



## **Mediterranean Strudel**

Richard Whipple, Deuce Restaurant ©2003

Makes 1 strudel

- 1/2 cup quartered green olives
- 1/2 cup halved Kalamata olives
- 1/2 cup sliced sundried tomatoes
- 1/2 cup crumbled feta cheese
- 1/2 cup toasted pinenuts
- 1 Tbsp chopped garlic
- 1 lb blanched sliced spinach
- 1/4 cup grated parmesan
- 1/4 cup extra virgin olive oil
- 1 package filo dough

Lay a sheet of filo dough on a flat surface, brush with olive oil, and sprinkle with parmesan cheese. Repeat four times to create five layers of filo. Mix the olives, sundried tomatoes, feta, garlic and spinach. Place this mixture along the bottom of the filo in a tubular shape, leaving an inch on each side. Roll the filo into a tube and crimp the ends. Brush with olive oil and sprinkle with parmesan. Bake at 350 degrees for 25 to 30 minutes or until golden brown. Slice and serve.