

Fried Kalitsoùnia from Hania



Ingredients **For the dough**

2 kilos flour
2 teaspoons salt
1/2 virgin olive oil
1 cup tsikoudià
3 glasses water

For the filling

1/2 kilo mizithra cheese
1/2 kilo anthòtiro cheese
1/2 kilo malàka cheese
3 eggs

(40 servings)

Preparation

Prepare the dough with the flour, olive oil, tsikoudia, water and salt. Combine with the anthotiro, mizithra, malaka cheese as well as the eggs. Roll out a pastry sheet and cut circles in the size of a saucer. Spoon some filling on each piece, fold, and seal edges by pressing very well and then fry in plenty of oil.