



Chocolate Tart with Hazelnut Shortbread Crust



Crispy Phyllo Spinach Tartlets

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ACTIVE TIME: 1 HOUR | TOTAL: 1 HOUR 40 MINUTES | TO MAKE AHEAD: Prepare the filling (Steps 1-2), cover and refrigerate for up to 1 day. | EQUIPMENT: 8 individual (4- to 4 1/2-inch) tartlet pans or 11-inch round removable-bottom tart pan

Here's a dressed-up version of Greek spanakopita. Frilly layers of phyllo dough surround the festive spinach and sun-dried tomato filling. Serve these as a main dish for supper and you're sure to please vegetarians and omnivores alike. (Photograph: page 69.)

- 4 tablespoons extra-virgin olive oil, divided
- 1 medium yellow onion, coarsely chopped
- 3/4-1 1/4 teaspoons salt, divided
- 16 cups spinach (about 1 pound), tough stems removed, coarsely chopped
- 1 cup low-fat ricotta cheese
- 1/3 cup crumbled feta or goat cheese
- 2 large eggs
- 2 large egg whites
- 2 tablespoons chopped fresh dill or 2 teaspoons dried
- 1/2 teaspoon freshly ground pepper
- 1/4 teaspoon ground nutmeg
- 1/2 cup sun-dried tomatoes, finely chopped (not oil-packed)
- 2 tablespoons butter
- 20 sheets (9-by-14-inch) phyllo dough, thawed according to package directions

1. Heat 2 tablespoons oil in a large skillet over medium heat. Add onion and 1/4 teaspoon salt and cook, stirring, until brown and tender, about 5 minutes. Add spinach in batches and cook, stirring occasionally, until wilted, 2 to 3 minutes.

2. Whisk ricotta, feta and 1/2 teaspoon salt (or goat cheese and 1 teaspoon salt), eggs, egg whites, dill, pepper and nutmeg in a large bowl. Stir in the spinach mixture and sun-dried tomatoes.

3. Preheat oven to 325°F.

4. Melt butter with the remaining 2 tablespoons oil in a small saucepan. Remove from the heat.