



CHEESE-FILLED FILLO TRIANGLES

(Tiropitakia)

A party without tiropites, the piquant little cheese pies that you can just pop in your mouth - would be unthinkable to most Greeks.

- 1/2 pound Krinos Feta
- 1/4 pound ricotta or Greek anothiro cheese
- 1 small container cream cheese
- 4 tablespoons grated Krinos Kefalotiri cheese or parmesan cheese
- 3 eggs, well beaten
- 1 teaspoon dried mint
- Black pepper, to taste
- 1/2 pound butter, melted
- 1 1-pound box Athens/Apollo fillo, thawed and at room temperature

NOTE: Follow fillo preparation instructions from Savory Pies section on page 30.

Crumble the feta and combine it with the other cheeses in a large mixing bowl. Add the eggs, mint and pepper and mix well with a fork.

Butter 2 baking sheets. Preheat the oven to 350°F.

Remove the fillo from the package, unfold it carefully, and place it on a work surface. Cover the fillo with a dry towel and then a lightly dampened one.

Take one sheet at a time. Place it vertically in front of you and cut it in half lengthwise. Brush each strip sparingly with the melted butter. Fold the strip in half again lengthwise, and brush the surface with butter. Place 1/2 teaspoon of the filling in the center bottom of the strip. Fold the strip from the right corner to the left side to form a right triangle, and continue folding from corner to side working your way up the strip until you get to the top. Place the triangle seam side down on the sheet. Repeat with remaining fillo and filling until both are used up. Bake in a medium-hot oven for 15 minutes or until golden.

Note: Once filled, the triangles may be wrapped tightly in plastic and frozen for up to one week. Bake directly from freezer.

Yield: About 75 triangles