

# Anna Holevas & Eva Holevas

## Tiropita with Filo - Cheese Triangles



### Ingredients

- 500g Felta Cheese
- 500g Ricotta Cheese
- 200g Parmesan Cheese
- 200g Romano Cheese
- Bunch of Fresh Mint (chopped finely)
- Eggs x 3 (add 1 more if mixture is too thick)
- Pepper to taste
- Filo Pastry (room temperature)
- Butter 100g (melted)

### Method

1. Grate all cheeses into a large bowl
2. Add Mint, then Eggs, then Pepper
3. Mix all ingredients together well with wooden spoon (If mixture isn't binding add eggs to get mixture wet)
4. Open out Filo Pastry Packet and cover top and bottom with tea towels (to stop it from drying out)
5. Melt butter for brushing filo
6. Remove one sheet at a time
7. Brush light butter on both left and right edge
8. Fold in both side to meet in the centre
9. Place a tablespoon of mixture in bottom left corner
10. Fold upwards and diagonally to create the first triangle
11. Follow the fold up and left to make next triangle shape
12. Continue until the filo looks like a perfect triangle
13. Stack in layers separating with baking paper (if freezing)
14. Once mixture is complete place Tiropitas on baking dish lined with baking paper
15. Brush each triangle with butter
16. Cook at 180 degrees for 20minutes (or until browned)