

# TRADITIONAL GREEK CHRISTMAS SWEET

## “MELOMAKARONA”



## INGREDIENTS

- *5 cups olive oil*
- *2 cups sugar*
- *1 cup brandy*
- *2 spoons soda*
- *2 baking powders*
- *1 orange juice*
- *1 cup orange zest*
- *1 spoon cinnamon*
- *1 spoon clove*
- *A half pint rosewater*
- *Flour*



## PROCEDURE [1/3]

- ***Mix the sugar with the olive oil. Afterward, add the brandy, the soda, the baking powder, the orange juice, the orange zest, the cinnamon, the clove and the rosewater. Lastly, add flour, until there is a mixture, which can be shaped easily.***



- ***Shape the mixture in an oval form and set them onto a baking paper, in the pan.***



## PROCEDURE [2/3]

- *Place them in the oven. Bake them for 20 minutes, on about 180°F.*



- *Prepare the syrup: boil 2 cups sugar, 2 cups honey, 2 cups water and some lemon, for 8 minutes.*



## PROCEDURE [3/3]

- *When the melomakarona have been baked, put them in the syrup for some seconds.*



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P4.1.2 ACTIVITY