



Greek fried cheese pies – Tyropitaria

20'
Hands on

30"
Hands off

15'
Cook Time

10
Portion(s)

1
Difficulty



Method

For the dough

- In a mixer's bowl, add the flour, olive oil, vinegar, water and salt. Beat with hook attachment for 5 minutes on medium to high speed until you create a nice dough. When it pulls back from the sides of the bowl, your dough is ready.
- Brush a bowl with oil and add the dough. Cover with a plastic wrap and refrigerate for 30 minutes to allow it to rest.

For the filling

- In a **bowl**, add the feta cheese and break up with a fork.
- Add the cream cheese, gruyere cheese, egg, oregano and pepper. Mix with a spoon until incorporated.

To assemble

- **Cut** the dough in 10 equal-sized pieces.
- Dust your working surface with flour and roll out each piece of dough and to a thin sheet. Add 1 tablespoon of the filling in the center of the dough.
- Brush the edges of the dough with water all the way around so that the dough can stick together.
- Fold over like an envelope and roll out.
- Place a **deep pan** over medium heat and add 250 g olive oil.
- Fry the cheese pies, sealed side down.
- Fry in 2 batches for 2-3 minutes on each side until golden.
- Transfer to a **baking pan** lined with paper towels.
- Serve with honey, sesame seeds and mint leaves.

Ingredients

For the dough

- 500 g all-purpose flour
- 90 g olive oil
- 2 tablespoon(s) vinegar, of white wine
- 230 g water
- salt

For the filling

- 200 g feta cheese
- 200 g cream cheese
- 100 g gruyere cheese, grated
- 1 egg
- 1 tablespoon(s) oregano
- pepper
- 250 g olive oil, for frying

To serve

- 2 tablespoon(s) honey
- 1 tablespoon(s) sesame seeds
- mint leaves

Διατροφικός πίνακας

Nutrition information per portion

441 Calories (kcal)	26.0 Total Fat (g)	10.0 Saturated Fat (g)	38.0 Total Carbs (g)
22%	37%	50%	15%
1.2 Sugars (g)	12.0 Protein (g)	2.0 Fibre (g)	1.1 Sodium (g)
1%	24%	8%	18%