Broccoli Tart

8 | 35' | 45'

Ingredients

- 400 g puff pastry
- 250 g broccoli
- 150 g white cheese (type of feta, sirene, ser typu feta)
- 150 g yellow cheese (type of mozzarella, gouda, edam, emmental)
- 1 egg
- 2 onions
- 50 ml olive oil
- salt to taste
- black pepper to taste

Method

1. Roll out the puff pastry and place it in a greased baking pan or springform pan. Shape around the edges of the pan and trim off any excess dough.
2. Set the dough aside to rest, while you cook the broccoli in salted water for about 8-10 minutes.
3. Once done, remove from heat and let cool.
4. In a pan with heated oil, sauté the onion, cut into half moons, until completely soft. Season with black pepper.
5. Beat the egg, prick the dough with a fork and brush all over with the beaten egg.
6. Spread the shredded cheese on the bottom of the dish, spread the sautéed onions on top, arrange the broccoli on top. Sprinkle generously with the grated yellow cheese on top.
7. Bake at 200 degrees in a preheated oven until golden brown. Cool and serve.

Cypriot Scrambled Eggs with Village Sausage

2 | 10’ | 10’

Ingredients

- 8 large eggs
- 250 g village sausage, sliced
- 1–2 tbsp olive oil
- salt & freshly ground black pepper
- fresh oregano

Method

1. Slice the sausage into thin rounds or small pieces. In a non-stick pan, heat the olive oil and sauté the sausage over medium heat for 3–4minutes until browned and slightly crispy.
2. In a bowl, add the eggs.
3. Lower the heat and pour the eggs over the sausage in the pan. Stir gently and continuously with a spatula or wooden spoon, allowing the eggs to cookslowly and stay creamy.
4. Add freshly ground black pepper. Remove from heat when just set – they will continue to cook slightly from residual heat.
5. Serve warm with crusty village bread or pita. Garnish with fresh oregano.

Raw Pepper and Sun-Dried Tomato Pate

4 | 10' | 10'

Ingredients

- 4 red peppers
- 2 green peppers
- 8 dried tomatoes pre-soaked in water
- 2 carrots
- ½ tsp rosemary
- 3-4 sprigs parsley
- 2 cloves garlic
- 1 pinch red pepper
- 50 ml olive oil from the sun dried tomatoes
- salt to taste

Method

1. Wash and clean the peppers. Cut them into large pieces. Wash, peel and coarsely chop the carrots.
2. Place all ingredients in the blender jug, along with the spices. Blend until smooth.
3. Serve the pate.

Smoked Mackerel Spread

4-6 | 10’ | -

Ingredients

- 200 g cottage cheese
- 1 tin of mackerel fillets in oil
- 2-3 tbsp natural yoghurt or 18% cream
- 2 tbsp lemon juice
- 1 tsp chives
- 1 tsp dill
- 1 tsp parsley
- 1 tsp granulated garlic
- black pepper

Method

1. **Blend:** Place cottage cheese and mackerel fillets in a tall mixing bowl and blend until smooth.
2. **Season:** Stir in herbs, lemon juice, garlic, salt and pepper. Mix thoroughly.
3. **Serve:** Enjoy with fresh bread or toast.

Austrian dumplings made from stale bread

20-30 dumplings | 1h (soaking) 20' (prep) | 30'

Ingredients

- 300 g stale rye sourdough bread
- 300 ml milk, but plain water can also be used
- 1 leek
- 2 cloves of garlic
- 50 g butter
- 2 eggs
- 150 g hard mature cheese
- salt, pepper, nutmeg
- optional: breadcrumbs

Method

1. **Soak Bread:** Cube bread and soak in warm milk or water.
2. **Fry Aromatics:** Sauté chopped leek and garlic in butter.
3. **Mix:** Squeeze out excess liquid from bread, combine with eggs, cheese, seasonings, and sautéed vegetables. Mix into a mouldable dough. Add breadcrumbs if too soft.
4. **Cook:** Shape into balls and simmer in hot water. Remove after floating for 2 minutes.

