# Greek cheese pies with mizithra and honey Greek cheese pies with mizithra and honey

Ingredients

For the dough

* 250 g water
* 90 g olive oil
* 20 g tsipouro
* 1 pinch salt
* 550 g all-purpose flour, + extra for rolling out the dough

For the filling

* 250 g mizithra cheese, fresh, crumbled with your fingers
* 1 teaspoon(s) cinnamon
* 2 tablespoon(s) granulated sugar
* 1 teaspoon(s) mint, dry
* 50 g milk

To assemble

* olive oil, for the frying
* honey, to serve

Method

For the dough





* Add all the ingredients in a large, plastic bowl except for the flour.
* Mix them well with a spoon and then, slowly add the flour. Firstly, mix with a spoon and then with your hands, until you get a soft dough that doesn’t stick.
* Add it to the bowl, cover it with a towel, and set it onto the counter or refrigerate for one hour to rest.

For the filling

* Mix all of the ingredients into a bowl, except for the milk. You want to get a malleable filling.
* In case the mizithra is a bit dry, add the milk little by little, until you get the desired consistency.

To assemble

* With a rolling pin, roll out the dough to a 1-2 mm sheet, by dusting with flour to prevent it from sticking.
* With a [**cookie cutter**](https://akiseshop.com/en/products/round-cookie-cutter) or a glass, cut round discs of 7-8 cm diameter.
* Divide the filling to the discs with a small spoon, and fold them in half to create half-moons.
* With a fork, press the join well so that the cheese pies will not open up while being fried.
* In case that the dough does not stick to the join, spread with a little water and press with the fork.
* Add the oil into a large [**frying pan**](https://akiseshop.com/en/taxonomies/tigania), let it get very hot, and fry for 2 minutes on each side until they turn nicely golden.
* Drain them onto kitchen paper and serve them with honey.

