

Tiropites

Ingredients

- 1 lb. Phyllo Dough
- melted butter
- 1 lb. Feta Cheese
- ¼ cup grated Parmesan
- 2 eggs
- lots of fresh-ground black pepper
- chopped oregano
- olive oil

Method

Take ½ lb phyllo and place the sheets carefully one on top of the other, brushing each with melted butter. Cut this layered sheet into 9 even squares - they should be about 4½ inches across. Repeat the procedure with the remaining phyllo.

Crumble the Feta and combine it with Parmesan, eggs, a little oregano, and about 1 tsp olive oil. Grind in a lot of fresh black pepper - but add no salt as Feta is very salty. Mix well.

Place a spoonful of this mixture in the center of each square, moisten the edges of the square with water, and fold it over so the corners meet to form a triangle. Press the edges very firmly together to seal.

Brush the turnovers with more butter and bake at 350 degrees for about 30 minutes, or until nicely browned. Serve them very hot.

(They are accompanied well by cold, marinated vegetables or a large Greek Salad.)

Serves 6-8.