

# PRASOPTA

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## For the leek pie

12–15 phyllo sheets, thawed  
800–900 g leeks, sliced  
3–4 spring onions, finely chopped  
1/2 a glass white wine  
1 egg yolk  
250ml milk or milk cream  
150g feta cheese, crumbled  
100g Graviera cheese, or hard yellow cheese  
salt and freshly ground pepper  
olive oil or butter for brushing the pan  
1 egg and 1 tsp water to brush the top

## Instructions

**Step 1:** It is important to thaw your phyllo completely by putting it in the fridge the previous day.

**Step 2:** Start by making the filling. Wash the leeks and trim them, keeping only the white part and cut in slices about 2cm wide

**Step 3:** Heat a saucepan, add olive oil, the leeks and scallions and season with salt and pepper. Sauté, whilst stirring, until tender. Once the leeks are tender deglaze with the white wine and wait for it to evaporate. Remove the pan from the stove and allow the leeks to cool down.

**Step 4:** In a bowl add 1 egg yolk and the milk cream and whisk. Stir in the leeks mixture, feta cheese, graviera cheese, season with pepper and blend to combine.

**Step 5:** Brush a medium sized baking tray with olive oil and lay one sheet of phyllo dough, allowing it to exceed the pan. Brush the phyllo sheet with olive oil or melted butter and continue with 5-6 more phyllo sheets (brushing each one with olive oil or melted butter). Tip in the filling and even out using a spatula. With a knife trim some of the excessive phyllo, and fold the excess phyllo sheets flaps over the mixture. Add 5-6 more phyllo sheets, making sure to oil or butter each one, before adding the other. Trim some of the excessive phyllo and roll the rest on the edges.

**Step 6:** In a bowl whisk the egg and the water, brush the top of the leek pie and carefully score into pieces. Bake in preheated oven at 180C for about 50 minutes, until nicely coloured. Allow to cool slightly and serve.

THE  
COOKERY

by The Secret Jozi Chef