

# Potato Pie

Traditional Turkish savory potato pie with flaky pastry crust, creamy cheese filling, and fresh herbs. Perfect comfort food for any meal!

20	30	50	6	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Potato Pie

## Ingredients

- 4 cup flour
- 1 cup plain yogurt
- 4 potato
- 5 oz feta cheese
- 1 egg
- 1 cup sunflower oil
- 1 tsp baking soda
- 1 tbsp salt
- 1 sprig dill

## Instructions

- 1 Prepare the potatoes**

Peel 4 potatoes and cut into 1-inch cubes. Bring a large pot of salted water to boil, add potatoes, and cook for 12-15 minutes until fork-tender but not mushy. Drain thoroughly and let cool for 10 minutes.
- 2 Make the dough**

Preheat oven to 375°F (190°C). In a large bowl, combine 4 cups flour and 1 teaspoon baking soda. Add 1 cup olive oil and 1 cup yogurt, then mix until a soft dough forms. Knead on a floured surface for 3-4 minutes until smooth.
- 3** Divide dough in half and wrap each portion in plastic wrap. Let rest at room temperature for 15 minutes while you prepare the filling.
- 4 Make the filling**

In a large bowl, combine the cooled potatoes, 5 oz grated cheese, finely chopped dill from 1 sprig, and 1 teaspoon salt. Mix gently until evenly distributed, being careful not to mash the potatoes.
- 5 Assemble the pie**

Grease a 9x13 inch baking dish with 1 tablespoon olive oil. Roll out first dough portion to fit the dish with 1-inch overhang on all sides. Press into dish and up the sides.
- 6** Spread potato filling evenly over the dough. Roll out second dough portion and place over filling. Pinch edges together to seal, then trim excess dough leaving a 1/2-inch border.
- 7** Beat 1 egg and brush over the top crust for golden color. Cut 4-5 small steam vents with a sharp knife, each about 1-inch long.

**Bake and serve**

Bake for 45-50 minutes until crust is deep golden brown and sounds hollow when tapped. Cool for 15 minutes before cutting into squares to serve.

## Tips

Choose starchy potatoes like Russet or Yukon Gold, which have higher starch content to help the pie hold together and create a creamier texture.

Slice or cube potatoes evenly using a mandoline slicer or sharp knife to ensure uniform cooking throughout the pie.

Pre-cook potatoes until just tender but not mushy - they'll continue cooking in the oven, and overcooked potatoes can make the pie watery.

Don't overfill the pastry crust; leave some space at the edges to prevent the filling from overflowing during baking.

Let the dough rest for 15-20 minutes after kneading to make it easier to roll out and prevent shrinking during baking.

Brush the top crust with egg yolk for a beautiful golden color, and make a few small vents to allow steam to escape.

Allow the pie to cool for at least 10 minutes before slicing - this helps it hold its shape and makes cutting much easier.

If making ahead, slightly undercook the initial potato preparation to prevent mushiness after freezing and reheating.