



## Soft Greek pita sandwiches with tzatziki cheese homemade



### Ingredients

- 225 grams of Tzatziki cheese or herb cheese
- 420 gram of flour
- 10.5 grammes of dried yeast
- 1.5 tbsp sugar or honey
- 1.5 tbsp olive oil
- 150 ml milk lukewarm
- 225 ml of lukewarm water
- 1.5 tsp of salt

## Preparation Greek pita sandwiches with tzatziki cheese

Looking for a delicious and easy recipe for Greek pita sandwiches with cheese? Look no further! These soft pita buns, 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/knead for about 10 minutes to form a nice smooth dough.
- 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.

## 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!