

Phyllo Pastry With Bucatini Pasta, Cheese And Parsley Filling - My Uncle's Favourite

Ingredients:

Difficulty: Medium

(makes 1 pastry in 20x30cm oven dish)

250 gr. bucatini pasta

1 tsp salt (to cook pasta with)

3 eggs

1/2 cup (or 1.25 dl.) vegetable oil (I used canola oil), plus a little more to grease the oven dish

1 cup (or 2.5 dl.) milk

100 gr. feta cheese, crumbled

100 gr. cheddar cheese, grated (you can use another grated cheese too, if you like more)

1/2 cup (or 1.25 dl.) parsley, chopped

1 tsp salt (or less, if your cheese(s) is very salty)

1/2 tsp ground pepper

10-12 sheets thin phyllo pastry

5 little cubes of butter (optional)

Instructions:

1. Preheat the oven 200C. Cook pasta according to package instructions, with 1 tsp salt. Drain and wash with cold water, when cooked.

2. In a big mixing bowl, put the eggs and whisk a little.

3. Add oil and milk and continue whisking, until you get a smooth mixture. Take about 1/2 cup (or 1.25 dl.) from this mixture into a different bowl / glass and put aside. This is the sauce I was talking about above, which will give moisture to dough layers.

4. To the remaining sauce, add pasta, feta & cheddar cheese, parsley, salt and pepper. Mix well using a wooden spoon or a spatula. Put aside.

5. Put your phyllo sheets on the counter out of their package. Take your oven dish and brush with oil.

6. Take two phyllo sheets and put on the oven dish. Try to cover inside the dish, bottom and sides with the sheet, with excess parts hanging out of the dish. Brush the dough with sauce.

7. Put 2 more sheets on the dough. If you are using rectangle dough like me, align this second batch perpendicular to the first sheets. Again, try to cover the dish and let the dough take the shape of the dish. Brush with sauce.

8. (Again, if you are using thin, rectangle phyllo sheets) fold 1 sheet and put it inside the dish, brush with sauce.

9. Put all the filling mixture inside the dish. Spread it evenly using a spatula or a spoon.

10. Take 1 sheet of phyllo dough, fold it and put it on top of the filling, covering it all. Brush it with sauce.

11. Fold the excess parts of previous sheets, hanging out of the dish, onto the surface of the pastry, closing it like a little box. To help with sticking, you can use a bit sauce between each layer and side.

12. Brush the final surface with sauce. If you want, to give the surface some more colour and taste, put 5 mini butter cubes on top. Bake the pastry in the oven, in medium rack, for about 25 to 30 minutes, until the surface is nicely browned. Once baked and out of the oven, let the pastry cool down for about 1 hour before slicing and serving. If you cut it earlier, then it might be still a bit too liquidy . You can have this pastry as a main dish, or as a snack with tea/coffee. Enjoy!