Halloumi Loaf (Halloumopita)

8-10 slices | 15´ | 40-45´

Ingredients

- 500 g halloumi cheese, grated (keep a little aside for topping)
- 4 eggs
- 200 ml fresh milk
- 120 ml olive oil (or melted margarine for a more traditional touch)
- 400 g self-raising flour (or all-purpose flour + 1 packet baking powder)
- 1 bunch fresh mint, finely chopped
- 1 tsp salt (adjust since halloumi is salty)
- ½ tsp black pepper

Method

1. In a large bowl, whisk together the eggs, milk, and olive oil.
2. Add the sifted flour with the baking powder, salt, and pepper. Mix lightly.
3. Fold in the grated halloumi and mint, keeping a little cheese aside for topping.
4. Mix gently until you have a thick batter.
5. Grease a loaf tin well and line with baking paper.
6. Pour in the mixture, sprinkle with the reserved halloumi.
7. Bake in a preheated oven at 180°C for 50–60 minutes, until golden and a knife inserted in the center comes out clean.
8. Allow to cool slightly before removing from the tin.

Mini Cypriot Tahini Rolls

12 mini rolls | **20' (+1h rise)** | **20-25´**

Ingredients

For the dough:

- 350 g all-purpose flour
- 7 g dry yeast (1 packet)
- 180 ml warm water
- 50 ml sunflower oil or mild olive oil
- 30 g sugar
- 1/2 tsp salt

For the filling:

- 150 g tahini (well stirred)
- 60 g sugar (or more to taste)
- 1 tsp ground cinnamon
- 1–2 tbsp water (to loosen the tahini)

For the syrup:

- 100 ml water
- 100 g sugar
- a dash of lemon juice

Method

1. In a bowl, combine the yeast, warm water, and sugar. Let it sit for 5–10 minutes until bubbly. Add the oil, flour, and salt. Knead until soft and elastic – about 8–10 minutes. Cover and let rise in a warm place for 1 hour, or until doubled.
2. In a small bowl, mix tahini, sugar, cinnamon, and a tablespoon of water. The texture should be spreadable but not runny.
3. Divide the dough into 12 equal pieces. Roll each piece into a thin rectangle. Spread a thin layer of tahini filling all over. Roll tightly like a cigar, then twist it gently into a spiral shape. Place on a baking tray lined with parchment paper.
4. Let the rolls rest for 15 minutes while you preheat the oven to 180°C (fan). Bake for 20–25 minutes or until golden.
5. Bring to a boil the syrup ingredients. Simmer for 5 mins. Brush over hot rolls.

Salad with Chicken, Cabbage and Chickpeas

6 30’ 10’

Ingredients

- 250 g cabbage
- 400 g boiled chickpeas
- 300 g cooked chicken fillet
- 12 cherry tomatoes
- 100 g rocket leaves
- 100 g valeriana leaves

For the dressing

- 1/2 tsp salt
- 100 ml olive oil
- 1 tsp mustard
- 1/2 lemon

Method

1. Prepare the dressing,
2. Chop the cabbage very finely
3. Add the rucola leaves
4. Add the drained chickpeas
5. Add the valeriana leaves
6. Meanwhile, dice the chicken and add it to the salad. Chop the cherry tomatoes and add it to the rest of the ingredients.
7. Pour the dressing over the salad, stir and serve.

For the dressing

8. In a bowl, mix the oil, salt, lemon juice and mustard and whisk until smooth.

Watermelon, Halloumi & Rocket Salad with Toasted Pine Nuts

4 | 15' | 5' (for halloumi)

Ingredients

- 120 g fresh rocket leaves (arugula)
- 300 g watermelon, cut into small triangles (seeds removed)
- 200 g halloumi cheese, cut into cubes
- 1 tbsp olive oil (for grilling the halloumi)
- 2 tbsp pine nuts
- a handful of fresh mint leaves (optional)

For the dressing

- 2 tbsp olive oil
- 1 tbsp fresh lime or lemon juice
- 1 tsp honey or carob syrup
- freshly ground black pepper

Method

1. In a dry pan over medium heat, toast the pine nuts for 2–3 minutes, stirring constantly, until golden and fragrant. Set aside.
2. In the same pan, heat 1 tbsp olive oil. Sear the halloumi cubes on all sides until golden and slightly crisp (about 2–3 minutes per side). Set aside.
3. In a large bowl or platter, spread the rocket leaves. Top with watermelon triangles, warm halloumi cubes, and mint leaves. Sprinkle with the toasted pine nuts.
4. Make the dressing:Whisk together olive oil, lemon or lime juice, honey (or carob syrup), and pepper.Drizzle over the salad just before serving.
5. Serve immediately while the halloumi is warm and the pine nuts still crunchy.

