



"Today's writers, tomorrow's leaders"



Pies of Satszi (Sweet pies)

Ingredients

For the dough

200 g flour (hard)

¼ 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.

