



# Cheese pie with puff pastry

20'

Hands on

20''

Hands off

90'

Cook Time

8-10

Portion(s)

2

Difficulty



## Ingredients

- 2 leeks
- 1 tablespoon butter
- 1 tablespoon olive oil
- pepper
- 2 tablespoons thyme
- 450 g mixed cheeses, grated
- 700 g feta cheese
- 3 eggs
- zest from 1 lemon
- 850 g puff pastry
- 50 g sesame seeds

## Διατροφικός πίνακας

Nutrition information per portion

794 Calories (kcal)	59.0 Total Fat (g)	34.0 Saturated Fat (g)	34.0 Total Carbs (g)
40%	84%	170 %	13%
3.8 Sugars (g)	32.0 Protein (g)	1.8 Fibre (g)	2.5 Sodium (g)
4%	64%	7%	42%

## Method

- Preheat the oven to 180° C (356° F) set to fan.
- Place a [frying pan](#) over medium heat.
- **Cut** the leeks into small pieces and add them to the frying pan. Add the butter, olive oil, pepper, 1 tablespoon thyme, and sauté for 3-4 minutes. Remove from the heat and set aside to cool.
- In a bowl add the grated cheeses, the feta and anthotyro cheese crumbled, eggs, lemon zest, pepper, 1 tablespoon thyme, and mix.
- Spread the puff pastry sheets onto your working surface and cut each one into 4 strips from the larger side.
- Butter a [27 cm bundt pan](#) and spread half of the sesame seeds.
- Take the puff pastry strips separately and place them vertically into the bundt pan. Place the puff pastry sheets all around so that they cover the whole surface of the pan. Make sure to not leave a gap between the puff pastry sheets.
- Add ½ of the cheese filling, the leeks, the rest of the cheese filling, and cover with the puff pastry that is sticking out all around the pan.
- Spread a little water with a [pastry brush](#), sprinkle the rest of the sesame seeds, and bake for 1 ½ hours.
- Allow 15-20 minutes for it to cool and serve.