



Cheese pie with a shredded phyllo crust

20'
Hands on

15''
Hands off

70'
Cook Time

8-10
Portion(s)

1
Difficulty



Ingredients

- 150 g metsovone cheese
- 200 g gouda cheese, grated
- 100 g parmesan cheese, grated
- 400 g feta cheese
- 500 g shredded phyllo dough
- 150 g butter, melted
- 300 g heavy cream 35%
- 4 eggs
- salt
- pepper
- 1 pinch nutmeg

Διατροφικός πίνακας

Nutrition information per portion

556 Calories (kcal)	34.0 Total Fat (g)	21.0 Saturated Fat (g)	39.0 Total Carbs (g)
28%	49%	105%	15%
1.3 Sugars (g)	24.0 Protein (g)	1.2 Fibre (g)	2.1 Sodium (g)
1%	48%	5%	35%

Method

- Preheat the oven to 190° C (374° F) set to fan.
- In a [bowl](#), grate the metsovone, add the gouda, parmesan, the feta cheese crumbled with your hands, pepper, and mix very well. Set the bowl aside.
- Work the shredded phyllo dough with your hands, tearing apart the shreds until it gets airy and fluffy.
- [Butter](#) a [25x35 cm baking dish](#) and spread half of the shredded phyllo on its whole surface.
- Spread all of the filling on top of the shredded phyllo, and make sure to leave a 1 cm gap all around the sides.
- Spread the rest of the shredded phyllo and the remaining butter. At this point, you can stop the rest of the process and bake your cheese pie at 160° C (320° F) for 1 hour.
- In a bowl, add the heavy cream, eggs, salt, pepper, nutmeg, and mix with a [hand whisk](#).
- With a [ladle](#), pour it over the cheese pie.
- Press lightly with your hands, so that the shredded phyllo absorbs the whole moisture. Cover with aluminum foil and bake for 40 minutes. Then, uncover it and bake for 30 more minutes.
- Allow 10-15 minutes for it to cool, and serve.