Recipe Category / Savory pies and Tarts

Greek old rag pie – Patsavouropita

20'	30''	60'	8-10	1
Hands on	Hands off	Cook Time	Portion(s)	Difficulty

Ingredients

- 400 g feta cheese
- 200 g mixed cheeses
- 2 eggs
- pepper
- 1/2 teaspoon(s) nutmeg
- 300 g strained yogurt
- 450 g phyllo dough sheet
- 150 g olive oil

Διατροφικός πίνακας

Nutrition information per portion

482 Calories (kcal)	32.0 Total Fat (g)	13.0 Saturated Fat (g)	30.0 Total Carbs (g)
24%	46%	65%	12%

5.6 Sugars (g)	19.0 Protein (g)	1.0 Fibre (g)	2.0 Sodium (g)
6%	38%	4%	33%

Method

- Preheat the oven to 170^{o} C (340^{o} F) set to fan.
- Crumble the feta cheese and add it to a **bowl**. Add the cheese mix, eggs, pepper, nutmeg, yogurt, and mix well with a spoon.
- Spread the phyllo dough sheets onto your working surface.
- Grease a **28 cm round baking pan** with olive oil.
- Drizzle one phyllo sheet with olive oil, crinkle it, and add it to the baking pan. Follow the same process for four more sheets until the base of the baking pan is covered.
- Spread the whole filling over the phyllo sheets.
- Drizzle one phyllo sheet with olive oil, crinkle it, and add it over the filling. Follow the same process for four more sheets until the whole filling is covered.
- Spread the remaining olive oil and bake for 60 minutes.
- Allow 20-30 minutes for it to cool and **serve**.