

GREEK CHEESE PIES http://yumyum.gr/apps/gr/spag/recipe_413487.html

Materially (15-20 pieces roughly)

Leaf:

1 [kese] yoghurt
1 mug butter
1/2 kilo flour (it can it needs also other)
1 egg
1 teaspoon [mpeikingki] [paoynter]
1 teaspoon soda
salt, pepper

Filling:

cheese slice (it depends from the how many we want we)
2 eggs
pepper

Implementation

- We strike in a bowl the butter and yoghurt.
- We throw the flour mixed with two teaspoons salt, the baking [paoynter] and the soda in two doses and we work the dough so that she becomes soft and it is molded. If it sticks in the hands we throw also other flour.
- We mix the eggs with the slice and with half teaspoon pepper.
- We open the dough in leaf and cut circles with a glass. We put from one spoonful filling in each one, then fold in the two and we step utmost their with the noses of fork in order to they stick.
- We spread puncture their surface with a fork and the cheese pies with [kokadi] struck with minimal water.
- We thinly cook in 200 degrees for 30 roughly or until [rodisoyi].

[Sim]: We can add also nutmeg in the filling if we want.

CHEESE PIE

Materially (10-15 pieces roughly) http://yumyum.gr/apps/gr/spag/recipe_413704.html

250 [gr]. leaf baklava
500 [gr]. cheese slice
5 eggs
2 cups [mpesamel]
butter or oil for the leaves
salt if it needs

Implementation

1. With a fork we melt the slice in a bowl. We knock light the eggs and [anamignoyime] the all materials good.
2. We butter a mediocre baking pan or [pyrex], we lay the half leaves, spreading him with butter or oil. We throw the mixture, we lay also the remainder leaves and we engrave him.
3. Cook in 200(°)C for 45 thinly roughly.

CHEESE PIE

Materially (10-15 pieces roughly) http://yumyum.gr/apps/gr/spag/recipe_413705.html

250 [gr]. leaves of crust
2 cups [mpesamel]
1 cup slice rubbed
1 cup cheese parmesan rubbed
1/2 of cup custard of milk
1 teaspoon oil with basil (sauce [pesto])
4 eggs
oil or butter for the leaves
salt (optionally)

Implementation

1. With a fork we melt the slice in a bowl. We knock light the eggs and [a namignoyme] the good all materials.
2. We butter a mediocre baking pan or [pyrex], we lay the half leaves, spreading him with butter or oil. We throw the mixture, we lay also the remainder leaves, we engrave him.
3. Cook in 200[o]C for 45 thinly roughly.

CHEESE PIE WITH ROQUEFORT AND [SFOLIATA]

Materially (8-10 pieces) http://yumyum.gr/apps/gr/spag/recipe_413707.html

1 leaf [sfoliata]
1 [tapsaki] of round to it 18-20 from
250-300 [gr] cheese roquefort rubbed
100 [gr] yellow cheese (Gouda, edam, emmentaler etc) rubbed
1 mature red tomato
100 [gr] custard of milk (1/2 small box)
2 eggs

CHEESE PIE http://yumyum.gr/apps/gr/spag/recipe_413708.html

With the same recipe, if we add 1 cup rubbed pumpkin (in the grater of onion) and moreover salt and pepper, we can change him in [kolokythotyropita].

Materially (10-15 pieces)

dough for 4 leaves of stick
3/4 kilo slice rubbed
6 eggs
1/2 of cup milk
3 spoonfuls oil
oil for the leaves

Implementation

1. We open with fictitious 4 leaves.
2. We knock the eggs and add the slice, the milk the oil We mix well.
3. Spread well with oil a mediocre baking pan and we lay a leaf. With a big spoon we set the 1/3 from the mix, we stretch out above the other leaf and we continue until they finish the all leaves. We turn utmost the leaves. We bribe well the last leaf, we puncture with a [machairaki] for there in the surface and cook in the 200[o]C for 1 hour roughly

A VERY EASY CHEESE PIE <http://yumyum.gr/apps/gr/spag/mia-poly-eukoli-tyropita.html>

Materially

2 [kesedakia] yoghurt
1/2 kilo slice
1 [kese] butter
1 [kese] flour
4 eggs
2 [kremmydakia] fresh [psilokommene]
dill
rusk

Implementation

Spread [pyrex] with butter and we sprinkle with rusk. In a bowl we rub the slice, we throw the yoghurts, the butter, the flour, the eggs and

the spices. Throw the mix in [pyrex], [rantzoyne] with rusk and cook in 200 for 40 thinly.

CHEESE PIE [EMPANADA] [GKAGEGKA] WITH SALTED COD http://yumyum.gr/apps/gr/spag/recipe_413814.html

Spanish pie: In the ovens and [gkoyrme] corner shop Madrid you will see be sold [empanadas] with the piece. It is covered tarts with fat [krisanisti] crust, that they are usually not eaten in the street, as our own cheese pies, but replace of lunch time or supper dinner in the house. ? [iloste], the triangular big pieces with base dough that is easily crumbled they are not offered for titbit in standing. The filling [empanada] can contain mincemeat, fish or seafoods, always mixed with onion, tomato and [sotarismenes] peppers. In Southern America, where the food [metanastepse], [empanadas] they become almost always with sausages and hot peppers, in big baking pan or and as small individual [imikyklikes] pies.

[Empanadas] Galicia, the region that is wetted by Atlantic, in North-western the country, above Portugal, they become almost always with fish and seafoods: sardines, mussels, eel, white fresh tone or chosen tone from tin, but also salted cod are the base of filling. [Empanada] [gkagegka] it is considered most chosen the Iberian peninsula. If you can find pork grease, make with [ayto] [tin] very interesting dough, that does not differ a lot from the one that is also got used in tasty [torie], the Italian traditional pies, that, as Spanish, have their roots in Middle Age.

Materially (6 portions)

For the dough:

1/4 of cup tepid water
1/2 teaspoon yeast in dust
2,5 cups flour
A pinch salt
100 [gr]. pork grease
butter or olive oil (8 cutters spoonfuls)
1 egg
1/4 of cup white dry wine, frozen

For the filling:

1/2 kilo salted cod, well [xarmyrismenos]
2/3 of cup olive oil
2 big onions, [psilokommena]
2-3 sweet red peppers, [psilokommenes]
1/2 kilo tomatoes, [psilokommenes]
[Freskotrimmeno] pepper
Salt
1 egg, struck with 3 spoonful of soup milk

Implementation

Dissolve the yeast in tepid water. Mix the flour with the salt and the grease or the Butter and you work the mixture in the blender or with the hands, rubbing him in order to it becomes as fat crumbs. Add the egg and the wine and you knead becomes spoil dough. Make the ball and you leave to remain at least 1/2 hour, to go up. Prepare the filling: You fry lightly the onions in the oil. Add the peppers, the tomato and the [straggismeno] and [psilokommeno] cod. Boiled until are evaporated the liquids. You warm up the oven in their 180[o]:. Separate the dough in the two, with a piece enough bigger than the other. Open leaf with the big piece, covering him bottom and the sides of baking pan. [Adeiate] in the filling, you cover with the other leaf, puncturing him with fork in a lot of sides. Spread well with the egg and the milk Mrs you cook for roughly 40-45 thinly [rodsei] the dough. Leave 10 thinly and serve the [empanada] heat or in temperature of room. VARIANT: Instead of a pie, separate dough in 12...