



Friday Cooking Class hosted by [East End Food Institute \(@eastendfood\)](#)
Chef Nicholas Poulmentis of [Oli.Vine Astoria \(Oli.vine.nyc\)](#)

Greek Pizza Dough

15 pounds AP flour or 00 flour
100 g fresh yeast
350 ml EVOO
700 g sugar
500 g salt
7 liter water

Combine yeast with water. Mix together the rest of the ingredients, adding the water & yeast mixture last. Allow to rise for 2-3 hours at room temperature before shaping into a pizza.

Pita Sfakiani

Dough:

120 g water
50 g ouzo
250 g flour
1 tbsp EVOO

Mix all ingredients together till combined.

Cheese mix:

Gorgonzola
Monouri cheese or goat cheese
Feta

Form into small 2-3 oz balls

Form dough into balls and roll to flatten. Fold dough around the cheese mix, then roll again to distribute the cheese. Fry on the stove top on both sides and finish with honey and poppy seeds.