Bulgarian Cheese Pie (Banitsa)

For this recipe you will need:
- pack of filo dough sheets
- 8-ounce feta cheese (white brined cheese)
- 4-ounce cottage cheese
- 3 spoons of yogurt (per your choice for softness)
- 4 eggs
- ½ cup of sunflower or canola oil
- ½ of melted butter
- 2 spoons of milk

Step 1: Making the Mixture

Break the feta cheese and cottage cheese to small pieces in a mixing bowl. Add 3 spoons of yogurt for softness and to be easy to spread. Crack three of the eggs and beat them in a bowl. Carefully separate the egg yolk of the 4th egg and put the yolk in a cup to mix it with approximately 2 tablespoons of milk or until you cover the yolk. Add the egg white of the 4th egg to the mixture and mix again until it is homogenous. We will use this mixture to spread it on the pasty sheets later.

Step 2: Cut Up the Butter

You can use butter or oil, or a mixture of both in your Banitsa. I melt both to spread the liquid evenly across the pastry. I use sunflower oil on the bottom of my baking tray before I start putting the Banitsa rolls in it. This will prevent the Banitsa from sticking to the baking tray.

Step 3: Fill the Pastry

Open the pack of filo pastry and use 3 lists together. Sped the melted oil and butter on the top list. Spread a bit of the egg and cheese mixture to cover half of the sheet, then roll the pastry sheet with the ingredients inside and place it on the pre-oiled baking tray.

Step 4: Prepare the Banitsa for Baking

Preheat the oven to 350 F. Cut the rolled sheets in 4 pieces each. Spread the egg yolk and milk mixture on top by using a brush. This would make it look more golden-brown and delicious.

Step 5: Baking the Banitsa

Bake the Banitsa in the oven for about 30-40 minutes, depending on the oven until golden-brown.

Step 6: Take the Banitsa Out of the Oven

Carefully remove the Banitsa from the oven and cover the whole tray with a clean cloth. This would allow the steam to stay under the cloth and make the Banitsa soft.