



Kritharaki
Greek pasta- pâtes grecques

KRITHARAKI
COOK-KIT.

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200 gr kritharaki(greek pasta)
800 ml vegetable stock
1 chopped onion
4 tomatoes peeled and chopped
1 bay leaf
40 ml extra virgin olive oil

KRITHARAKI COOK-KIT

1-2
PORTIONS

INGREDIENTS

Kritharoto (kritharaki alla risotto)

200 gr kritharaki pasta
800 ml vegetable stock
2 gr dill -1 lime juiced
25 ml olive oil
1 tea bag of Krokous tea (Greek Saffron)
2 gr salt-*pepper; 50 gr butter
10 gr chopped sun dried tomatoes
60 gr grated parmesan cheese;
black sesame seeds

TRADITIONAL RECIPE

In a hot saucepan place the olive oil and the onion and cook until softened. Then add the tomatoes and kritharaki, vegetable stock and the bay leaf. Let it simmer for 10 more minutes, turn off the heat and let it rest for 15 minutes. It can be served with feta cheese and olive oil.



In a small saucepan bring vegetable stock to a boil add 1gr dill, and the krokos tea bag for at least 5 minutes. Add the kritharaki and let it boil for 8 minutes. When the flavors and color are strong enough strain the stock. Pour the olive oil into a sauté pan and warm it up, add the krithathaki, pepper, lime juice, chopped sun dried tomatoes and 1 more gr of dill. Stir it well for 2 minutes. Add the Parmesan cheese and at the end the butter. Stir it until you have a fluffy texture. Serve it like risotto with some fresh herbs and a little bit of black sesame seeds.

MODERN RECIPE

Feedback: discovergreekbe@gmail.com—The recipes come courtesy of (in alphabetical order)
G.Dimitriou, M.Makrygiannakis (chefs) and N.Tsiknakos (Executive Chef)