

PEPPER-PIE PELIOU

Ingredients

1 / 2 kilo package crust (the Kourou)
800 gr. Peppers horns
2 red peppers
2 orange peppers
1 / 2 cup wheat
1 cup finely chopped tomato
3 eggs (one for the spreads of the sheet)
300 gr. Feta
Oil
Salt
Pepper

Instructions

We cut fine the onion, cut the peppers into rings and sauté in a little oil until they wilt.

Whisk in a bowl 2 eggs, add the tomato, the wheat and crushed feta, salt and pepper
Add to the mix the other ingredients we sauté.

Butter a baking pan, poured the half of the sheet, add the filling and close with the other sheets.

Brush with egg the sheets.
Bake for 1 hour at 180 degrees.