

Sunvil Supper Club

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July 2015 - Tyropitakia (Cheese Scones)



Ingredients

500g of self-raising or plain flour

200g tub of natural Greek yoghurt (not strained)

Use the yoghurt tub to measure a quantity of sunflower or corn oil

1 egg (beaten)

200g crumbled Feta Cheese

200g grated Gouda Cheese (or any other cheese of choice)

Salt and Pepper to taste

Oregano (or other herbs if you prefer, such as thyme or dried mint)

Method

Mix the flour, Greek yoghurt and oil together.

Add the mixed cheese. You can also add sliced/chopped mushrooms, if wished, or any left-overs from the fridge.

Add one egg, beaten, to the mix

Season with salt and pepper to taste. You can also add chopped olives and herbs such as oregano, thyme or dried mint – whichever you prefer.

Mix and fashion into balls with hands and place on a baking tray.

Cook for 35 minutes at 180 degrees C.

This recipe makes circa 30 scones depending on the size of the balls you make. They can be served any time - for breakfast, coffee, a snack, or with aperitifs.

These Cheese Scones were made by Giota Vasileiou (from Erotokritos Apartments), a friend of the Ismini Hotel on Ammouliani. They are a local version of traditional Tyropitakia (Cheese filled pastries). There are many variations of this recipe using different types of cheeses and herbs but Feta and flaky pastry dough are normally the base of this Greek favourite.

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