



CLONAKILTY

FETA & LEEK PIE WITH FRESH DILL





Feta & Leek Pie with Fresh Dill

Recipe by Chef Eunice Power

Ingredients

- 60g butter
- 4 tbsp olive oil
- 1 onion, sliced
- 2 large leeks about 500g in weight, chopped
- 3 organic eggs beaten
- 200g Irish Yogurts Clonakilty Low Fat Greek Style Natural Live Yogurt



- 1 handful fresh dill, finely chopped
- 300g feta cheese, cubed
- 125g freshly grated Gruyère or Parmesan
- 125g plain flour
- ½ tsp bicarbonate of soda
- Salt, black pepper

Directions

- Heat the oven to 170°C. Butter a 24cm springform tin.
- Melt the butter with the oil in a large pan over a low heat. Add the onion and leek and cook, stirring occasionally, until very soft, about 15 minutes. Let cool slightly.
- Beat the eggs, and yogurt together, stir in the leek mixture, dill, feta and all but 2tbsp of the grated cheese, then fold in the flour and soda until evenly combined. Add salt and pepper to taste.
- Spoon this mixture into the tin and level surface. Sprinkle evenly with remaining cheese and bake until golden and just set, about 45 minutes. Transfer to a wire rack and let cool slightly before unmoulding. Serve hot, warm or at room temperature with Roast Tomatoes or Salad.