyoza wrapper with a little water on your finger. Place a heaped teaspoon of the filling onto the wrapper. Fold in half and press down gently to seal the edges. Be careful to avoid air bubbles in the parcels. Repeat with remaining wrappers.
4. Place in containers. Line the base with baking paper and put paper between the layers to prevent parcels sticking to each other. Place in the fridge until ready to cook.
5. Bring a large pot of salted water to the boil. Add parcels to the water in small batches and cook for about 3 minutes, until they float to the top.
6. Remove from the saucepan with a sieve. Drain and place into the warmed tomato sauce and stir gently to combine. Place into serving dishes and keep warm in the oven until ready to serve. Sprinkle with parmesan cheese and chopped herbs, then serve.

