

# Phyllo Pie With Fennel, Mushroom, Rice, Leeks... And So Many More Things!

## Ingredients:

Difficulty: Medium

(makes 1 pie in 26cm springform pan)

25 gr, about 2 tbsp butter

3 tbsp olive oil, plus more to grease the pan

1 small fennel (about 200 gr.), trimmed and thinly sliced

200 gr. mushrooms, sliced (any mushroom of your choice is fine, I just used common jarred mushrooms so that they don't overpower the whole pie)

300 gr. leek, white and green parts, thinly sliced

2 garlic cloves, crushed

200 gr. (2.5 dl or 1 cup) risotto rice

1 tsp salt

1 tsp ground nutmeg

200 gr. fresh, whole spinach leaves

3 dl (or 1 cup + 3 tbsp + 1 tsp) boiling water or boiling vegetable stock

4 sheets of phyllo pastry

50 gr. melted butter

50 gr. (or 1 dl + 4 tsp or 1/2 cup) grated parmesan

4 eggs

## Instructions:

1. Preheat the oven to 180C. Brush a 26cm springform pan generously with olive oil and put aside.
2. In a large pan or a wok, put butter and olive oil and let it warm on medium high heat for half a minute.
3. When butter starts melting, add fennel and mushrooms and cook stirring for about 2-3 minutes, until fennel is soft and mushrooms are juicy.
4. Add leek and garlic cloves and continue cooking by stirring for 3 more minutes until leek is softened.
5. Add rice, salt and nutmeg and continue cooking by stirring frequently for about 1 more minute.
6. Add spinach and water (or vegetable broth), stir, turn the heat to medium and let it cook until all the water is absorbed. When it's absorbed, take the pan out of the heat and let it cool while you prepare the phyllo sheets.
7. Put 1 sheet of phyllo on your table and brush generously with melted butter. Put another sheet perpendicular to the first one and again brush with melted butter. Put third and fourth sheets diagonally in different directions, brushing with melted butter after adding each layer.
8. Put the phyllo sheets on top of prepared springform pan and by gently pushing the dough into the pan, let it take the shape of the pan. There will be extra parts of phyllo hanging outside of the

pan, leave it like that for the moment.

9. Transfer the cooked filling to a large bowl. Add parmesan and eggs and mix well.

10. Pour the filling into phyllo crust. Smoothen the surface with a spatula. Fold the remaining parts of phyllo hanging out of the pan on top of the filling to cover the whole surface.

11. Brush the top phyllo surface generously with remaining melted butter. Bake for about 45 to 50 minutes, until the crust is golden and crunchy. Take it out of the oven and let it cool for 5 minutes and then take out of the pan, transfer to a plate or preferably onto a wire rack. Enjoy as a main dish or as a light treat with some tea, but most important of all, enjoy with friends and family!