



## ANARI PIE

10 min 1 h 5 min medium 30 pieces

### INGREDIENTS

#### Syrup

200 g sugar  
100 g water  
1 tsp blossom water  
1 tsp lemon juice

#### Anari Pie

700 g anari cheese, into pieces  
150 g fresh cream, min 30% fat  
5 eggs  
250 g sugar  
1 tsp mastic, ground (optional)  
1 tsp cinnamon, ground, plus extra for garnishing  
1 tsp cloves, ground  
120 g butter, cut into pieces  
450 phyllo pastry

### USEFUL ITEMS

heat-proof bowl  
round oven proof dish Ø35 cm

### PREPARATION

#### Syrup

1. Place sugar, water, blossom water, lemon juice into mixing bowl and heat **10 min/115°C/speed 2**. Transfer in a heat-proof bowl and set aside to cool down.

#### Anari Pie

2. Place anari cheese into mixing bowl and chop **20 sec/speed 4**, with aid of spatula.
3. Add fresh cream, eggs, sugar, mastic, cinnamon, cloves and mix **20 sec/speed 5**, with aid of spatula. Transfer to a bowl and set aside
4. Place butter into mixing bowl and melt **5 min/50°C/speed 4**. Transfer to a bowl and set aside.
5. Grease a round oven proof dish Ø 35 cm and set aside.
6. Pre heat oven at 180°C.
7. Unroll a phyllo pastry sheet, brush entire surface with melted butter and cover with another phyllo pastry sheet. Place anari mixture in a line down the length of the phyllo pastry sheet. Roll phyllo pastry sheet into a cylinder and place in the center prepared oven proof dish, forming a coil. Repeat 7 times with remaining phyllo pastry sheet and filling to cover the entire dish.
8. Brush with remaining melted butter and bake (180°C) for 40 minutes.
9. Garnish with cold syrup and cinnamon. Serve immediately.