



Ham and Cheese Phyllo Pie

30'

Hands on

3-5 hours'

Hands off

120'

Cook Time

18

Portion(s)

2

Difficulty



Method

- Preheat oven to 100* C (212* F) Fan.
- Create pleats or folds to each sheet of phyllo dough, like an accordion.
- Place them in the **pan**, fitting them one next to the other nicely.
- Bake for 45 minutes to 1 hour.
- When ready, remove from oven and crush them in to pieces with your hands, leaving some larger than others to give different textures to the pie.
- Place a **pan** over high heat.
- Chop the bacon in to 1-2 cm cubes and sauté until golden and crunchy.
- In a **bowl**, add the milk, eggs, melted butter, ketchup and mustard. Whisk until completely combined.
- Add the flour, baking powder, salt and freshly ground pepper.
- Whisk to combine.
- To the baking pan with the crushed baked phyllo, add the sautéed bacon cubes, grated Kasseri, grated Gouda and red pepper. Toss.
- Brush a 25x30 cm baking pan with melted butter and sprinkle with sesame seeds.
- Add the cheese-bacon-phyllo mixture and then add the wet mixture.
- Sprinkle with some fresh thyme and sprinkle with sunflower seeds and sesame seeds.
- Refrigerate for 3-5 hours.
- When ready to bake preheat oven to 170* C (338* F) Fan.
- Bake for 1 hour, until golden.

Ingredients

- 1 package extremely thin phyllo dough (Beirut phyllo dough)
- 3 eggs
- 350 ml milk 3.5% fat
- 30 g ketchup
- 1 tablespoon mustard, mild
- 80 g butter, melted + extra for brushing
- 1 teaspoon salt
- 10 sprigs fresh thyme, only the leaves
- freshly ground pepper
- 1 ½ teaspoons baking powder
- 200 g Kasseri cheese, grated
- 200 g Gouda cheese, grated
- 100 g parmesan
- 1 red horned pepper, Florinis, finely chopped
- 200 g bacon, whole piece, cut in to 1-2 cm cubes
- 1 tablespoon flour + extra for dusting
- 30 g sunflower seeds, for sprinkling
- sesame seeds, for sprinkling
- olive oil

Διατροφικός πίνακας

Nutrition information per portion

268 Calories (kcal)	16.8 Total Fat (g)	9.5 Saturated Fat (g)	14.9 Total Carbs (g)
13%	24%	48%	6%
2.3 Sugars (g)	13.5 Protein (g)	1.0 Fibre (g)	1.5 Sodium (g)
3%	27%	4%	26%