



# Greek spiral kasseri cheese pie

20'  
Hands on

15''  
Hands off

40'  
Cook Time

8-10  
Portion(s)

1  
Difficulty



## Method

For the filling

- In a [bowl](#), add the cheese, nutmeg, and mix.
- In another bowl, add the milk, egg, pepper, and mix well until the egg is dissolved.
- Transfer the milk mixture into the bowl with the cheeses and add the thyme and butter. Mix well with a fork and set aside.

To assemble

- Preheat the oven to 180° C (356° F) set to fan.
- Spread the phyllo sheets onto your working surface. [Drizzle](#) one phyllo sheet with butter and add 2-3 tablespoons of the filling along the large side. Fold in a roll and transfer it to the outer surface of a buttered [round baking pan with a 34 cm](#) diameter.
- Follow the same process for the rest of the phyllo sheets until the whole baking pan is covered. Add butter between the phyllo sheets, so that the rolls will not stick together.
- Spread the remaining butter on top, sprinkle with the sesame seeds, drizzle with the water, and bake for 35-40 minutes.
- Allow 10-15 minutes for the cheese pie to cool and [serve](#).

## Ingredients

For the filling

- 700 g gruyere cheese, grated
- pinch of nutmeg
- 200 g milk
- 1 medium egg
- pepper
- 1 tablespoon thyme
- 50 g butter, room temperature

To assemble

- 8-9 phyllo dough sheets
- 200 g melted butter
- 50 g sesame seeds
- 1 tablespoon water

## Διατροφικός πίνακας

Nutrition information per portion

|                           |                          |                              |                            |
|---------------------------|--------------------------|------------------------------|----------------------------|
| 593<br>Calories<br>(kcal) | 36.0<br>Total Fat<br>(g) | 21.0<br>Saturated<br>Fat (g) | 39.0<br>Total<br>Carbs (g) |
| 30%                       | 51%                      | 105<br>%                     | 15%                        |
| 2.7<br>Sugars<br>(g)      | 26.0<br>Protein<br>(g)   | 3.3<br>Fibre (g)             | 2.4<br>Sodium<br>(g)       |
| 3%                        | 52%                      | 13%                          | 40%                        |