



## JERNEJ KITCHEN

# WRINKLY CHEESE PIE (GUZVARA)

*Wrinkly Cheese Pie (Guzvara) is a tasty dish from the Balkans. It contains phyllo dough, cheese, sour cream, and yogurt. Serve for brunch, lunch, or dinner.*

SERVES	8	PEOPLE
PREPARATION:	15	MINUTES
BAKE:	40	MINUTES
TOTAL TIME:	55	MINUTES

### FILLING

500 g (1.1 pound) farmer's cheese

180 g (3/4 cup) sour cream

180 g (3/4 cup) greek yogurt

180 ml (3/4 cup) sparkling water

7 g (1 tbsp) baking powder

1 tsp salt

3 eggs

80 g (1/3 cup) melted butter

### DOUGH AND TOPPING

500 g (1.1 pound) fresh phyllo dough sheets

160 g (2/3 cup) milk

1 egg

40 g (3 tbsp) melted butter

### TOOLS AND EQUIPEMENT

large bowl

deep baking dish

whisk

spatula

### FILLING

First, make the filling. In a large bowl, stir to combine farmer's cheese, sour cream, yogurt, sparkling water, eggs, baking powder, salt, and melted (room temperature) butter. Using a whisk, beat to combine into a smooth texture.

### DOUGH AND PREPARATION

Grab a 25 cm x 30 cm x 7 cm (10-inch x 12-inch x 3-inch) baking dish. Take the phyllo sheets from the packaging and separate the sheets. First, we will need two sheets. Arrange them horizontally over your deep baking dish. There should be some overhang of the dough. Then, place another sheet of dough over the sheets in the deep baking dish. This time, place the sheet vertically. Place a rack in the middle of the oven and preheat it to 210 °C / 410 °F.

### WRINKLY CHEESE PIE (GUZVARA)

Set one sheet of phyllo dough aside for later, and wrinkle the rest. Dip the wrinkled dough in the cheese mixture until it is well covered. Place in the prepared baking dish. Repeat the process with the rest of the dough. Arrange the leftover cheese mixture on top. Place one sheet of phyllo dough on top and tuck the edges of the dough to cover the filling.

### TOPPING

Make the topping. In a bowl, stir an egg, milk, and melted (room temperature) butter with a whisk to get a smooth topping.

### BAKE AND SERVE

Pour the topping over the Wrinkly Cheese Pie (Guzvara). Spread evenly with a spatula and place in the oven. Bake for

40 minutes at 210 °C / 410 °F. When the pie bakes, take it from the oven, cool it to room temperature, and then serve.