



FOLKLORE MUSEUM HAYATI LADIA  
PROTI, SERRES

Spanakopita Gyristi  
(Traditional Spinach Pie)



Ingredients

**For the dough:**

- 1 kilogram of all-purpose flour
- 1 coffee cup of oil
- 800-1000 ml of lukewarm water
- 1 pinch of salt

**For the filling:**

- 1.5 kilograms of spinach
- 2 leeks
- 2 eggs
- 500 grams of cheese (grated)

**For baking:**

- 500 ml of vegetable oil



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# Instructions

1. In a large bowl, add the flour, oil, salt, and gradually add the lukewarm water. Mix and knead until you achieve a uniform, elastic dough that doesn't stick to your fingers.
2. Cover the dough and let it rest for about 30 minutes.
3. Finely chop the spinach and leeks, then salt them generously. Squeeze the mixture with your hands to remove the excess moisture. Add the eggs and grated cheese, and mix well.
4. Divide the dough into six (6) equal pieces. Roll out each piece with a rolling pin, dusting with flour to create thin sheets.
5. Generously oil a baking pan (55 cm in diameter) and layer 3 sheets of dough, oiling each layer in between.
6. Spread the filling evenly over the entire surface of the dough, starting from the center.
7. Fold the overhanging dough sheets over the filling and cover with the remaining sheets, slightly crumpled.
8. Bake the pie on a large gas burner, rotating it continuously and checking carefully with a long spatula.
9. When the bottom is cooked, flip the pie with the help of a flat board and follow the same process to cook the other side.

Enjoy your Spanakopita Gyristi!

