

MENU

- TIROPITAKIA (przystawka: małe serowe pierożki)
- SOUTZOUKAKIA (danie główne: pulpeciki z pieca w sosie pomidorowym)
 - BAKLAVA (deser)

TIROPITAKIA (LITTLE GREEK CHEESE PIES)

Ingredients:

- 225 g feta
- 1 cup grated cheese
- chopped parsley
- 2 eggs (beaten lightly)
- black pepper
- 450 g phyllo dough
- ½ cup butter, melted (unsalted)

Directions:

Mash the feta with a fork (until it crumbles), add grated cheese, parsley, eggs and black pepper.

Cut the phyllo leaves into strips of 25 x 5 cm. Cover the phyllo with a slightly damp towel, so that the phyllo sheets do not dry out. Brush each phyllo leaf with the melted butter, place 1 coffee spoon of the filling at the bottom of each leaf, fold over to form a triangle and continue folding until the strip is completed.

Place the completed triangles on a well-greased backing tray. Brush the top of each triangle with butter and bake in a medium oven until the pastries are golden brown and flaky. Serve hot.

SOUTZOUKAKIA

Ingredients:

- ½ cup water
- 2 slices of white bread
- 3 garlic cloves
- 1 teaspoon of salt
- ½ teaspoon of black pepper
- 2 teaspoons of ground cumin
- 1 egg (beaten lightly)
- 600 g of minced meat (we recommend mixing 400g of beef and 200g of pork)
- ½ cup olive oil or butter
- 500 g of tomatoes
- 1 can of tomato paste
- ¼ cup butter
- 1 teaspoon of sugar

Directions

Soak the bread in the water until thoroughly softened (10 minutes). Then mash it with a fork. Chop the garlic cloves very finely and mix it with bread, adding ½ teaspoon of salt, ½ teaspoon of pepper, the cumin and the minced meat. Mix the ingredients until thoroughly blended. Dampen your hands, pinch of small portions of meat mixture, shape them into oval rolls (an elongated, slightly flattened meatball).

Put the meatballs on a baking tray and sprinkle ½ cup of butter on them. Bake them in a very hot oven for 25 minutes. In the meantime, prepare the sauce: boil together the tomatoes, tomato-paste, 1/3 cup of butter, ½ teaspoon of salt and 1 teaspoon of sugar. Place the meatballs in a new baking tray. Cover the meatballs with the sauce and put back in the oven for another 15 minutes. Serve hot with rice.

BAKLAVA

Ingredients:

- 450 g phyllo dough
- 450 g nuts or almonds, finely chopped
- ½ cup bread-crumbs
- ¼ cup sugar
- 1 ½ cup melted butter (unsalted)
- 1 teaspoon of cinnamon

For the syrup:

- 4 cups sugar
- 2 cups water
- lemon juice (you can adjust the quantity to your taste, e.g. ½ lemon)

Directions

Coat the bottom of a baking pan (22 x 33 cm) with a layer of phyllo dough and brush generously with melted butter. Continue until you have 6 buttered sheets of phyllo.

Mix the nuts with the bread-crumbs, cinnamon and sugar. Sprinkle some of this mixture over your bottom crust.

Then lay down 2 layers of phyllo (each of them needs buttering). Sprinkle another coating of your nut mixture. Continue alternating with 2 layers of buttered phyllo and sprinkling of the nut mixture (make sure that you have 6 sheets of phyllo dough left for your top crust). Lay your 6 phyllo sheets, one buttered at a time, to create your top crust. Use the remainder of the butter over top of crust.

Score pieces diagonally with a knife.

Bake in a medium oven for about one hour (or whenever browned).

Meanwhile make your syrup: boil sugar, water and lemon juice.

When baklava is ready, pour the warm syrup all over the cooled baklava. Let the baklava rest before serving. Keep in a cool place.

Yannis and Agnieszka

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