

## Feta-Phyllo Pie, Tyropita, in a Loaf Pan



### Loaf Pan Tyropita with Sun Dried Tomatoes and Sunflower Seeds



Serves 8

Here's an adaptation of a classic Greek tyropita with phyllo pastry and feta, but made in a loaf pan so that it cuts like a terrine. If you use melted butter instead of olive oil between the phyllo folds, you will get a crisper final result.

## Ingredients

1 ½ cups crumbled Greek feta  
5 eggs  
Pinch of pepper  
Pinch of nutmeg  
1 cup sun-dried tomatoes in olive oil, drained  
and chopped  
1 small bunch fresh mint, leaves only, chopped  
½ cup sunflower seeds  
2 tablespoons olive oil, plus ½ cup or more, for  
brushing phyllo  
8 phyllo sheets  
1 nonstick 10-inch loaf pan  
2 tablespoons milk

## Instructions

1. Preheat the oven to 350F/170C.
2. Lightly oil the loaf pan.
3. In a food processor, pulse the feta and four of the eggs together until the mixture is like a thick batter. Set aside.
4. Wipe the food processor clean and pulse the sun-dried tomatoes, sunflower seeds, mint and 2 tablespoons of olive oil together until the mixture is a chunky paste. Set aside.
5. Layer the first phyllo sheet inside the loaf pan and brush with olive oil. Fold it over several times, to fit the excess inside the pan, and brush each fold with olive oil.
6. Spread a little of the feta mixture over the surface. Place the next phyllo sheet inside the loaf pan so that one side is flush with the inside wall of the pan and the rest hangs over one edge. Brush it with olive oil. Spoon a little more of the cheese filling over the surface of the

phyllo layer. Fold over the phyllo sheet so that it now hangs over the opposite side of the pan, creating a new surface that is flush with the inside of the loaf pan again. Spoon a little of the sun-dried tomato mixture over the surface.

Repeat this process, laying the phyllo sheets flush to one side and folding over so that with each fold the phyllo covers the filling, accordion style. Repeat and spoon the cheese and sun-dried tomato mixtures in alternating layers until all the phyllo and filling are used up. Finish with phyllo, folding the top and last sheet over several times, oiling each fold, but not spooning any filling in between the layers.

7. Beat the remaining egg with the milk. Pour this over the top of the phyllo loaf. Bake at 350F/180C for about 50 minutes, or until the phyllo is golden and the loaf totally set. Score the surface of the loaf into serving size pieces.

8. Remove and cool before cutting.