



Greek ham and cheese souffle pie

**1 hour 30
minutes**

Hands on

6-8
Portion(s)

1
Difficulty



Ingredients

- 250 g gouda cheese, grated
- 200 g gruyere cheese, grated
- 200 g ham, smoked, one piece
- 200 g feta cheese
- 1 tablespoon(s) thyme, fresh
- pepper, freshly ground
- 450 g phyllo dough sheet
- 100 g olive oil, for the brushing
- 3 eggs
- 500 ml milk
- 1/5 teaspoon(s) nutmeg
- salt

Διατροφικός πίνακας

Nutrition information per portion

635 Calories (kcal)	40.0 Total Fat (g)	20.0 Saturated Fat (g)	37.0 Total Carbs (g)
32%	57%	100%	14%
4.4 Sugars (g)	32.0 Protein (g)	1.6 Fibre (g)	2.9 Sodium (g)
5%	64%	6%	48%

Method

- Preheat the oven to 180* C (350* F) set to fan.
- In a bowl, add the grated gouda and gruyere cheese.
- Chop the ham into small cubes and add them to the bowl.
- Crumble the feta cheese with your hands into the bowl.
- Add the thyme and freshly ground pepper.
- Mix with a spoon and your filling is ready.
- Place the sheets of phyllo dough on a clean working surface and cover with a towel so they don't dry out.
- Pick up one sheet and lay it out. Drizzle with some olive oil and add a little filling, making sure to make the filling last for all of the sheets.
- Follow the same process for the remaining sheets of phyllo, reserving 2 sheets to complete the pie.
- When all of the phyllo sheets and the filling are done, begin to roll from the larger side.
- Cut the roll into 8 equal-sized smaller rolls, using a serrated knife.
- Brush the bottom of a 25 cm springform pan with olive oil.
- Add one of the reserved sheets of phyllo dough to the pan, drizzle with olive oil. Add the second sheet over it and drizzle with oil as well.
- Carefully add the rolls into the pan over them.
- In a bowl, combine the eggs, milk, freshly ground pepper, salt, and nutmeg.
- Pour the mixture over the rolls and gently press down with your hands.
- Set it aside for 15 minutes and bake for 1 hour.
- Remove from the oven and cut into 6-8 pieces.
- Serve with some fresh thyme.