



# Savory Aromatic Pie with Home Made Phyllo Dough

20'  
Hands on

70'  
Cook Time

6-8  
Portion(s)

2  
Difficulty



## Method

- Add all the ingredients for the phyllo dough to the mixer. Using the dough hook, mix until the dough starts to pull down from the sides of the bowl and is soft and pliant. Let it rest for 30 minutes.
- In the meantime, prepare the filling. In a bowl, add the sautéed greens (chopped), along with the cheese, aromatics, pepper, butter, egg (beaten), the dill and fresh onions (finely chopped). Mix well with a spatula.
- When the dough has rested enough, divide it in to 4-5 equal parts.
- On a floured working surface, roll out each piece of dough with a rolling pin to about 20 cm in diameter.
- Brush the edges with butter. Put some of the mixture near the bottom edge. Roll to form a long tube and transfer to a 33 cm round, oiled, baking pan. Do the same with the rest of the dough. As you add them to the baking pan, arrange them in such a way as to create a spiral.
- Brush the tops with milk.
- Bake in a 180\* (350\*F) preheated oven for 1 hour.

## Ingredients

### For phyllo dough

- 300 g all-purpose flour
- 5 tablespoon(s) olive oil
- 1 tablespoon(s) vinegar, white
- 1 teaspoon(s) salt
- 130-150 g water

### For filling

- 700 g wild greens, sautéed
- 400 g mixed cheeses
- rosemary
- thyme
- oregano
- pepper
- 1 egg
- 1/2 bunch dill
- 2 spring onions
- butter, melted
- 3 tablespoon(s) milk

## Διατροφικός πίνακας

### Nutrition information per portion

453 Calories (kcal)	28.0 Total Fat (g)	13.0 Saturated Fat (g)	30.0 Total Carbs (g)
23%	40%	65%	12%
1.8 Sugars (g)	19.0 Protein (g)	3.8 Fibre (g)	1.5 Sodium (g)
2%	38%	15%	25%