



Recipe Category / Savory pies and Tarts

# No-phylo cheese pie

20'  
Hands on

30'  
Cook Time

2-4  
Portion(s)

1  
Difficulty



## Method

- Preheat the oven to 180° C (350° F) set to fan.
- Butter and flour a [20 cm round cake pan](#) and set it aside.
- In a [bowl](#), whisk the eggs with the milk and the yogurt until homogenized.
- In another bowl, mix the cheeses with the flour.
- In the bowl with the wet ingredients, add the olive oil, the pepper, the thyme, the flour mixture in batches, and whisk until there is a uniform batter.
- Pour the mixture into the cake pan.
- Bake for 30 minutes until the cheese pie is golden.
- Remove the pan from the oven and let it cool.
- Cut into pieces and serve with fresh thyme.

## Ingredients

- 5 g butter, for the pan
- 2 eggs, medium
- 150 g milk
- 100 g strained yogurt
- 150 g mixed cheeses, grated
- 100 g feta cheese
- 250 g self-rising flour, + extra for the pan
- 50 g olive oil
- pepper
- 2 tablespoon(s) thyme, + extra to serve

## Διατροφικός πίνακας

Nutrition information per portion

704 Calories (kcal)	42.0 Total Fat (g)	19.0 Saturated Fat (g)	52.0 Total Carbs (g)
35%	60%	95%	20%
3.5 Sugars (g)	28.0 Protein (g)	3.2 Fibre (g)	2.1 Sodium (g)
4%	56%	13%	35%