

Bridgardo

(Bridget's own cheese and tomato filo pie recipe)

Inspiration

This is a bit like a dish I had on holiday in Greece, but in my own style!



Ingredients

- 6 big tomatoes
- 1 large onion
- 1 large carrot
- A handful of fresh mint – we used some from the garden!
- 2 cloves garlic
- 200g feta cheese (we used a vegan type)
- 270g filo pastry
- 2 tablespoons cooking oil

You will also need

- Pan with lid
- Deep baking tray or roasting dish
- Pastry brush

Instructions



Heat a splash of the oil in a frying pan

Chop up the onions, add them to the pan and fry for 2 minutes

Finely chop the carrots and crush the garlic. Add them to the pan and cook for another 2 minutes

Chop the tomatoes and mint and add them to the pan

Put a lid on the pan and cook for about 20 mins until it's mushy but not too wet.

When it's ready leave it to cool for a few minutes

While it's cooling preheat the oven to 180° with the fan on

Lightly brush the bottom of the baking tray or roasting dish with oil using the pastry brush

Add a layer of filo pastry and lightly brush with oil.
Keep doing this until you have seven layers

When the cooked vegetables are ready, get them from the pan and spread the mixture over the layers of pastry

Crumble the feta cheese on top



Add another seven layers of pastry, brushing each layer with oil

Put in the oven and cook for 30 minutes

Remove from the oven, cut into pieces and serve