

Cake with cheese, Swiss chard & dill (for 6-8 pieces or 12 muffins)

Ingredients

- ♥ 3 medium eggs, beaten with pinch of salt & 3 t.s. water
- ♥ 120 g white brine cheese/ feta, crumbled
- ♥ 4 t.s. yogurt + pinch baking soda
- ♥ 5 – 6 phyllo layers (thin, wholegrain)
- ♥ 1 teaspoon baking powder
- ♥ 4-5 Swiss chard leaves (w/o stems), finely chopped
- ♥ 7-8 dill stalks, finely chopped
- ♥ 3 t.s. extra virgin olive oil (EVOO)
- ♥ 30 g butter to oil the baking pan + for the top
- ♥ Small cake baking pan or 2 muffin forms (for 12 pcs.)

Preparation steps

- ♥ Arrange the phyllo layers on the oven pan, each one shaped to a ball. Leave them at 150C for 15 min. until dry. Take them out of the oven to cool down and crush them in small pieces
- ♥ Add the aerated yogurt to the beaten eggs mix and blend well with a spoon. Mix the baking powder in the bowl with phyllo pieces and pour the egg mix on top. Add the cheese, EVOO and the greens and mix well to a uniform “dough”
- ♥ Butter the baking pan with a film of cold butter, cut the rest in small pieces for the top. Pour the mix evenly and spread the butter pieces. In case of muffins, keep a piece of butter for each one. Leave 1-2 cm free on on top for the cake to grow
- ♥ Bake at 180C for about 25-30 min. in a preheated oven

This cake & muffins are splendid for breakfast or for welcoming guests. They go perfectly well with a teaspoon of sour cream & a slice of smoked salmon for each piece



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