



Quick Cream Cheese Pie

15'
Hands on

10 minutes'
Hands off

35'
Cook Time

8-10
Portion(s)

1
Difficulty



Ingredients

- 250 g all-purpose flour
- 50 g maize flour
- 4 eggs, lightly beaten
- 250 ml water
- 250 g strained yogurt
- 4 tablespoon(s) olive oil
- 200 g cream cheese
- olive oil, for baking pan
- 1 red bell pepper, slice into thin rounds
- 1 sprig(s) rosemary, use only the tips
- 2 spring onions, thinly sliced
- 70 g chorizo
- salt
- pepper

Διατροφικός πίνακας

Nutrition information per portion

299 Calories (kcal)	17.0 Total Fat (g)	6.1 Saturated Fat (g)	26.0 Total Carbs (g)
15%	24%	31%	10%
3.4 Sugars (g)	9.7 Protein (g)	1.6 Fibre (g)	1.0 Sodium (g)
4%	19%	6%	17%

Method

- Preheat oven to 200* C (390* F) Fan.
- In a bowl, combine the flour, eggs, water, yogurt and olive oil.
- Mix with a hand whisk until all of the lumps dissolve and it becomes a creamy mixture.
- Spray a 22x33 cm baking pan with a generous amount of olive oil.
- Put it in the oven, until it gets very hot.
- Remove pan from oven and carefully pour in the mixture.. Add the red pepper, and then add spoonfuls of cream cheese, chorizo, spring onions, Stick small bits of rosemary into the mixture and spray with some more olive oil.
- Bake for 30-35 minutes, on the middle rack, until the pie turns golden.
- When ready, remove from oven and allow to cool for 10 minutes.
- Cut into slices and serve.

Tip

You can add any spices or herbs you like best!