

Less than 45 minutes

Makes 12

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Ingredients:

- 2 onions, diced
- 2 Tbsp (30ml) butter
- 1 cup (250ml) double cream plain yoghurt
- ¼ cup (60ml) olive oil
- 2 egg yolks
- Salt and milled pepper
- 12 sheets phyllo pastry
- 1 whole rotisserie chicken, shredded and bones discarded
- ¼ cup (60ml) each dill and parsley, finely chopped
- ⅔ cup (160ml) raisins, soaked in warm water and drained
- 2 Tbsp (30ml) dukkha or sesame seeds
- Lemon wedges and hummus, for serving

Method

1. Preheat oven to 180°C.
2. Fry onion in butter until caramelised. Set aside.
3. Mix ⅔ cup (180ml) yoghurt, oil and egg yolks together and season.
4. Cut phyllo sheets into 3 strips (creating 36 individual strips).
5. Brush 3 individual strips with yoghurt-egg mixture, then layer on top of each other. Repeat with remaining phyllo strips so you have 12 stacks.
6. Mix cooked onion, chicken, dill, parsley, raisins and remaining ¼ cup (60ml) plain yoghurt together. Season.
7. Spoon 2 Tbsp (30ml) filling onto each phyllo stack and roll tightly, tucking sides in as you go to form a cigar shape.
8. Brush tops with remaining yoghurt-egg mixture and sprinkle with dukkha or sesame

seeds.

9. Bake for 15-20 minutes until golden and filling is cooked.
10. Serve with lemon wedges and hummus.

Good idea: Make 1 large chicken pie to share. Layer 6 whole phyllo sheets in a medium-sized baking dish, brushing yoghurt-egg mixture between sheets, then fill with chicken. Cover with remaining 6 phyllo sheets, also brushed, and bake.

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