Main dishes / Serbia

# Gibanica

A pie of crumpled filo sheets in a cheese and egg custard, baked to browned ridges.

**Time** 80 min **Servings** 10

## What you'll need.

- ☐ 500 g Filo pastry
- ☐ 400 g Brined white cheese
- ☐ 400 g Curd cheese
- ☐ 6 piece Eggs
- ☐ 400 ml Kefir
- ☐ 200 ml Soured cream
- ☐ 150 ml Vegetable oil
- ☐ 100 ml Sparkling water
- ☐ Salt — to taste

## Let's make it.

01 Mash both cheeses with a fork and mix them with the eggs, kefir, soured cream and half the oil.

02 Stir in the sparkling water; it lightens the custard and keeps it from setting dense.

03 Taste the custard for salt: brined cheese varies, and it has to be adjusted rather than measured.

04 Oil the tin and lay two whole filo sheets flat on the bottom, uncrumpled.

05 Dip each remaining sheet in the custard, crumple it like a concertina and lay it in the tin.

06 Pour the remaining custard over, cover with two whole sheets and brush them with oil.

07 Bake at 190 °C for fifty minutes, sprinkle it with water and cover it with a cloth for ten minutes.

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