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## Olivepies or halloumi pies

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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 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

### ingredients

**Quantity:** 8 pieces



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## 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.