

## PROJECT PARTNERS

Fundación Patronato Avemariano de Granada  
CE AVE MARIA SAN CRISTOBAL  
(SPAIN) [Coordinator]

[www.sancristobal.amgr.es](http://www.sancristobal.amgr.es)



Argyll and Bute Council - Educational Dpt.  
Campbeltown Grammar School (SCOTLAND)

<http://www.campbeltown.argyll-bute.sch.uk>



Istituto di Istruzione Superiore Einstein  
De Lorenzo Potenza (Italy)

[www.itigeopz.gov.it](http://www.itigeopz.gov.it)



Istituto di Istruzione Superiore "Einstein - De Lorenzo"  
Potenza  
con sede distaccata a Picerno

Secondary Vocational School of Economics  
"Prof.Dr.Dimitar Tabakov" (BULGARIA)

<http://pgisliven.com>



1 EPAL KAVALAS (GREECE)

<http://1epal-kaval.kav.sch.gr>



Aksaray Atatürk Anadolu Lisesi (TURKEY)

[www.aksarayaal.meb.k12.tr](http://www.aksarayaal.meb.k12.tr)



## WHY KOURABIE?

*We have chosen kourabie because:*

- *has a bit of greek tradition, a bit of greek favorite tastes and smells*
- *is easy to be produced*
- *by simple and healthy ingredients*
- *following a simple recipe*
- *there is the option of producing a variety, a family of relative products in order to expand our enterprise*
- *is hard to find elsewhere online*
- *easy to be packed in a huge variety of packages according to the case*
- *can be delivered safely in a perfect healthy, fresh condition*
- *is delicious and irresistible*
- *is a unique product of our place, Kavala*

**Contact us:**

**Address: Samou 2, Kavala, Greece**

**P. C: 65201**

**Email: [mail@1epal-kaval.kav.sch.gr](mailto:mail@1epal-kaval.kav.sch.gr)**

**Web-site**

**<http://1epal-kaval.kav.sch.gr/icon>**



Erasmus+

## E-commerce for Start-ups

2018-1-ES01- KA229-050819\_4

Cooperation for innovation and the  
exchange of good practices  
KA229 - School Exchange Partnerships



*This project has been funded with support from the European Commission. This publication reflects the views only of the author, and the Commission cannot be held responsible for any use which may be made of the information contained therein.*

## WHAT IS IT ABOUT?

*Kourabiedes may resemble light and airy shortbread, but may be made with the addition of almonds. Almonds are the most important ingredient in a Kourabie, and provide the cookie's signature almond flavor. Other ingredients include large amount of butter, as well as flour, sugar, salt, and vanilla extract, among others.*



*Kourabiedes are shaped either into circles, crescents or balls, then baked till slightly golden. Immediately after removing the cookies from the oven, Kourabiedes are rolled in confectioner's sugar (powdered - icing sugar) and left to cool. They are typically then rolled in powdered sugar again once cooled.*

## THE NAME

The Greek word kourabiedes comes from the Turkish word kurabiye, derived from the Arabic word for cookie, غَرِيْبَة (Ghoriba).

Nowadays, kourabiedes in Turkey are called Kavala Kurabiyesi, meaning Kavalastyle cookies.

## Our product:



**Live ICON-kourabie**

## TRADITION & KOURABIE

*Kourabiedes are especially popular for special occasions, such as Christmas or baptisms (christenings).*

*Kourabiedes are traditionally served at Greek weddings, hence the alternative name, Greek Wedding Cookies.*



*In Greece, Kourabiedes are commonly consumed during Christmas season, as well as around Easter and other holidays and special events. They are also a popular treat for New Year's festivities.*