



## LEEK PIE WITH MUSHROOMS AND FETA CHEESE

🔪 10 min ⌚ 1 h 50 min 🌿 easy 🍰 10 slices

### INGREDIENTS

400 g leeks, in slices  
230 g mushrooms, medium-sized  
40 g olive oil, plus extra for greasing  
500 g milk  
2 tbsp semolina, fine  
2 pinches salt  
1 pinch pepper  
2 pinches nutmeg  
150 g feta cheese, in 3 cm cubes  
6 eggs  
2 puff pastry sheets (for pies and sweets)

### PREPARATION

1. Preheat oven at **180°C**. Grease a round springform tin (Ø 26 cm). Line its base and sides with baking paper and set aside.
2. Place leeks, mushrooms and olive oil into mixing bowl, chop **5 seconds/speed 5** and sauté **5 min/120°C/speed 1**.
3. Add milk, semolina, salt, pepper and nutmeg and mix **3 min/120°C/speed 1**.
4. Add feta cheese and eggs and mix **10 seconds/speed 3**. Transfer into a bowl and set aside.
5. Place 1 puff pastry sheet on the base and sides of the springform tin, pour 1 tbsp olive oil on top and spread it evenly and pour filling mixture on top. Using your fingers, wet the edges of the puff pastry with some water. Place the remaining puff pastry sheet on top and pinch the edges of the two sheets to join them in a scalloped pattern. Cut excess pastry around the edge of the tin.
6. Coat the pie's surface with a little bit of olive oil, poke a few holes on the surface and bake in the preheated oven (**180°C**) for 1 hour.
7. Wait for approximately 30-40 minutes to cool down before serving.