

Croatian Gibanica



This cheese pie is very easy. Everyone loves it and it makes a meal or can substitute for bread. It is also sold everywhere as street food.

INGREDIENTS

1.5 lb. frozen phyllo dough
12 oz crumbled feta
3/4 cup sour cream
3/4 cup ricotta or cottage cheese
2 cups whole milk
5 eggs
olive oil
sea salt to taste



INSTRUCTIONS

- Allow the phyllo to defrost. Carefully unroll the dough and immediately cover with a towel so it doesn't dry out.
- Mix the feta, sour cream, ricotta, milk and eggs into a nice slurry.
- Oil the bottom and side of a rectangle pan and place two sheets of the dough in it. The sides of the dough will hang over and will be used later to cover the pie.
- Taking two sheets at a time, crumble them into a loose ball and dunk in the cheese slurry. Place the balls in the pan. Fill the pan with the balls.
- Keep two last sheets of the dough to close the pie. Before using these last two sheets, pour any left over cheese slurry over the pie.
- Cover the pie with the last two sheets. Mix some oil and water and brush the top of the pie. Leave the pie to soak on the counter and preheat the oven to 170 C/ 340 F.
- Bake for about 45 minutes until golden brown.

