



# Greek cheese bougatsa

40'

Hands on

60''

Hands off

40'

Cook Time

15-20

Portion(s)

4

Difficulty



## Ingredients

### For phyllo

- 450 g strong flour
- 50 g margarine, melted
- 220 g water
- 10 g salt
- 450 g margarine, melted, for spreading

### For filling

- 80 g butter
- 80 g all-purpose flour
- 800 g milk
- pinch nutmeg
- 150 g gruyere, grated
- 150 g kefalograviera cheese, grated
- 150 g feta cheese
- pepper

## Method

### For the phyllo

- In a mixer's bowl, add the flour, salt, water, and 50 g of the melted butter.
- Beat with the paddle attachment for 5-7 minutes at high speed, until there is an elastic dough.
- Remove from the bowl, cover with plastic wrap, and let it rest for 20 minutes.
- Remove the plastic wrap and cut into 4 pieces. Shape into balls and place them into a bowl. Cover with plastic wrap and let the dough rest for 20 more minutes.
- Take two of the dough balls and roll them out into small discs. Spread them onto a baking pan, cover with plastic wrap, and let them rest for 20 minutes.

### For the filling

- Place a **pot** over medium heat.
- Add the butter and let it melt.
- Add the flour and whisk.
- Add the milk in batches and whisk until the sauce thickens.
- When it comes to a boil, remove from heat, add the cheeses, feta (crumble with your hands), pepper and mix.
- Divide the filling in two. Cover with plastic wrap making sure the wrap touches the surface of the filling. Refrigerate or set aside at room temperature to cool.

### To assemble

- Preheat oven over 170° C (340\* F) Set to Fan.
- Cut the dough into 4 pieces.
- Spread the melted margarine on your kitchen counter and roll out a dough. Spread margarine while rolling out. Roll out until you have a very thin phyllo.
- Add half of the filling and fold like an envelope. Set aside.

## Διατροφικός πίνακας

### Nutrition information per portion

254 Calories (kcal)	14.0 Total Fat (g)	8.7 Saturated Fat (g)	21.0 Total Carbs (g)
13%	20%	44%	8%
2.1 Sugars (g)	9.6 Protein (g)	0.9 Fibre (g)	1.1 Sodium (g)
2%	19%	4%	18%

- Roll out the second phyllo in the same manner as the first and place the prepared bougatsa in its center. Fold over like an envelope and transfer to a baking pan greased with margarine (folded-side down) and slightly press with your hands.
- Repeat the same process for the second bougatsa.
- Spread margarine across the surface of the bougatsa and bake for 35-40 minutes.