

New product

Eve's pastry leaf

— (**handmade**) —

The ideal pastry leaf for traditional pies

4 packages that contain tradition and convenience.
2 pastry sheets, coated with Greek extra virgin olive oil



Handmade Pastry Leaf,
with dicoccum wheat flour



Handmade Pastry Leaf,
from wheat flour



Handmade Pastry Leaf,
with whole grain wheat flour



Handmade Puff Pastry,
from wheat flour

KEEP REFRIGERATED AT -18°C.

Make your own homemade pie, in 1'

1,2,3, pie!

1

Open

Remove the package from the freezer, and remove the top of the packaging. Lift the top pastry sheet and remove the in-between plastic sheet.

2

Fill

Prepare the filling of your choice. Add the filling and replace the top pastry sheet. Optionally, sprinkle with a little bit of oil and spray with a little bit of water.

3

Bake

The pie is ready for baking. Bake in its own paper baking tray, at 160 -170 °C. No need to preheat the oven.



Visit our website
mesogeiaiki-pita.gr

Find our recipes and watch our video of the making of a traditional pie, with Eve's pastry leaf.



MESOGELIAKI PITA S.M.P.C.
8, MARATHONOS AVE.
GR-190 90 PIKERM, GREECE

TEL. +30 2110122305
INFO@MESOGELIAKI-PITA.GR

WWW.MESOGELIAKI-PITA.GR