



Greek Cheese Pie with homemade Kourou Dough

1 hour 20
min
Hands on

4-6
Portion(s)

2
Difficulty



Method

For the Kourou dough

- Beat the butter and sugar in a mixer, using the whisk attachment until light and fluffy.
- Lightly whisk the first egg in a small bowl. For the second egg, separate the yolk from the white in separate bowls.
- Add the salt to the butter and sugar mixture and gradually add the whisked egg and the yolk from the second egg and beat until incorporated. Set the egg white aside until needed.
- Remove mixer's bowl from stand and add the flour, semolina and baking powder.
- Begin stirring with a wooden spoon until it becomes thick and difficult to stir. Then start kneading with your hands to create a nice dough.
- When ready, wrap kourou dough in plastic wrap and refrigerate for at least one hour to chill.
- When it is completely chilled, prepare the filling.

For the filling

- Preheat oven to 190* C (374* F) Fan.
- Grease a 20 cm spring form pan with butter.
- Grate all of the cheeses, apart from the feta, using the large blades of the cheese grater. Crumble the feta with your hands.
- In a bowl, add all of the cheese, cream cheese, herbs and pepper.
- Mix thoroughly. If the types of cheese we are using are not salty enough, add some salt to taste.
- Set the filling aside and prepare the dough.
- Divide the dough in half.
- Dust your working surface with flour and roll out the first half of the dough.

Ingredients

For kourou dough

- 210 g all-purpose flour
- 70 g semolina
- 2 teaspoons baking powder
- ½ teaspoon salt
- 130 g butter
- 2 eggs
- 50 g granulated sugar
- pinch of salt

For filling

- 400 g of various cheeses (gruyere, feta, parmesan or whatever you have in the fridge) + extra for sprinkling
- 100 g cream cheese
- 1 hot chili pepper, finely chopped
- 3 tablespoons fresh herbs (thyme, rosemary, oregano), finely chopped
- salt
- pepper

Διατροφικός πίνακας

Nutrition information per portion

646 Calories (kcal)	41.0 Total Fat (g)	26.0 Saturated Fat (g)	44.0 Total Carbs (g)
32%	59%	130 %	17%
9.9 Sugars (g)	24.0 Protein (g)	1.8 Fibre (g)	2.3 Sodium (g)
11%	48%	7%	38%

- Spread it on to the bottom and sides of the spring form pan, allowing the ends of the dough to hang over the edges.
- Add the filling and fold the overhanging dough inwards.
- Roll out the second half of the dough, making sure it is slightly larger than the first one because you want to create folds on the surface.
- Cover the filling and gently work with the dough to create nice pleats or folds.
- Brush with the reserved egg whites and sprinkle with some cheese.
- Bake for 35-40 minutes, until golden.