



Greek cheese pies from the Island of Skopelos

1 hour

Hands on

10-12

Portion(s)

1

Difficulty



Method

- In a bowl, add all of the ingredients for the dough.
- Mix by hand or with a mixer until you create a fluffy dough that pulls away from the sides of the bowl.
- When ready, set it aside to rest for 30 minutes.
- Grate the feta and gruyere into a bowl.
- Add the egg and pepper. Mix and set aside.
- When the dough has rested, roll out the dough into a thin sheet, using a little flour to help you.
- Cut lengthwise into 8-10 cm strips that you can roll.
- Drizzle each strip with olive oil and add some of the cheese mixture.
- Roll each strip enclosing the filling securely and then twist to create a swirl.
- Fry the each cheese pie swirl for 8-10 minutes in hot oil over medium heat, until golden on both sides.
- Transfer to paper towels to drain from excess oil.
- Serve with honey, sesame seeds and mint leaves.

Ingredients

- olive oil, for brushing
- sunflower oil, for frying

For dough

- 500 g soft flour + extra for dusting
- 2 eggs, medium
- 2 tablespoons olive oil
- 1 tablespoon white wine vinegar
- 150-200 g water
- salt

For filling

- 400 g feta cheese
- 200 g gruyere
- 1 egg, medium
- pepper

To serve

- honey
- sesame seeds
- fresh mint leaves

Διατροφικός πίνακας

Nutrition information per portion

367 Calories (kcal)	20.0 Total Fat (g)	9.7 Saturated Fat (g)	31.0 Total Carbs (g)
18%	29%	49%	12%
0.8 Sugars (g)	15.0 Protein (g)	1.9 Fibre (g)	1.3 Sodium (g)
1%	30%	8%	22%