

PISIA

Chef Ismyrnoglou

Skill Level

[] beginner [x] intermediate [] advanced

Ingredients for 40 Pisia

- 800 g all-purpose flour
- 1 sachet dry yeast
- 250 ml water or fresh milk, full cream
- ¼ cup butter, melted (or olive oil)
- 1 tablespoon sugar
- 1 teaspoon salt
- Oil for frying
- 450 g feta cheese, crumbled, mixed in with 400 g kasseri cheese, grated (for the filling)

Instructions

1. In a large bowl, sift the flour and add the dry yeast, salt and sugar. In a basin, mix the water or milk with the butter or olive oil and slowly add to the bowl with the flour.
2. In the end the dough must be moderately firm and not stick to the hands at all. Shape into a ball, wrap in cling film and let it rest for at least 30 minutes.
3. On a clean floured work surface, roll out the dough using a rolling pin or a stick into a thin 2-3 mm pastry. Once rolled out, it must not pull back, but stay in place. Because the dough contains yeast and will rise, it must be rolled out thin.
4. Using a cookie cutter or a saucer, cut out round or square pieces and fill with the cheeses (or other filling of your choice). Carefully fold the ends into a crescent shape, pressing with the fingers and adding a bit of water so the ends stick together.
5. Pour 2-3 cm of oil into a deep frying pan and heat up, but don't let it smoke. Add the pisia a few at a time and fry for 1-2 minutes on each side. Place on paper towels to drain the extra oil and serve.

