



Soft Greek pita sandwiches with tzatziki cheese homemade



Ingredients

- 225 gram Henri Willig Tzatziki cheese
- 420 gram of flour
- 10.5 grammes of dried yeast
- 1.5 tablespoon of sugar or honey
- 1.5 tablespoon of olive oil
- 150 millilitre of lukewarm milk
- 225 millilitre of lukewarm water
- 1.5 teaspoon of salt

Looking for a delicious and easy recipe for Greek pitas with cheese? Look no further! These soft pita sandwiches, made with love and Henri Willig cheese, are the perfect snack for any occasion. With a creamy filling of tzatziki and grated cheese, you won't be able to get enough of this Greek delicacy. Make them yourself with our simple recipe and discover how delicious they are. Let's start by making these delicious pitas, filled with flavour and nostalgia.

Preparation

- 1: Mix the flour and yeast together in a mixing bowl and slowly pour in the wet ingredients and sugar or honey.
- 2: Mix or knead into a nice smooth dough in about 10 minutes.
- 3: Add the salt and knead for another 5 minutes or so.
- 4: Let the dough rise in the mixing bowl for about an hour under a damp tea towel. The dough will start to rise and roughly double in size.
- 5: Divide the dough into 6 balls and roll out into nice flat rounds. (In Greece, pitas are often folded in half instead of being cut open. They are folded around the filling like a wrap, so to speak. They can therefore be larger than supermarket pitas) Use flour to prevent them from sticking to the countertop or worktop.
- 6: Fry in a hot pan with a little olive oil. Fry one side for about 2 minutes, and the other side for about a minute.
- 7: Then top half of the pita with the tzatziki cheese and fold it in half. Sprinkle some grated cheese over the top as well.
- 8: Bake a little further until the cheese melts. Be generous with the cheese as the pitas are quite large and very fluffy.

Which cheese is best to top my Greek pita with?

In our recipe, we used the limited edition Henri Willig Tzatziki Cheese. Because of the crunchy cucumber and herbs in this cheese, it adds a Mediterranean touch to the pita. Don't have a Tzatziki Cheese ready to go? Then choose a Gouda plain cheese or vary with an herb or chilli cheese for a bit more spice.



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Ready to make your own Greek pita sandwiches with tzatziki cheese?

These homemade Greek pita sandwiches with cheese are a real treat for the taste buds. Filled with Henri Willig cheese, tzatziki and topped with grated cheese, they make a delicious snack or lunch. Fry them until golden brown and fluffy, fold them in half and enjoy every bite. Taste the Greek flavours with a Dutch twist!