



sharing our Greek culinary heritage

Dimitrios Lazaridis' Piroski

Dimitrios, creator of @the_original_greek, shares his family recipe for piroski. These delights have their culinary roots in eastern Europe. They are part of Dimitrios' culinary heritage by way of his pappou, a Pontian Greek who resided in Odessa, Ukraine, until he fled to Greece to find safety. In Greece, these piroski became part of a regular ritual of making and feasting with family and friends, and creating endless happy childhood memories for Dimitrios.

Dimitrios has now brought this tradition to his new homeland, Australia, where he shares these light, savoury wonders with his loved ones, as a celebration of togetherness.

Make them too and celebrate the love in your life!

For the dough you will need...

- 300ml full cream milk
- 1 teaspoon sugar
- 1 teaspoon dry yeast
- 400g plain flour
- 1 teaspoon salt
- 2 tablespoons @the_original_greek extra virgin olive oil (EVOO)
- 1 tablespoon @the_original_greek EVOO to baste the proofing bowl

For the filling you will need...

- 700-800g unpeeled potatoes
- 1 brown onion, diced
- 2 tablespoons @the_original_greek EVOO
- 2 teaspoons cumin
- 1-2 teaspoons salt
- 1 teaspoon cracked black pepper
- 1/2 bunch parsley, finely chopped

For the piroski you will need...

1/2 cup water

Plain flour for dusting

@the_original_greek EVOO for frying

Preparing the dough

- Whisk the milk, sugar and yeast well
- Add the remaining ingredients
- Using a stand mixer, starting on low speed, combine the ingredients for 2-3 minutes
- Increase to medium speed and knead for a further 2-3 minutes
- Baste a small-medium bowl with @the_original_greek EVOO
- Transfer the dough to this bowl
- Cover bowl with a towel and leave dough to rest in a warm place for 2 hours; dough should double in size (we put the dough in the oven at 35°C)

Preparing the filling

- Boil the potatoes until they are cooked through; the skin of the potatoes will be cracked
- While the potatoes are boiling, sauté the onions until they brown a little
- Add the cumin and salt and stir through
- Continue to cook for a minute or so before removing from the heat
- Peel the potatoes
- Mash the potatoes in the pan with the onions
- Add the pepper and parsley and mix through well

Making the piroski

- Generously dust your work surface and rolling pin
- Turn out the dough onto your work surface
- Cut approximately 35g of dough and flatten it with the palm of your hand
- Using a rolling pin, roll out the dough so it forms a thin ovoid disc, approximately 18cm long
- Add 45-50g of the filling to the centre of the disc
- Bring the long edges of the dough disc up to meet each other and pinch and seal the two edges together
- Set aside
- Continue making piroski until all the dough and/or filling has been used up

Frying the piroski

- Fill a medium sized pan with enough @the_original_greek EVOO to ensure the piroski are half-immersed when frying
- Heat oil on high
- Test the oil with a small piece of the dough; if the dough sizzles quickly, the oil is ready
- Add 3-4 piroski to the pan, turning them over as they brown and ensuring they are golden-brown all over before laying them on paper-towels to drain

Serving the piroski

- Wait for the piroski to cool a little if you can before devouring them!
- Kali Orexi!