



# Easy cheese bougatsa with phyllo

25'  
Hands on

50'  
Cook Time

10-12  
Portion(s)

1  
Difficulty



## Ingredients

- 100 g butter
- 100 g all-purpose flour
- 1 liter milk
- 1 pinch nutmeg
- salt
- pepper
- 500 g feta cheese
- 200 g gruyere cheese, grated
- 2 egg yolks, from medium eggs
- 450 g phyllo dough sheets
- 100 g olive oil
- 10 g sesame seeds

## Διατροφικός πίνακας

Nutrition information per portion

509 Calories (kcal)	34.0 Total Fat (g)	18.0 Saturated Fat (g)	33.0 Total Carbs (g)
25%	49%	90%	13%
6.6 Sugars (g)	18.0 Protein (g)	1.1 Fibre (g)	2.0 Sodium (g)
7%	36%	4%	33%

## Method

- Preheat the oven 180° C (350° F) set to fan.
- Place a [pot](#) over medium heat and add the butter. As soon as it melts, add the flour and whisk until the whole flour is absorbed.
- Add the milk in batches by whisking constantly until the mixture thickens and starts boiling.
- Remove from the heat and add the nutmeg, salt, pepper, and mix.
- Add the feta cheese crumbled, the gruyere, the egg yolks, and mix.
- Grease a [baking pan](#) and spread 2 phyllo sheets, making sure to cover the whole surface of the pan and to leave an overhang.
- Add one more phyllo sheet and drizzle with olive oil. Follow the same process for two more phyllo sheets, so that -in total- you have 5 sheets at the bottom.
- Spread the filling and cover with the remaining phyllo, drizzling with olive oil in between.
- Fold the overhanging phyllo inwards to crimp the bougatsa and score into 12 pieces.
- Sprinkle with the sesame seeds and bake for 40-50 minutes.
- Let it cool and serve.