



Baked pasta pie with phyllo

15'

Hands on

50'

Cook Time

12

Portion(s)

1

Difficulty



Ingredients

- 500 g pasta, preferably tubular shapes
- butter, to grease baking pan
- flour, to flour baking pan
- 1 package phyllo dough, salted
- olive oil, to brush phyllo dough
- 200 g kasseri cheese, grated
- 300 g feta cheese, cut into small pieces
- 100 g sun dried tomatoes
- 100 g olives, pitted
- 200 g apaki, Cretan smoked pork
- 500 g heavy cream 35% fat
- 1 tablespoon thyme, finely chopped

Method

- Preheat the oven to 200* C (390* F) Fan.
- **Boil** the pasta according to the instructions on the package, minus 1 minute. Drain and set aside.
- Grease a 35x45 cm baking dish or **baking pan** and dust with flour.
- Place half of the sheets of phyllo dough in the baking dish. Add them one sheet at a time and brushing each one generously with olive oil before placing it in the baking dish.
- In a large **bowl**, combine all of the ingredients with the pasta. Transfer mixture to the baking dish.
- Cover the pasta mixture with the remaining sheets of phyllo. Fold the sheets that are hanging over the edges nicely in the baking dish.
- Score the surface gently with a **knife** and spray with some water.
- Bake for 40 minutes, until the phyllo is crunchy and golden.
- When ready, remove from oven. Let the dish cool a little before cutting into pieces and serving.

Διατροφικός πίνακας

Nutrition information per portion

611 Calories (kcal)	31.0 Total Fat (g)	19.0 Saturated Fat (g)	56.0 Total Carbs (g)
31%	44%	95%	22%
6.9 Sugars (g)	23.0 Protein (g)	4.1 Fibre (g)	1.5 Sodium (g)
8%	46%	16%	25%