

Cheese-Filled Fillo Triangles (Tiropita)

Recipe from International Family Night Out, sponsored by the Diversity Council

Nationality/Ethnicity – Greek

The Story Behind the Recipe

A variety of delicious and authentic dishes were served up at the 2006 International Family Night Out featuring Greek culture, including dancing and food. This recipe was distributed at the event.

Ingredients:

- ½ pound feta
- ¼ pound ricotta or Greek anothotiro cheese
- 1 small container cream cheese
- 4 tablespoons grated kefalotiri cheese or parmesan cheese
- 3 eggs, well beaten
- 1 teaspoon dried mint
- black pepper, to taste
- ½ pound butter, melted
- 1 one-pound box fillo, thawed and at room temperature

Preparation Directions:

1. 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.
2. Butter two baking sheets. Preheat the oven to 350 degrees.
3. 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.
4. 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 ½ 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 you 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