



Greek pasta phyllo pie – Makaronopita

25'
Hands on

50'
Cook Time

10-12
Portion(s)

1
Difficulty



Method

- Preheat the oven to 200° C (390° F) set to fan.
- Place a [frying pan](#) over medium heat, add the butter, and let it melt.
- In a bowl add the pasta, the thyme, the eggs, the heavy cream, the feta cheese crumbled with your hands, the gruyere, pepper, and mix well.
- Butter a 35x45 cm [baking pan](#). Spread two phyllo sheets into the baking pan so that they overhang and drizzle with butter.
- Place the next phyllo sheet and drizzle with the butter. Follow the same process for half of the phyllo sheets, drizzling in between with butter.
- Spread the filling over the whole surface of the pan and cover with the remaining phyllo sheets, drizzling with the whole butter in between.
- Turn the phyllo sheets that overhang inwards to crimp the pie and score into 12 pieces.
- Bake for 45-50 minutes.
- Let it cool and serve.

Ingredients

- 200 g butter
- 500 g macaroni, whole grain, boiled
- 1 tablespoon(s) thyme
- 2 eggs, medium
- 500 g heavy cream 35%
- 400 g feta cheese
- 200 g gruyere cheese, grated
- 10 g pepper
- 450 g phyllo dough sheet

Διατροφικός πίνακας

Nutrition information per portion

552 Calories (kcal)	38.0 Total Fat (g)	24.0 Saturated Fat (g)	34.0 Total Carbs (g)
28%	54%	120%	13%
2.2 Sugars (g)	18.0 Protein (g)	2.7 Fibre (g)	1.4 Sodium (g)
2%	36%	11%	23%