



Eggplant phyllo pie with walnuts

20'

Hands on

90'

Cook Time

8-10

Portion(s)

2

Difficulty



Ingredients

- 3-4 eggplants
- 3 leeks, washed and finely chopped
- ½ package phyllo dough
- 250 g gruyere cheese
- 150 g kefalotyri cheese
- 100 g feta cheese
- 100 g walnuts
- 1 ½ teaspoons ground cumin
- 2 sprigs rosemary (only the leaves, finely chopped)
- 100 ml olive oil

Διατροφικός πίνακας

Nutrition information per portion

405 Calories (kcal)	31.0 Total Fat (g)	12.0 Saturated Fat (g)	14.0 Total Carbs (g)
20%	44%	60%	5%
1.4 Sugars (g)	15.0 Protein (g)	1.7 Fibre (g)	1.3 Sodium (g)
2%	30%	7%	22%

Method

- Preheat oven to 200* C (390* F) Fan.
- **Cut** the eggplants in half, lengthwise. Use a small sharp knife and carve the flesh in a crisscross manner.
- Line a **baking pan** with parchment paper and place the eggplants cut side down. Drizzle with oil and season with salt and pepper.
- Bake for 30-40 minutes, until softened.
- When they are ready, remove from oven and set aside until they are cool enough to handle. Then spoon out the flesh with a spoon and finely chop it. Set the eggplant shell aside until needed.
- Cut the leeks into 0.5 cm slices and sauté them with some olive oil in a **pan** over high heat. Add the chopped eggplant flesh, walnuts, cumin and rosemary. Sauté for 1 minute more.
- Remove pan from heat and add the cheeses.
- Brush a round baking pan with olive oil. Use half of the phyllo dough. Brush each sheet of phyllo with olive oil and spread them in the pan.
- Add the filling.
- Fold over the phyllo that is hanging over the edges of the pan one at a time, brushing each one with olive oil. Repeat the same process with the remaining half of phyllo dough sheets to cover filling. Score the top of the pie.
- Bake for 40-50 minutes, until the top of the pie is golden brown and crunchy.

Tip

Baking the eggplants instead of frying them makes this dish lighter. If you can find the sweet and very tender, famous Tsakonian eggplants, slice them into thin rounds and sauté them in a pan... simply delicious!