

OLIVE PIES OR HALLOUMI PIES

Olive pie is a traditional Cypriot pie that resembles olive bread. As it is baked, the olive oil moistens the dough. This is why it's tasty. It accompanies our food very nicely, but it is also eaten at all times, as a snack.

Recipe (8 pieces)

Ingredients

for the dough

- 1 kg of hard flour (approximately)
- 2 dry yeast sachets
- 1 tbsp. Salt
- 2-3 glasses of lukewarm water

for the stuffing

- 1 kilogram of olives
- 3 onions finely chopped
- $\frac{1}{2}$ bunch of freshly chopped mint
- 2 tbl. olive oil



Method

1. To prepare the filling, remove the pits from the olives and mix with the onion, the mint and the oil.
2. To prepare the dough, mix all the materials except the water. Add the water slowly, and quickly start to make the dough.
3. Cut the dough into 8 or more balls and open each one as an elongated pie. Spread the mixture with the olives, close the dough from the top and bottom slightly so that the stuffing does not come out. Then wrap it to make it like a roll.
4. Place the pies in a baking tray, score them with a knife on the side (like the score of the bread rolls) and bake in a preheated oven at 180°C for about 35 minutes.
They are cooked when golden.

Ps/ instead of olives try filling pie with small parts of halloumi cheese.

PIES OF SATSZI (Sweet pies)

Ingredients

For the dough

200 g flour (hard)
 $\frac{1}{4}$ tsp salt
50 g olive oil
80 g lukewarm water

For the stuffing

olive oil
sugar
cinnamon



Method

For the dough

In a pan, put the flour and salt and stir. Add the olive oil and rub with palms until the mixture is like wet sand. Add the warm water and knead until the dough becomes firm. Knead into a ball, put it in a deep plate sprinkle with a little flour. Cover it and leave it for at least half an hour to rest.

For the stuffing

Take the dough and divide it into six balls. Open each in a thin round leaf. Apply some olive oil all over the surface with a brush and sprinkle it with a little sugar and cinnamon.

Fold the four sides inwards so that it becomes a rectangular in shape .
Fold the leaf again and press the edges with the fingers to stick.
Finally, oil them lightly and bake them in a frying pan until get golden.