

Feuilleté de Légumes à la Feta



Serves 4 **Prep 20 mins**

Cooking 25 mins

Easy

Ingredients

1 large courgette
1 large aubergine
1 red pepper
400g feta
300g natural yoghurt
3 eggs
2 tbsp parsley, chopped
Pepper
Butter for greasing 10 sheets filo pastry
3 tbsp olive oil
1 egg yolk

1. Rinse the courgette and the aubergine. Halve, then cut into cubes. Take the centre out of the pepper, keeping it whole, then slice into rounds.
2. Drain the feta and crush with a fork. In a salad bowl, mix the crushed feta with the yoghurt and the eggs. Add the vegetables, the parsley and some pepper and mix.
3. Preheat the oven to 200C/ 180C Fan, Gas 6. Bake the vegetables for 15- 20 mins until slightly tender.
4. Grease a dish and put 2 filo sheets in the bottom and brush them with olive oil. Spread half the filling on top and cover with 2 more filo sheets. Also brush these with oil. Spread the rest of the mixture on top and finish with the rest of the filo.
5. Dilute the egg yolk with a bit of oil and brush over the top. Bake in the middle of the oven for 25 mins. Serve warm