

Olive, Lemon, and Feta Hand Pies

By [Ashley Alexander](#)

**Gather
& Feast**

These are the most gorgeous little hand pies - olive and feta, with a touch of lemon and fresh oregano. Perfect for summer entertaining, a little morning or afternoon bite, or a light lunch with a zingy green salad. Vibrant, and just so delicious. Flaky, crispy outside. Creamy, zingy filling. The perfect little bite.

SERVES Makes 16 little pies | **PREP TIME** 25 min | **COOK TIME** 20 min | **TOTAL TIME** 45 min

INGREDIENTS

Pies

- 130g pitted green olives, roughly chopped (I've used GAEA Green Olives marinated with Lemon Oregano in Pouch)
- 200g Greek feta, roughly crumbled
- 1 shallot, peeled and finely diced
- 2 tablespoons fresh oregano leaves
- 3 tablespoons good-quality extra virgin olive oil (I've used GAEA Organic Extra Virgin Olive Oil)
- Zest of 1 lemon

- 2 x 375g good quality store-bought all-butter puff pastry sheets, thawed but still cold

Egg Wash

- 1 egg
- 1 tablespoon cold water

For Sprinkling

- Fresh oregano leaves
- Sesame seeds
- Freshly cracked black pepper
- Flaky sea salt

METHOD

1. **Preheat the oven:** Preheat your oven to 200°C/400°F.
2. **Make the filling:** In a medium mixing bowl, add the chopped olives, feta, shallot, oregano leaves, lemon zest and olive oil, and stir to combine.
3. **Cut the pastry:** Cut the pastry sheets into 16 equal squares, or 12 for slightly larger pies.
4. **Fill the squares:** Arrange one set of squares onto two paper-lined baking sheets, then divide the olive and feta filling between them, keeping the mixture in the centre of each square.
5. **Seal the pies:** Brush the edges of the pastry with the egg wash. Top with the remaining pastry squares, gently stretching them out slightly, then press down firmly over the filling. Using a fork, press and crimp around all of the edges to seal them shut.
6. **Finish and bake:** Cut a small slit in the top of each pie with a small knife, then brush the tops with egg wash. Sprinkle each with a few fresh oregano leaves, some sesame seeds, flaky sea salt and freshly cracked black pepper. Bake at 200°C/400°F for 20 minutes, until golden.

7. **Serve:** Remove the pies from the oven and allow to cool slightly before serving. Enjoy warm from the oven.

NOTES

Keep it cold: assembling the pies can take a little time, but try to get them into the oven as quickly as possible while the pastry is still cold - this gives the best lift and the flakiest layers.

Leftovers: these store well in the fridge for up to 4 days. Reheat in the oven at 180°C/350°F until warmed through and crisp.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/olive-lemon-and-feta-hand-pies>

Let me know if you make the recipe! x **@gatherandfeast**