

CHEESE PIES

Adventures by Disney - Greece



MAKES 18

INGREDIENTS

PASTRY LEAF

- 1/3 cup olive oil
- 1/4 cup orange juice
- 1/2 teaspoon salt
- 1/2 teaspoon sugar
- 2 cups all-purpose flour
- 1/2 cup warm water

FILLING

- 1 cup fresh mizithra cheese
- 1/4 cup of sugar
- 1/4 teaspoon cinnamon

CHEESE PIES

- Canola oil, for frying
- 2 tablespoons honey
- 1 teaspoon cinnamon
- 1 tablespoons sesame seeds

DIRECTIONS

FOR PASTRY LEAF:

1. Combine olive oil, orange juice, salt, and sugar in large bowl. Add flour and water and stir until soft dough forms.
2. Transfer to a lightly floured cutting board and knead until dough is no longer sticky.
3. Wrap dough in plastic wrap and refrigerate for 1-2 hours.

FOR FILLING:

1. Combine mizithra cheese, sugar, and cinnamon in medium bowl. Stir until well mixed.
2. Refrigerate until ready to use.

FOR CHEESE PIES:

1. Roll pastry leaf to 1/8-inch thickness on a floured surface. Cut into circles using wine glass lip or a 2 1/2-inch cookie cutter.
2. Gently roll each pastry circle with a rolling pin to flatten slightly.
3. Add 2 teaspoons of filling to center of each circle. Fold into half-moon shapes and pinch to form tight seal.
4. Using caution, heat oil in large skillet to 325°F. Fry cheese pies for 1 minute on each side, until golden brown. Drain on paper towels.
5. Top with honey, cinnamon, and sesame seeds to serve.