CHEESE PIES
Adventures by Disney - Greece

MAKES 18

INGREDIENTS

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

FOR 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.

This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant’s version. As a reminder while preparing this recipe, please supervise children who are helping or nearby.

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