

Leek Pie

Make authentic Middle Eastern leek pie with flaky pastry layers. Light, savory filling with yogurt and herbs. Easy 50-minute recipe serves 4.

20	30	50	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Leek Pie

Ingredients

- 3 thin sheet of dough
- 5 leek
- 1 cup strained yogurt
- 1 egg
- 1 sunflower oil
- 1 tsp salt
- 0.5 tsp black pepper

Instructions

- 1 Prepare the oven and leeks**

Preheat oven to 356°F (180°C). Wash 3 leeks thoroughly under cold running water, then slice off the dark green tops and root ends. Chop the white and light green parts finely into small pieces.
- 2** Place the chopped leeks in a large bowl and add 1 teaspoon salt, 1/2 teaspoon black pepper, and 1 cup yogurt. Mix thoroughly until all leeks are well coated and let stand for 10 minutes to allow the salt to draw out moisture.
- 3 Prepare the baking dish**

Grease a 9x13 inch baking dish with oil. Roll out the main pastry dough on a floured surface until it's large enough to line the dish with 2 inches of overhang on all sides.
- 4** Place the rolled dough in the prepared baking dish, pressing it gently into the corners and up the sides. Allow the excess dough to hang over the edges.
- 5 Layer the pastry**

Divide the remaining dough into 4 equal pieces and roll each piece thin. Place 2 pieces of the rolled dough over the base layer, brushing each layer lightly with oil before adding the next.
- 6** Spread the leek mixture evenly over the pastry layers, pressing down gently to eliminate air pockets. The filling should reach almost to the edges of the pastry.
- 7 Complete assembly**

Layer the remaining 2 pieces of rolled dough over the filling, brushing each with oil. Fold the overhanging pastry edges over the top layers, pinching and pressing to seal completely around the perimeter.

- 8 Beat 1 egg yolk with 1 tablespoon water and brush over the entire top surface of the pie for a golden finish.
- 9 **Bake the pie**
Bake for 25-30 minutes until the top is golden brown and the pastry sounds hollow when tapped with a knife. The edges should be crispy and pulling slightly from the sides of the dish.
- 10 Remove from oven and let cool for 5 minutes before cutting into squares to serve.

Tips

Clean leeks thoroughly by slicing them lengthwise and rinsing under cold water to remove all sand and dirt trapped between the layers.

Salt the chopped leeks and let them sit for 10 minutes, then squeeze out excess moisture with a clean kitchen towel to prevent a soggy bottom crust.

Keep your pastry dough chilled until ready to use - this makes it easier to work with and creates flakier layers in the finished pie.

Brush each pastry layer lightly with oil or melted butter to create distinct, crispy layers that won't stick together.

Let the pie rest for 5-10 minutes after baking before cutting to allow the filling to set and make cleaner slices.

Score the top pastry lightly before baking to create an attractive pattern and prevent excessive puffing.

Use parchment paper in your baking dish for easy removal and cleanup, especially important with the oil-brushed pastry layers.