

Ingredients

6 HANDMADE PIE FYLLO 600 GR. WHEAT GRINDING OR WITH DINKEL FLOUR FROM SERRAIKI ZIMI

2 bunches of fresh White Beets

Or a cup of olive oil

2 bunches of chopped spring onions

1 chopped leek

Salt Pepper

1 tablespoon chopped parsley

300 gr. feta or cow cheese

For oiling the fyllo

1/2 of a cup of olive oil

1/2 of a cup of corn oil

1/2 of a cup of melted butter

Instructions

Wash the white beets well and cut it into smaller pieces.

Put the oil on a medium heat and as soon as it heats up, add the chopped spring

onions and leeks. When they wither, add the celery, salt, pepper, chopped

parsley. When they are well withered and all their liquids evaporate, grate the

feta or cow's cheese and mix 2-3 times. Our filling is ready.

At the same time, brush the leaves with the oil-butter mixture that we have prepared.

The leaves need good oiling because they absorb enough oil.

Grease the pan where we will bake the pie (diameter 42-45 cm) and spread the 3 oiled sheets, in the middle of the filling and on top the other 3 well-oiled sheets.

If the leaves protrude from our baking tray, we can strain them in the center or create a circle around it.

Brush the top sheet with the remaining butter-oil mixture

Cut the pie and bake for 40

minutes (depending on our oven) at 170 degrees Celsius in a preheated oven or

until our pie is reddish. After removing the pie from the oven, let it

"cool down" for 10 minutes and then cut where we have carved. If we

want our pie to remain crisp, we must not cover it.