

Zucchini And Carrot Pastry With Cheese And Hidden Phyllo

Ingredients:

Difficulty: Easy

(baked in 25x35cm pan, makes 12 big slices)

2 eggs

1 dl (or 1/3 cup + 4 tsp) vegetable oil, plus a bit more to grease the pan

2 dl (or 3/4 cup + 4 tsp) milk

3 large zucchini, grated and excess water drained (I just squeezed by hand to get rid of excess water)

3 large carrots, grated

2 dl (or 3/4 cup + 4 tsp) grated cheddar

1 tsp salt

1/2 tsp ground black pepper

1 tsp dried oregano

1 tsp red pepper flakes (you can add more if you want it spicier)

10 sheets of phyllo

1.5 dl (or 1/2 cup + 2 tbsp) grated parmesan

Instructions:

1. Preheat the oven to 200C. Grease a 25x35cm oven dish and put aside.
2. In a large mixing bowl, put eggs, oil and milk and whisk well.
3. Fold zucchini and carrot.
4. Add ingredients from grated cheddar to red pepper flakes in the list above to the mixture and fold well.
5. Tear phyllo sheets by hand into 4-5 pieces and add to the mixture. Fold them all well. Make sure that phyllo sheets are evenly distributed.
6. Transfer the mixture to the greased pan. Smoothen the surface with a spatula. Bake the pastry for 30 minutes in the medium rack of the oven.
7. Take the pastry out and spread the grated parmesan on the surface to cover it all. Put it back in the oven and bake for at least 10 more minutes or until the parmesan starts to brown. When ready, take the pastry out of the oven and let it cool for about 20 minutes at least, before slicing and serving. Enjoy with tea or coffee as an afternoon snack, or with a light salad as a main dish.