



Honey recipes from Cyprus Part 1



Greek Yogurt with walnuts and honey

Ingredients

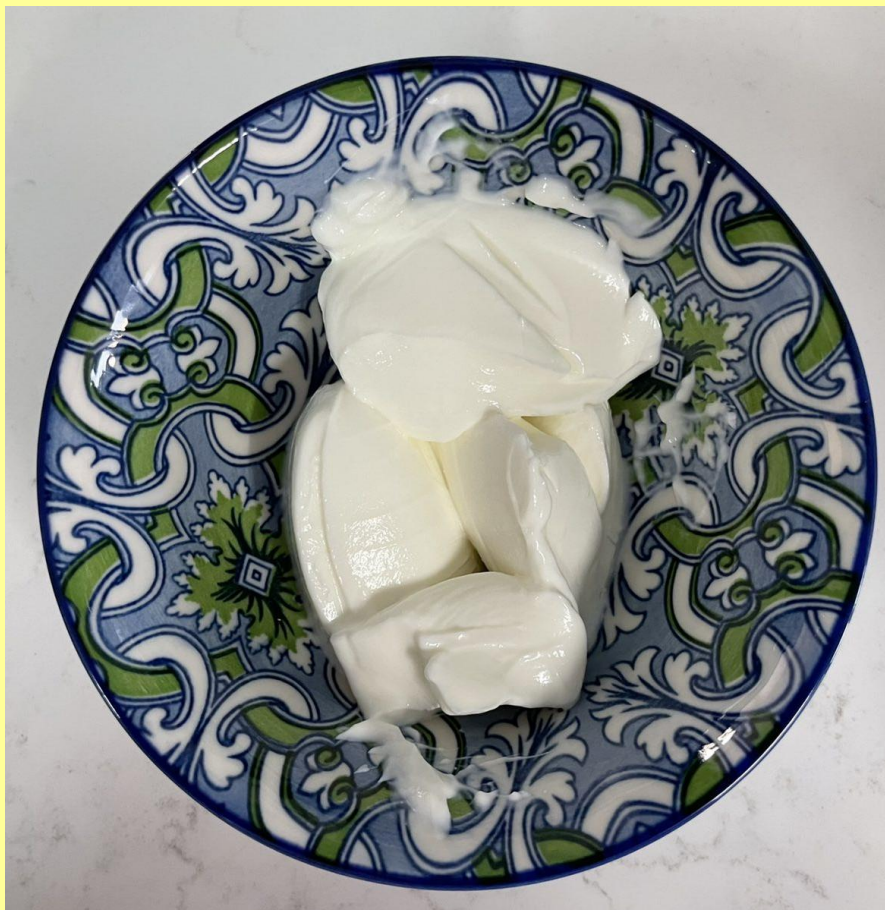
200gr greek yogurt

8 walnuts

1 tablespoon honey

Instructions

1. Put the yogurt in a bowl.



2. Add the walnuts and the honey.



3. Stir and enjoy



Toasted bread with honey

Ingredients

1 slice of bread

1 teaspoon of butter

1 teaspoon of honey

Instructions

Put the slice of bread in the toaster until it becomes slightly brown.

Spread the butter on the hot slice of bread.

Add on the honey and spread it all over the toasted bread.

Enjoy!



Bananas with honey

Ingredients

1 banana sliced

2 tablespoons of honey

Some chocolate vermicelli

Instructions

In a bowl put one tablespoon of honey. Add the sliced banana and over it put the other tablespoon of honey.

Decorate with vermicelli chocolates.

Enjoy your healthy snack.



Anari cheese with honey

Ingredients

3 slices of unsalted anari cheese

3 tablespoons of honey

Some ground cinnamon

Instructions

Put the sliced anari cheese in a plate.



Add on some ground cinnamon



Put on top the honey.



Enjoy your desert!

Crepes with honey

Ingredients

For the Crepes

3 eggs

3 cups flour

3 cups milk

1 teaspoon salt

1 teaspoon olive oil

1 teaspoon cognac

Butter for cooking

Honey to put on top

Instructions

In a bowl put all the crepe ingredients except the flour and stir well.

Gradually add the flour mixing well.

Butter and heat a pan.

Add 3 tablespoons of the mixture in the pan and cook the crepe.

Take a crepe and add some honey on top.



Spread the honey all over the crepe.



Fold the crepe in half and again in half.



Your crepe is ready to eat!

