



## **GREEK PIZZA**

*(Pitsa Elliniki)*

Many culinary historians actually credit the Greeks with creating pizza. Here is a unique twist to one of the world's favorite foods.

6 tablespoons Krinos Extra Virgin Olive Oil for brushing  
1/2 pound Athens/Apollo fillo, thawed  
1/2 cup plain bread crumbs  
2 large firm ripe tomatoes, cored and sliced  
1 green bell pepper, cored and sliced into thin rounds  
2 garlic cloves, peeled and minced  
1 medium onion, peeled and sliced into thin rounds (optional)  
1 cup Krinos Pitted Kalamata Olives, rinsed and drained  
3/4 pound Krinos Kasserri Cheese, grated  
Krinos Oregano and Pepper, to taste

NOTE: Follow fillo preparation instructions on page 30

Preheat oven to 400°F. Oil a large rectangular pizza pan or other shallow baking dish with 1 tablespoon of olive oil. Layer 8-10 sheets of fillo evenly in the pan, brushing each layer with olive oil.

Spread the bread crumbs on a shallow dish and dredge the tomatoes lightly in them. Place evenly on top of fillo. Strew the peppers, garlic, onion and olives evenly over the tomatoes and top with grated kasserri. Sprinkle with oregano and pepper. Bake in a hot oven for about 35 minutes, or until the cheese is melted and gooey and the fillo crisp and golden brown. Remove, let stand five minutes, cut and serve.

Yield: 6-8 servings