



# Greek cheese pie turnovers - Tiropitaria

1 hour 30  
minutes

Hands on

Family  
Portion(s)

2  
Difficulty



## Ingredients

For the dough

- 90 g olive oil
- 2 tablespoon(s) vinegar
- 1 1/2 teaspoon(s) salt
- 220-250 g water
- 500 g all-purpose flour

For the filling

- 400 g feta cheese, hard, cut into pieces
- 3 tablespoon(s) strained yogurt
- 1 egg
- 8 egg yolks
- pepper

## Διατροφικός πίνακας

Nutrition information per portion

559 Calories (kcal)	32.5 Total Fat (g)	11.0 Saturated Fat (g)	48.0 Total Carbs (g)
28%	46%	55%	18%
2.2 Sugars (g)	17.5 Protein (g)	2.5 Fibre (g)	2.3 Sodium (g)
2%	35%	10%	38%

## Method

- To prepare the dough, beat the ingredients for the dough in a mixer with the hook attachment, until it comes together like a ball, completely pulling back from the sides of the bowl.
- Wrap the dough in plastic wrap and refrigerate for ½ so it can rest.
- When ready, divide the dough in to 8 pieces and roll out each one in to a thin sheet.
- To make the filling, combine the cheese, yogurt, egg and some pepper in a bowl.
- Add a heaping tablespoon of the filling to each sheet of dough. Spread it over the dough, leaving an empty space in the middle of each sheet.
- Add an egg yolk in that empty space on each sheet of phyllo.
- Brush the edges of the phyllo with some water.
- Imagine each sheet of phyllo divided in to 3 pieces.
- Fold the left third over the middle one and the right third over both.
- Fold the top and bottom of the phyllo inwards 2 cm, to complete the turnover.
- Fill a pan with olive oil, 0.5 cm high and heat.
- Add the turnovers to the pan and fry until golden and crunchy.
- You don't want the egg yolks to harden. You want them to be "sunny side up" so that the yolk breaks open when cutting and serving.