

DAKOS



Ingredients

4 large round barley rusks (or other crisp bread)

Feta cheese (or a light, soft, white cheese)

3 large tomatoes

2 tbsp olive oil

A sprinkle of dried oregano

Black pepper and salt

You can add capers and olives

Method

1. Break rusks into smaller pieces or place the whole pieces on a platter.

You could also moisten the rusks with some water, if you prefer.

Chop the tomatoes and place them on top of rusks.

2. Crumble the cheese and place it on top of the tomato chunks. Put the capers and the olives on top. Add the olive oil, pepper, salt and the oregano.

Enjoy!

ST. FANOURI'S PIE



St. Fanouri's pie is a sweet cake made in the memory of the Saint (27/08) and is taken to church and offered to the faithful as a blessing. It has also prevailed as a custom to offer the cake as a gentle gesture of believers to find lost objects and persons!

Ingredients

375 g seed oil
375 g orange juice
300 g sugar
1 tsp. soda
1 tsp. grated cinnamon
 $\frac{1}{4}$ tsp. grated clove
540 g self raising flour
120 g walnuts
75 g black raisins
A pinch of salt

For serving
1 tbsp. powdered sugar

Method

Preheat the oven to 170 ° C. In a large bowl put the seed oil, 250 g. of the orange juice and the sugar and stir until the

sugar melts. In another bowl put 125 grams orange juice, the soda, the cinnamon, the cloves and stir with a fork until the soda is foamed. Add the soda mixture to the sugar mixture and stir with the egg whipper. Add the flour, the nuts, the salt and the raisins in the bowl and mix well until all ingredients are homogenized. Pour the mixture into a buttered pan 25x30 cm and bake at 170 ° C for 50-60 minutes. Allow to cool well and serve with powdered sugar on top.