KALI OREXI

sharing our Greek culinary heritage

Fofi's Kremidopita

(Onion Pie Recipe from the family of @ladibiosas)

You will need...

1 ½ kg purple onions, cut in thin slices

200ml Ladi Biosas EVOO (50ml for filling and 150ml for basting)

Zest from one orange

3 teaspoons salt

2 teaspoons cracked black pepper

2-3 tablespoons carob molasses

2 tablespoons fresh thyme leaves

3 tablespoons Agrumato Orange Organic EVOO

300 – 350g feta cheese, cubed

375g Antoniou thick-style fillo pastry

4 tablespoons sesame seeds

Preparing the filling

- Place a pot on high heat and add 50ml of Ladi Biosas EVOO
- Add the onions to the pot and cook them on *medium-high* for 15-20 minutes, till they reduce
- Add the orange zest, salt, pepper, carob molasses, thyme and sauté for 15 minutes on *medium* heat to reduce further and caramelize
- Add the feta cheese and stir through
- Turn off the heat and add the Agrumato Orange EVOO

Preparing the Kremidopita

- Baste the base of a rectangular pan – 25cm x 35cm – with EVOO
- Baste 8 fillo sheets with EVOO and lay them in the pan on top of each other - the sheets are laid down in the same orientation as the pan
- Add the filling and spread evenly across the pan
- Fold any fillo edges onto the filling and baste these folded edges with EVOO too
- Baste 4 fillo sheets with EVOO and lay them in the pan on top of each other - the sheets are laid down in the same orientation as the pan
- Using the basting brush, gently push the edges of the upper fillo sheets between the pan and the pie
- Score the top of the pita with a knife to define the pita pieces (I created 8 pieces)
- Sprinkle generously with sesame seeds

Baking the Kremidopita

- Bake in an oven preheated 180°C fan-forced for at least 1 hour, until the fillo is a deep golden-brown hue

Serving the Kremidopita

- Allow the kremidopita to cool for 30 minutes before serving. Enjoy with a lovely green salad!
- Kali Orexi!

Serves 8

Key Points

- You can use home-made fillo too for this pita and give it a more rustic vibe