

BULGARIAN LEEK PASTRY

Българска Баница с праз

Ingredients for 12 servings

2 pounds of leeks (stems, coarsely chopped, just the light part of the stem)

3 eggs

3/4 cup of plain Bulgarian yogurt – Trimona (or plain Greek yogurt)

1/2 pound of crumbled feta cheese

1 teaspoon of salt

1/4 teaspoon of pepper (freshly ground black)

2 rounded tablespoons of parsley (freshly

chopped) 3 tablespoons of olive oil to sauté the leeks

½ quarter of butter

1 pound of phyllo sheets (thin - 20 to 24 sheets per pound, defrosted at room temperature)

Optional: to brush the top—mix 2 eggs and 1/2 cup yogurt

Instructions:

Preheat oven to 360 F (182 C).

Sauté the leeks over medium heat in the olive oil for 10 minutes. Stir in parsley, salt, and pepper and remove from heat.

In a mixing bowl, whisk together the eggs and milk, stir in feta cheese, and add the sautéed leeks. Toss to combine well.

Melt the butter and grease a medium baking pan. Use half the phyllo sheets on the bottom, laying them across the full surface of the pan, brushing each lightly with melted butter. Spread filling evenly over the phyllo and cover with the remaining sheets, brushing each one with butter. Bake in preheated oven at 360 F for about 50 minutes, until nicely golden. Enjoy this traditional vegetarian Bulgarian leek pastry as a filling snack or as a light meal.

Bon Appetit ! Да Ви е сладко!

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