

Halloumi Pies

Ingredients for the Dough

- 3 cups whole wheat flour
(You may use any flour you prefer, but whole wheat flour is the most ideal choice.)
- 2 tablespoons ground flaxseed
- 1 tablespoon sugar (preferably unrefined)
- ½ teaspoon sea salt
- 1 sachet instant yeast
- 1/2 cup olive oil
- 1 large cup lukewarm water (about 250 ml)

Wholemeal flour and ground flaxseed add more fiber, which helps digestion and can support more stable energy levels!

Filling Suggestion

- Halloumi and dry mint

This dough can also be used for bread, pizza, or filled with pumpkin and raisins, vegetables, or any other combination you like.

Method

1. Combine all dry ingredients (flour, sugar, salt, yeast) and add the olive oil.
2. Mix the olive oil with the dry ingredients using your hands to break up any small clumps.
3. Add the lukewarm water and knead the dough with your hands.
4. Cover and let the dough rise for 1 hour (optional).
5. Sprinkle flour on the counter and knead the dough well.
6. Divide into 4-5 pieces and roll each one into a sheet.
7. Add the halloumi filling and close the dough.
8. Let rise for another 30 minutes (optional).
9. Bake for 23-25 minutes at 175-180°C in a preheated oven.