

KREATOPITA

For the pastry

500g #4 phyllo, thawed and at room temperature
340g unsalted butter, melted
3-4 roasted red peppers, diced
150g feta cheese
150g grated mozzarella cheese
1/2 cup or more Panko breadcrumbs

For the Meat Sauce:

500g ground beef
1 large onion, finely chopped
1/4 cup olive oil
5-6 garlic cloves, grated
450g crushed tomatoes
1 teaspoon salt or more
1/2 teaspoon freshly ground black pepper or to taste
1 teaspoon ground sweet paprika
1/2 teaspoon crushed red pepper flakes (optional)

1 teaspoon crushed dried oregano or thyme

Instructions

Step 1: Preheat the oven to 200 °C.

Step 2: Make the Meat Sauce: In a large pot over medium heat, add the onion with the olive oil and a pinch of salt. Cook the onions until soft and golden. Add the garlic and warm through. Add the ground meat, the seasonings (except for the thyme/oregano) and tomatoes. Mix together and cook over medium-high heat for about 25 minutes or until thickened. Remove from heat and add the oregano. Taste and adjust seasoning if needed. Add double the crushed tomatoes if you prefer a thicker sauce.

Step 1: In a large baking pan (half-sheet pan will work or a roasting pan) add the breadcrumbs in an even layer.

Step 2: Divide the phyllo into 2 equal stacks. Layer the first stack in the pan and drizzle butter in between the phyllo layers (see video).

Step 3: Crumble some feta cheese into the center of the phyllo. Add the meat sauce on top. Spread the diced roasted peppers over the meat sauce. Top with shredded cheese. Fold the phyllo that is hanging outside of the pan over the filling. Drizzle butter between those layers as well.

Step 4: Gather each of the remaining sheets of phyllo and create an accordion. Place them on top of the pie for a decorative, crunchy top layer. Brush and pour the remaining butter over the phyllo.

Step 5: Bake on the center rack for about 45 minutes or until golden. Allow the pie to rest for 25-30 minutes and serve. Kali Orexi!

THE COOKERY

by The Secret Jozi Chef