



Cheese Pie Khachapuri

If you like cheese and you like bread (who doesn't?!), then you will love our version of Khachapuri, which is a Georgian cheese pie. The recipe calls for either mozzarella or authentic sulguni cheese, either of which are fantastically melty. Plus, ricotta, for creaminess. Dill, for that zip, zip, zip! Roll out two sheets of puff pastry really thin, stuff with cheesy/egg mixture and bake for 30 minutes. Slice into squares and try not to eat 3 pieces in one sitting. That's always the problem with pie, isn't it?

FEATURED PRODUCT:

IF YOU CARE Parchment Paper

INGREDIENTS

- 2 sheets puff pastry, thawed
- 10 oz. mozzarella or sulguni cheese, shredded
- 6 oz. full-fat ricotta cheese
- ½ bunch of dill, stems removed, chopped
- 4 eggs
- 1 tbsp salt
- 1 tbsp pepper
- If You Care Parchment Baking Paper

INSTRUCTIONS:

1. Preheat your oven to 200°C.
2. Line a baking half-sheet size with If You Care Parchment Baking Paper.
3. Roll out each sheet of puff pastry to completely fill the pan, then layer one on the bottom, and set one aside on another piece of parchment so it doesn't stick.
4. Place the puff pastry back in the fridge while you prepare the filling.
5. In a large bowl, combine mozzarella or sulguni, ricotta, dill, 3 eggs, salt and pepper.
6. Remove the puff pastry from the fridge and spread filling on the bottom sheet.
7. Cover with the second sheet of puff-pastry and crimp edges to completely seal.
8. In a small bowl, whisk together the remaining egg to use as an egg wash.
9. Brush the top of the puff pastry with egg wash.
10. Bake for about 30 minutes, or until the puff pastry is golden. If any spots begin to brown too fast, cover the puff pastry loosely with a piece of aluminum foil to finish baking.
11. When the pastry is cooked, remove from the oven and allow to cool for 30 minutes before slicing into 9-12 even squares.