

Bulgarian Banitsa



Ingredients:

1 pack filo pastry

7 eggs

300g feta cheese (or Bulgarian soft cheese from the Bulgarian food shop on Old Market)

300g natural yogurt

Half a bag of spinach, chopped

1 knob of butter, melted

Method:

In a bowl, whisk the eggs, cheese, yogurt and spinach

Begin coiling the filo rolls at the edge of the pan and work your way towards the center. Some recipes begin in the opposite direction by coiling in the center of the prepared pan and working around to the edges.

There are a few differing ways of spreading the cheese mixture over the phyllo sheets. Some combine the egg, yogurt, and cheese together and spread across the whole sheet or in a line across one edge before rolling up.

Other recipes keep the crumbled cheese separate and sprinkle over the egg and yogurt-brushed sheets.

Which ever you do, finish by brushing the top with melted butter and bake at 180 degrees for 40 minutes

