



## **LEEK PIE FILLING**

*(Prasopita)*

This pie is sweet and satisfying. Leeks appear in many dishes all over the north of Greece, from soups to stews to pilafs. This is just one recipe of many for savory leek pie.

3 large leeks, root ends and tough upper greens trimmed  
1/4 cup Krinos Extra Virgin Olive Oil  
1 cup chopped parsley  
1 cup chopped dill  
1 cup crumbled Krinos Feta  
3-4 tablespoons Krinos Kefalograviera cheese  
2 eggs  
1/2 teaspoon ground nutmeg  
Salt, freshly ground black pepper, to taste  
1 1-pound box Athens/Apollo fillo pastry  
3/4- 1 cup butter, melted, or Krinos Extra Virgin Olive Oil for brushing

NOTE: Follow fillo preparation instructions on page 30

Cut the leeks in half lengthwise, using as much of the greens as possible. Wash the leeks thoroughly to rid them of any sand or dirt. Cut into thin slices.

Heat the olive oil in a large skillet and add the leeks, sautéing over medium-low heat until wilted, about 10 minutes.

Remove the leeks to a mixing bowl, and combine with the parsley, dill, cheeses, eggs, nutmeg, salt and pepper.

Follow directions for assembling and baking fillo pies on page 30.

Yield: 8-12 servings