**PUMPKIN PIE**

**Ingredients**

**for the dough:** **for dough rolling:** 300 grams of butter

* 800 grams of flour
* a pinch of salt
* a little vinegar
* water
* olive oil

**For the filling**:

* one yellow pumpkin
* feta cheese
* “kefalotyri” cheese
* fresh butter
* one onion
* a little dairy cream (optionally)
* salt, pepper

**INSTRUCTIONS:** Melt the butter and let it cool down. Then put it in the fridge and when firm, open a hole with knife to remove butter liquid.One day before, knead the dough in a big bowl. Put the flour, some salt, the vinegar, oil and water together and knead well. Knead even more on the kitchen counter, where you have already put flour, to make the dough soft. Divide the dough in two parts, of which one is bigger. Roll it with the rolling pin and put flour on it to make it bigger. Take the butter out of the fridge and spread it on the pastry. Then, fold it, so that it becomes a square-shaped pastry. The top surface should not have any butter. Put it on a plate, cover with plastic wrap and refrigerate. Do the same with the other piece, as well.

**FILLING INSTRUCTIONS**: Grate the pumpkin on a coarse shredder, put salt and remove any liquids. Afterwards, fry the onion, the grated pumpkin and remove it from cooker. When the mixture is cold, put in all the cheese types, salt, pepper and optionally, the cream.

**PIE INSTRUCTIONS**: Grease a baking tray, open the big pastry and put it in. then, put the filling and cover it with the other pastry. Put oil on top and bake in a pre-heated oven to 200 Celsius for 10 minutes. Reduce temperature to 180 for about one hour.