



# Thin-batter feta cheese pie

20'  
Hands on

40'  
Cook Time

10-12  
Portion(s)

1  
Difficulty



## Ingredients

### For the batter

- 400 g water
- 100 g olive oil
- 200 g all-purpose flour
- 250 g maize flour
- 1 teaspoon(s) baking powder
- salt
- pepper
- 1 tablespoon(s) thyme

### For the filling

- 250 g feta cheese
- 250 g mixed cheeses
- 1 tablespoon(s) thyme
- pepper
- 2 tablespoon(s) olive oil

## Method

### For the batter

- In a bowl add the water, the olive oil, the flour, the maize flour, the baking powder, salt, pepper, thyme, and mix well with a hand whisk until there is a batter.

### To assemble

- Preheat the oven to 200° C (390° F) set to fan.
- Grease and flour a 30 cm [baking pan](#), and then drizzle with 1 tablespoon olive oil.
- Spread half of the batter at the bottom of the baking pan.
- Spread the feta cheese crumbled with your hands, the cheeses, thyme, and pepper.
- Spread the remaining batter on top and add thyme, pepper, and 1 tablespoon olive oil.
- Bake for 40 minutes. Remove and serve.

## Διατροφικός πίνακας

### Nutrition information per portion

365 Calories (kcal)	22.0 Total Fat (g)	8.9 Saturated Fat (g)	30.0 Total Carbs (g)
18%	31%	45%	12%
0.5 Sugars (g)	11.0 Protein (g)	1.1 Fibre (g)	0.93 Sodium (g)
1%	22%	4%	16%