



GIBANICA GOZITANA



Jon Camilleri

CH-EAT

INGREDIENTS

- 2 Packets Filo Pastry
- **350g Emborg Greek Style Cheese**
- **400g Hanini Fresh Ġbejniet tan-Nagħaj**
- 50g Kefir or Plain Yoghurt
- 100ml Fresh Milk
- 250ml Cold Sparkling Water
- **5 Le Naturelle Eggs**
- Fresh Parsley
- Salt & Pepper
- **50ml Olitalia Extra Virgin Olive Oil**
- **50g Valio Salted Butter**



METHOD

- 1** In a large bowl add the Gozo cheese and crumble the Greek Style Cheese and mix well.
- 2** Add the parsley, beaten eggs, kefir, milk, sparkling water, and season to taste. Set aside.
- 3** Melt the butter and mix it with the oil.
- 4** Place 2 sheets of filo pastry in a deep baking dish.
- 5** Brush the surface of the pastry with the oil/butter mixture.
- 6** Crumble a sheet of filo pastry and dip it in the cheese/egg mixture.
- 7** Place it in the dish and continue with this method until you cover the whole dish.
- 8** Add any remaining mixture on top of them.
- 9** Cover everything with 2-3 layers of filo pastry brushing them with the oil/butter mixture.
- 10** Brush the surface too and bake in a preheated 180°C until golden brown. Around 40 minutes.