



Would you like to taste Feta Cheese “Palios”, by making a traditional cheese pie (tiropita), but you don’t have enough time? We θέλετε να απολαύσετε την φέτα «Παλιός» κάνοντας μία τυρόπιτα, αλλά δεν έχετε χρόνο; We recommend an easy and quick recipe for cheese pie that will satisfy even the most demanding family!

Ingredients

1 package sheets for pies
1 teaspoon of sesame seeds

Stuffing

1/2 kilo Feta
2 cups Anthotirum
2 eggs
1 cup Milk
Pepper
1 teaspoon Dwarf

Steps

1. Mix all the filling ingredients together!
2. Grease the baking pan and straighten the half-sheets using the olive oil!
3. Spread the filling and poured in the same way the rest sheets!
4. Turn the edges and cut the pie into pieces.
5. Sprinkle the sesame seeds and a little mint.
6. Bake at 200 ° C for 20 minutes and enjoy!

Good appetite!