

## Easter cookies

It makes roughly 100 cookies

500 gr. unsalted butter

2 ½ cup sugar

6 eggs

2 capsules perfume vanilla  
(in form of dust)

1/4 cup cognac

baking powder

(approximately 2 little  
spoons)

2 kilos flour for all uses

zest orange (approximately 2 little spoons)

2 yolks dissolved in a few gr. of water in order to be spread with sesame on top of the cookies



We beat the butter and the sugar until they become light and foamy. Then we beat the eggs separately and we add them in the mixture of the sugar and the butter. We optionally add the cognac and the orange zest and continue beating. We mix the baking powder and the vanilla with 4 cups of flour. We add that in the mix little at a time and we mix well. We add the remaining flour little at a time with our hands until it takes the shape of a soft dough. The dough should not be very dry. We knead well. We cut small pieces of dough, approximately as a big walnut, and we stretch them in bands of length roughly 15 cm. and thickness 1 cm. We fold them in the middle and wrap them in order to make a braid or whatever form we wish. We place them in oil papers leaving 2 cm. among them. We spread the mix of yolks on them we sprinkle with sesame. We cook in preheated oven up to 200° C for 25' approximately until they take gold/blonde colour.

## Lamb with stamnagkathi ( a known greek green )

### Ingredients

- 1 1/2 kilo lamb (the piece above the knee)
- 1 kilo [stamnagkathi]
- 2 big onions
- oil
- 1 egg
- lemon
- salt – pepper

### Instructions

1. Clean and wash the [stamnagkathi]. Then you boil it for five minutes in abundant salted water and then strain it.
  2. Salt the meat.
  3. In a saucepan put the oil with the onion cut in cubes, turn for a little while and afterwards add the lamb while turning it wait until it gets brown, always in low fire so as it loses all of its water.
  4. Leave the meat be cooked well and at the end put the [stamnagkathi] in the saucepan along with a little pepper and boil again for five minutes.
  5. Then take a little lemon juice, the egg and just a little from the liquid of the food, mix all together and add it in the food. For those who do not want [aygolemono] they can use only lemon. If you do not find [stamnagkathi] you can put various other green of mountain. Also if you cook it in very low fire it will not need any water and it will become even more tastier.
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## Kalitsounia for the Easter period

Everyone knows kalitsounia. They are small pies with mizithra. That's a milk product, that tastes extremely well.

### Ingredients

#### **For the dough**

1Kg flour for all uses

½ tsp. Salt

2tsp oil

water(enough so that the dough does not stick in your hands when kneading it)

½ water glass tsikoudia

#### **For the filling**

1Kg mizithra

2 eggs

1 tsp. Finely chopped mint(optional)

### Preparation

Mix all the ingredients for the dough well, knead the dough with your hands and let it rise 1-2 hours.

Prepare the filling mixing all the ingredients until they are well blended.

Using a rolling-pin roll out a pastry sheet, the size of a soup plate. Fill each pastry sheet with a tbsp. of the mixture, fold and close it well and then fry them in very hot oil on both sides. You can also bake them in the oven for 30'-40' at 180° C after having basted them with a beaten egg and sprinkled with sesame.

## **Taramas salad (that is usually eaten when people fast before Easter)**

Ingredients (for 1 kilo salad roughly)

- 150 [gr]. white tarama
- 300 [gr]. bread [crumb]
- juice of 2 lemons
- 1/2 cup of tea oil (olive oil)
- 1 very small onion (1/4 of mediocre onion)

Instructions

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: Get the bread a little wet in water and then squeeze it until it loses the water. Put in the blender the onion and melt it with the help of the lemon and half of the oil. Add the tarama and the bread and mix them well until we have a smooth mixture. Add the rest of the oil and lemon juice and mix again very well. Taste it if it needs add more lemon juice or oil.

TIPS: The whiter the tarama is the better.

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## **Octopus with spaghetti**

Ingredients

- 1 kilo octopus
- 1 packet spaghettis [kofta],
- 1 cup of tea olive oil
- 1 big onion, grated
- 3 tomatoes, or 1 spoonful [pelte]
- 1/2 cup of tea, wine, red pepper, salt

Instructions

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1. Clean and wash the octopus. Then you cut it in small pieces and brown it [tsigarizete] in the saucepan with the olive oil and the onion,
  2. Add the wine and let it simmer for 10' . Add the grated tomatoes or the [pelte] dissolved in cup water.
  3. Cover and simmer for 40'-45' if it is essential you still add little water.
  4. When the octopus is almost cooked, add plenty of water (at least 6-7 cup. As soon as it boils you add the spaghetti.
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# Lamb on the spit

## Ingredients

1 lamb  
salt,  
pepper  
wire for the tying and string for the sewing



## Instructions

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Pass the spit in the lamb beginning from the abdomen and the thoracic cavity, the neck and finally the head, where it should punctures the bone of skull. The lamb should be fasten in two points in his vertebral column with the wire and in one other point in the neck, on You put salt and pepper the interior of abdomen and thorax and you sew the abdomen with cotton string. You put just a little salt and pepper also on the outside side of the lamb. After the cinder is prepared, the lamb is put at first highly above the cinder and the spit should turn fast. After the fat has begun to melt and grease the lamb the spit may be removed in a lower position and then it should turn slowly. The time that needs until it's ready, varies depending on the size of lamb and the force of the fire. In general terms, a lamb of 6 kilos needs roughly 2 to 2,5 hours in order to be ready. After it is cooked you remove the spit from the fire, leave it a little (15' – 20'), then you chop and you serve.