



Express cheese pies

10'
Hands on

15'
Cook Time

12
Portion(s)

1
Difficulty



Method

For the filling

- In a [bowl](#), add the feta cheese and crumble it with a fork. Add the cream cheese, thyme, olives, salt, pepper, the mint finely chopped, and mix with a spoon.

To assemble

- Preheat the oven to 180° C (356° F) set to fan.
- Spread the sandwich bread slices onto your working surface. Use a rolling pin to make them very thin.
- [Spread](#) only the center of each slice with olive oil, and add 1 tablespoon of the filling.
- Spread all the sides of each slice with the yolk diluted in water, and fold diagonally.
- Press the edges to stick together and press with a fork in order to seal well and to prevent the cheese pies from opening up.
- Spread the remaining yolk and olive oil on top.
- Bake for 15 minutes.

For the sauce

- In a small bowl, add the honey, lemon juice, the mint finely [chopped](#), chili flakes, and mix well.
- Remove the cheese pies from the oven and serve with the sauce and mint leaves.

Ingredients

For the filling

- 150 g feta cheese
- 150 g cream cheese
- 1 tablespoon(s) thyme
- 30 g olives, into rounds
- salt
- pepper
- 1 tablespoon(s) mint

To assemble

- 12 slices [sandwich bread](#), no crust
- 50 g olive oil
- 1 egg yolk, diluted in 1 tablespoon water

For the sauce

- 2-3 tablespoon(s) honey
- 1 tablespoon(s) lemon juice
- 1 teaspoon(s) mint
- 1 pinch chili flakes

To serve

- mint leaves

Διατροφικός πίνακας

Nutrition information per portion

200 Calories (kcal)	9.9 Total Fat (g)	4.3 Saturated Fat (g)	21.0 Total Carbs (g)
10%	14%	22%	8%
5.8 Sugars (g)	6.4 Protein (g)	1.2 Fibre (g)	0.83 Sodium (g)
6%	13%	5%	14%