

OLIVE-BREAD

Ingredients

- ❖ 500 gr. Flour (white or dark)
- ❖ 1 pack of yeast
- ❖ 1 cup of olive oil
- ❖ 1 teaspoon of sugar
- ❖ salt
- ❖ 1,5 cup of olives (green or black cut in pieces)

Preparation

1. In a bowl we mix the flour, the yeast and the sugar. We add some water and then we knead using the half of the olive oil.
2. We let it for 10 minutes without touching it and then we knead again using the rest olive oil and the olives.
3. We put it in a pan for baking and we let it for 30 min. Then, we bake it for 45 min in 175 degrees.

SPINACH-PIE

Ingredients

- ❖ 1 kilo of spinach
- ❖ 300 gr. fresh sliced onions
- ❖ some dill
- ❖ 1 big sliced leek
- ❖ 2 eggs
- ❖ ½ cup of oil
- ❖ salt
- ❖ pepper
- ❖ 500 gr. pastry sheet

Preparation

We wash and boil the spinach. Then, we cut it into pieces. We warm up the half of the oil and we sauté the onions and the leek in it. We warm up the oven and we add the dill, the eggs, the spinach, the salt and the pepper and mix them all together. We smear a pan of baking with oil and then we put the pastry sheets in it. We put the mixture on it and then we put the rest of the pastry sheets on the top. Finally, we bake the spinach-pie in medium oven for one hour.