

Potato Pie

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

20 min

PREP

30 min

COOK

50 min

TOTAL

6

SERVINGS

Medium

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.