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Kataifi Cheese Pie

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Ingredients

- 250g Feta cheese
- 250g Anari cheese
- 4 Eggs
- 250ml cream
- 200ml soda water
- 500g kataifi (shredded wheat pastry)
- 1 cup fresh mint leaves (sliced)
- 100g butter
- Salt & cracked black pepper

Execution

Place Kataifi in oven dish and drizzle with melted butter.

Bake in a preheated oven at 160 °C for 10 minutes and allow to cool.

Crumble Feta and Anari cheese over the Kataifi and then sprinkle over salt, pepper and mint. Beat eggs, then add the cream.

Pour egg mixture over the cheese.

Pour soda water over.

Bake in preheated oven at 160 °C for approximately 50 minutes.

Allow to set for 10-15 minutes before cutting.