



Leek Pie Turnovers

30'
Hands on

60"
Hands off

25'
Cook Time

14-16
Portion(s)

1
Difficulty



Method

For the dough

- Preheat the oven to 180° C (356° F) set to fan.
- In a food processor, add the flour and salt, and pulse to combine.
- Add the butter and beat them all together until the mixture looks like breadcrumbs.
- In a **bowl**, add the egg, vinegar, water, and mix them with a fork.
- Add the mixture into the food processor and beat for a few seconds.
- Transfer onto a working surface that has been dusted with flour, and for a few seconds, knead with your hands just to bring all of the ingredients together to form a dough.
- Divide the dough into 2 pieces and with your hands, flatten each piece into a 15 cm disc and wrap them in plastic wrap. Refrigerate your dough for at least 1 hour.
- When the dough has chilled, roll each disc out into a sheet that is 2-3 mm thick. Dust with flour to help you roll it out easier.
- Cut out pieces of the dough with an 8-9 cm circular cookie cutter and add a tablespoon of the filling onto each dough piece.
- With a **pastry brush**, brush the edges of each circle with some water so that it becomes sticky. Fold it in half and press along the edges with a fork to seal.
- Repeat the same process until they are all filled.
- Brush with a lightly beaten egg and sprinkle with sesame seeds or poppy seeds.
- Transfer to a 28 cm **baking pan** that has been lined with parchment paper.
- Bake for 20-25 minutes.

For the filling

- In a large **bowl**, mix the leeks, onions, dill, mint, lemon **zest** and juice, and salt.
- Transfer them to a strainer and let them drain. To help the process, press the greens with your **hands** so to remove most of their liquids.
- As soon as the filling is well-drained, add the feta cheese (crumbled with your hands), pepper, olive oil, semolina, and mix.
- Season to taste and set aside.

Ingredients

For the dough

- 500 g all-purpose flour
- 2 1/2 teaspoon(s) salt
- 200 g butter, cut into cubes
- 2 tablespoon(s) vinegar, white
- 120 g water, ice cold
- 2 eggs
- sesame seeds

For the filling

- 2 leeks, washed and thinly sliced
- 3 spring onions, finely chopped
- 3 tablespoon(s) dill, finely chopped
- 1/2 bunch mint, finely chopped, only the leaves
- lemon zest, of 1 lemon
- lemon juice, of 1 lemon
- salt
- 400 g feta cheese
- pepper
- 4 tablespoon(s) olive oil
- 50 g semolina, fine

Διατροφικός πίνακας

Nutrition information per portion

322 Calories (kcal)	20.0 Total Fat (g)	11.0 Saturated Fat (g)	26.0 Total Carbs (g)
16%	29%	55%	10%
0.9 Sugars (g)	8.6 Protein (g)	1.6 Fibre (g)	1.5 Sodium (g)
1%	17%	6%	25%