



Pitarakia of Milos

30'

Hands on

1 hour'

Hands off

6'

Cook Time

15

Portion(s)

2

Difficulty



Method

Special thanks to The CookFather for this recipe!
For the dough

- In a mixer's bowl, beat the salt, flour, and olive oil with the hook attachment. Slowly add the water and beat on medium speed until you have an incorporated, malleable dough.
- Transfer to a [bowl](#), cover with a plastic wrap and allow the dough to rest for 1 hour at room temperature.

For the filling

- Crumble the cheese with your [hands](#) or grate it with the [grater](#). Place the cheese in a bowl.
- Heat the olive oil in a [pan](#) over medium heat.
- [Finely chop](#) the onion and garlic.
- Sauté the onion for 3 minutes until golden. Add the garlic and sauté for 1 minute.
- Remove the pan from the heat and add the onion and garlic to the bowl. Mix with the cheese.
- Add the pepper and the finely chopped mint.
- Heat the sunflower oil in a deep pan.
- Dust the kitchen counter with flour. Roll out the dough in a 40x50 cm rectangle (0,5 cm thick) with the rolling pin.
- Cut the dough in 15 pieces with a round 12 cm cookie cutter.
- Add 1 teaspoon of filling in the center of each round dough piece.
- Sprinkle the edges with some water and close the round dough pieces into half-moons. Seal the edges with a fork.
- Add the pitarakia to the hot oil for 1-2 minutes until golden (add them in 3 batches). Remove using a [strainer spoon](#) and set on paper towel to drain excess oil.
- Serve with mint.

Ingredients

For the dough

- 500 g all-purpose flour + extra to open the dough
- pinch of salt
- 100 g olive oil
- 250 g lukewarm water

For the filling

- 350 g Milesian hard cheese or hard feta cheese
- 2 tablespoons olive oil
- 1 onion
- 1 clove of garlic
- pepper
- fresh mint, finely chopped (optional)
- 1 liter sunflower oil, for frying
- mint leaves, for serving

Διατροφικός πίνακας

Nutrition information per portion

270 Calories (kcal)	15.0 Total Fat (g)	4.7 Saturated Fat (g)	26.0 Total Carbs (g)
14%	21%	24%	10%
1.1 Sugars (g)	7.0 Protein (g)	1.6 Fibre (g)	0.62 Sodium (g)
1%	14%	6%	10%