

OLIVE PATTIES (eliopittes)



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Ingredients (serves 5)

- 1 kg plain flour
- 1 1/2 cups corn oil
- 1 tsp salt
- 2 tsp yeast
- water for kneading
- 1 cup black olives, chopped
- 3 onions
- 1/2 cup chopped coriander leaves
- mint, preferably fresh

Preparation

1. Add yeast to flour, blend with 1 cup of the oil and knead well, adding water.
2. Leave the dough to rise, add the rest of the ingredients and shape into patties about 10-12 cm in size.
3. Wait until they rise further and cook in a pre-heated moderate hot oven for about 3/4 hrs.

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