



sharing our Greek culinary heritage

Kelly's Kalitsounia

A Cretan delight!

You will need...

- 300g firm ricotta, crumbled
- 250g plain flour, plus extra for dusting
- 30ml olive oil
- 30ml white wine vinegar
- 125ml lukewarm water
- Pinch of salt
- 350-400ml sunflower oil for frying

Preparing the dough

- Combine the flour, olive oil, vinegar, water and salt in a bowl and mix well to form a soft dough
- Turn onto a lightly floured surface and knead until it comes together
- Place dough in bowl, cover with a damp towel and set aside to rest for 30 minutes
- After the dough has rested, lightly flour your work surface and roll your dough out to approximately 3mm in thickness
- Using a glass or round cookie cutter, cut out circles - approximately 8-10cm in diameter - from the dough
- Place a teaspoon of the ricotta in the centre of the pastry circles and carefully fold the pastry circles in half, over the filling
- Seal the open ends of the kalitsounia by gently pressing fork tines against the rounded edges
- Heat frying oil in a deep saucepan on medium-high heat
- Deep-fry the kalitsounia in batches, turning occasionally, until crisp and golden (about 1 minute each side) before draining on a paper towel

Serving the Kalitsounia

- Drizzle the kalitsounia with honey and serve while still warm
- Kali Orexi!