



Greek leek and cheese pie

25'
Hands on

60'
Cook Time

10-12
Portion(s)

1
Difficulty



Method

- Preheat the oven to 180° C (350° F) set to fan.
- Place a [frying pan](#) over high heat and add the butter and olive oil.
- Coarsely chop the onions, [cut](#) the garlic into thin slices, and add them to the pan. Add the thyme and mix.
- Cut the leeks into half-moons and add them to the pan. Season with salt and pepper, lower the heat to medium, and sauté for 15-20 minutes until the vegetables are tender.
- In a bowl add the egg, cheese mix, cream cheese, the feta cheese crumbled with your hands, the vegetables from the pan, and mix with a serving spoon.
- Spread one kourou dough sheet and roll it out with your hands or with a rolling pin so that it sticks out around the baking dish. Spread the kourou dough in an [ovenproof 25x35 cm baking dish](#).
- Add the filling inside and spread it over the whole surface of the base.
- Cut the second kourou dough sheet into 18 strips and spread them on top of the filling in a crisscross manner. Add strips all around the pie in order to crimp it.
- Spread the whole surface of the pie with the yolk diluted in water, sprinkle with the sesame seeds, and bake for 50-60 minutes.
- Let it cool and [serve](#).

Ingredients

- 2 tablespoons butter
- 3 tablespoons olive oil
- 2 onions
- 1 clove of garlic
- 1 ½ kilos leeks
- 1 tablespoon thyme
- salt
- pepper
- 1 egg
- 200 g cheese mix, grated
- 200 g cream cheese
- 200 g feta cheese
- 650 g kourou dough
- 1 egg yolk, diluted in 1 tablespoon water
- 50 g sesame seeds

Διατροφικός πίνακας

Nutrition information per portion

493 Calories (kcal)	35.0 Total Fat (g)	16.0 Saturated Fat (g)	27.0 Total Carbs (g)
25%	50%	80%	10%
5.3 Sugars (g)	16.0 Protein (g)	2.6 Fibre (g)	1.3 Sodium (g)
6%	32%	18%	22%