

# Ancient Greek Cheese Pie

## Utensils:

Large bowl  
Measuring Jug  
Pyrex dish or similar  
Ladle  
Pastry Brush  
Fork  
Whisk

## How to make:

3. Crack the eggs in the jug and beat

5. Pour the eggs and milk in the bowl with the cheese and mix

7. Put half a ladle of cheese mix over the Filo sheet. Using the pastry brush, brush the sauce around covering all of the pastry sheet



1. Wash your hands and preheat fan oven to 170 degrees Celsius

4. Put the Feta in the bowl and using the fork mash up the cheese into small crumbles

8. Repeat layering until all the cheese mix and all but one pastry sheet has been used. Take the last sheet and cover the top tucking the edges down the inner sides of the Pyrex dish

9. Pour the remaining oil on top, brush evenly. Place the pie in the oven for approx. 45 minutes until light golden brown. Remove from oven when ready, leave to cool for 10 minutes, best served warm and with olives and spring onions



## Ingredients:

200gr Feta Cheese  
400ml Full fat milk  
400gr Filo pastry  
4 eggs  
Small cup of vegetable oil

2. Using the pastry brush, brush vegetable oil on the inner sides of the Pyrex dish generously



6. Line the Pyrex dish with one whole sheet of Filo pastry (as you would with a cake tin liner)

