



Greek traditional pie with feta cheese

15'
Hands on

50'
Cook Time

8-10
Portion(s)

1
Difficulty



Method

For the dough

- Preheat the oven to 180° C (356° F) set to fan.
- In a **bowl**, add the flour, yogurt, vegetable oil, olive oil, salt, pepper, sugar, baking powder, vinegar, and oregano.
- Mix with a spoon, until the dough starts getting formed. Continue by kneading with your **hands** until the dough comes together nicely.
- In a **32x25 cm greased baking pan**, spread the mixture and bake for 40-50 minutes.

For the filling

- In a bowl, add the cream cheese, the dill finely chopped, pepper, salt, olive oil, and then mix with a spoon.
- Spread on the whole surface of the base.

To assemble

- Place the feta cheese in strips, the cherry tomatoes cut in half, the cucumber cut in quarters and the olives, one next to the other.
- Serve with oregano, basil, and olive oil.

Ingredients

For the dough

- 850 g all-purpose flour
- 350 g strained yogurt
- 300 g seed oil
- 100 g olive oil
- salt
- pepper
- 1 teaspoon(s) granulated sugar
- 1 tablespoon(s) baking powder
- 1 tablespoon(s) vinegar, of white wine
- 1 teaspoon(s) oregano, dry

For the filling

- 400 g cream cheese
- 1 tablespoon(s) dill
- salt
- pepper
- 2 tablespoon(s) olive oil

To assemble

- 500 g feta cheese
- 300 g cherry tomatoes
- 1/2 cucumber
- 100 g olives

To serve

- oregano
- basil
- 1-2 tablespoon(s) olive oil

Διατροφικός πίνακας

Nutrition information per portion

978 Calories (kcal)	67.0 Total Fat (g)	23.0 Saturated Fat (g)	68.0 Total Carbs (g)
49%	96%	115%	26%
5.4 Sugars (g)	22.0 Protein (g)	0.3 Fibre (g)	2.3 Sodium (g)
6%	44%	17%	38%