



*sharing our Greek culinary heritage*

## *William's Kassiopita*

*(Alevropita or Flour Pie)*

### *For the Kassiopita*

#### *You will need...*

260ml water

260ml milk

375g self-raising flour, sifted

1 teaspoon sea salt - William uses Fleur de Sel Sea Salt

2 extra-large eggs

100ml extra virgin olive oil - William uses Vassilakis Estate EVOO

50g butter

200g Greek feta cheese

### *Preparing the Kassiopita*

- Preheat oven to 200°C
- Place the EVOO and butter into an extra-large baking dish, approximately 30cm x 45cm
- Cook for about 5-10 minute, until the butter goes slightly golden-brown
- Spread the oil-butter mixture evenly across the pan
- Whisk the eggs for about 30 seconds in a large bowl before adding the water, milk and salt
- Add the flour in batches and mix through, until there are no lumps (do not over mix)
- Pour the batter into the baking dish, covering the base of the baking dish completely
- Crumble the feta cheese evenly on top
- Bake for approximately 30-40 minutes until golden brown on top, crispy on the edges and the base is golden brown too

## *Serving the Kassiopita*

- Serve with a delicious, oily, slow-cooked Greek dish like, Will's Kouneli Stifado, and a juicy Greek salad. Be sure to dip the pie into the oily gravy and the salad juices!

Kali Orexi!