



Open-faced smoked mushroom pie

20'
Hands on

70'
Cook Time

8-10
Portion(s)

1
Difficulty



Ingredients

For the pie

- 220 g phyllo dough sheets
- olive oil, for brushing

For the filling

- 1 kilo champignon mushrooms
- 2 leeks, finely chopped (use only the white part)
- 400 g heavy cream 35%
- 4 eggs
- 70 g brandy
- 200 g bacon, smoked, chopped in to 2x2 cm cubes
- 1 teaspoon(s) thyme
- salt
- pepper

Method

- Preheat oven to 160* (320°F).
- Place the phyllo sheets, one by one, in a round, pull apart, 26 cm baking pan that has been greased well with oil. Brush each phyllo sheet with oil before placing the next one on top. In order to for the phyllo sheets to cover the bottom of the pan nicely, and not leave any gaps, place one vertically and the next horizontally. Crisscrossing each other.
- Bake the base of the pie for 20 minutes (spread cellophane wrap over the phyllo and pour beans over it, in order to weigh it down while it bakes).
- Sauté the mushrooms and the leeks with a little olive oil, in a very hot pan.
- Remove the pie from the oven and add the sautéed vegetables over the phyllo.
- In a bowl, mix together the heavy cream, pieces of smoked bacon, eggs, cognac, salt, pepper and thyme.
- When the ingredients have been combined well, pour the mixture on to the phyllo.
- Bake for about 50 minutes, until it turns light golden.

Tip

After sautéing the mushrooms, place them in a strainer so that all the extra water drains.

Διατροφικός πίνακας

Nutrition information per portion

351 Calories (kcal)	22.0 Total Fat (g)	11.0 Saturated Fat (g)	24.0 Total Carbs (g)
18%	31%	55%	9%
2.5 Sugars (g)	13.0 Protein (g)	1.8 Fibre (g)	1.0 Sodium (g)
3%	26%	7%	17%