Turkey Soup with Leftovers

4 | 20’ | 40’

Ingredients

- 400 g turkey meat left over from roasted turkey
- 4 potatoes
- 3 peppers
- 2 tomatoes
- 2 onions
- hot pepper as desired
- 1 tsp dried celery or 4/5 sprigs fresh celery
- 1 tsp dried parsley or 4/5 sprigs fresh parsley
- 1 tsp oregano
- 50 ml oil
- salt to taste
- pepper to taste

Method

1. If you roasted a turkey and didn’t manage to eat it all, put the remaining meat into this delicious soup. To prepare it, you will need the broth left over from roasting the bird. If there is not enough, add water.
3. Finely chop the onion and peppers. Peel the carrots and chop them finely as well.
4. Peel the potatoes and cut them into cubes.
5. Heat the oil in a saucepan and add the onions, carrots and peppers one by one. Sauté until soft, stirring occasionally.
6. Pour in the stock left over from roasting the turkey. Add water if necessary. When it boils, add the potatoes. Stir and cover. Cook the soup over medium heat.
7. Meanwhile, grate the tomatoes. Remove the veins and seeds from the chili pepper and chop it finely.
8. When the potatoes are cooked, add the tomatoes. Add salt and dry spices. Add the chili pepper. Stir and let it boil for a few more minutes.
9. Meanwhile, shred or cut the meat into small pieces. Add it to the soup as well. Cook for another 4-5 minutes, add the finely chopped celery and turn off the heat. Serve the soup hot, with toasted bread and a slice of lemon.

Cream Soup with Mushrooms and Potatoes

6 30’ 90’

Ingredients

- 800 g mushrooms
- 2 potatoes
- 1 onion
- 3 cloves garlic
- 3 stalks celery
- 1/2 bunch dill
- 1/2 bunch parsley
- 60 g butter
- 60 ml oil
- 200 ml cooking cream
- 1 tbsp cornstarch
- salt to taste
- black pepper to taste

Method

1. Heat the oil and butter in a saucepan and sauté the finely chopped onion and garlic. Add the peeled and finely chopped celery and sauté for a few more minutes.Once the onion and celery are soft, add the coarsely grated potatoes to the pot. Stir a few times and add the chopped mushrooms.
2. Cook everything for a few minutes, then season with salt and pepper and pour in enough hot water to cover the vegetables. Boil until fully cooked.
3. Once the vegetables are cooked, season with dill and parsley and puree.
4. Pour the starch into the cooking cream, mix well, add to the already pureed soup and leave on the stove to boil for 2-3 minutes. If the soup is very thick, thin it out with additional water or cream.

Wodzionka
(Silesian Bread Soup)

2 | 20’ | -

Ingredients

- 120 g stale bread (preferably sourdough)
- 60 g homemade lard with cracklings
- 400–500 ml boiling water
- 1 clove garlic
- salt and black pepper
- optional: parsley or cumin

Method

1. **Prepare the bread:** Tear or cut the bread into cubes and divide between two bowls.
2. **Prepare the soup:** Pour boiling water over the bread so that it is completely covered.
3. **Finishing touches:** Add lard, crushed garlic, salt and pepper. Optionally, season with herbs or Maggi seasoning.

Tagliatelle with Red Beetroot

5 10' 20'

Ingredients

For the pasta

- 500 g tagliatelle
- 300 g cheese
- 30 ml olive oil
- 1/2 tsp salt
- 50 g pistachio

For the sauce

- 500 g canned beets
- 100 ml olive oil
- 4 cloves garlic
- 1/2 tsp salt

Method

For the pasta

1. Cook the tagliatelle according to the package directions in salted boiling water with a drizzle of olive oil. Remove from heat, drain and leave to cool.
2. Return the tagliatelle to the heat, mix with the pureed beets and stir until evenly distributed throughout.
3. Once the pasta is warmed through, serve sprinkled with the cheese and the chopped pistachio

For the sauce

4. Add garlic, salt and olive oil to the pre-cooked beets. Blend until smooth.

Polish dumplings with Broth Meat Filling

40 pcs 40' 20'

Ingredients

For the dough

- 500g flour
- 3 tbsp oil
- 250ml hot water
- ½ tsp salt

For the filling

- 600–800g cooked meat (beef and poultry, from broth)
- 1 large onion
- 1 tsp salt
- ½ tsp pepper

Method

1. **Prepare Dough:** Mix flour, salt, oil and hot water. Start with a spoon, then knead by hand until soft and elastic. Addmoreflour as needed.
2. **Roll and Cut:** Roll out the dough thinly. Use a glass to cut out circles.
3. **Prepare Filling:** Finely mince or grind meat. Dice and fry onion, then mix with meat. Season well. Add a few tablespoons of broth or water if the mixture is too dry.
4. **Form Pierogi:** Place 1 teaspoon of filling in each dough circle. Moisten edges with water, fold and seal.
5. **Cook:** Drop into boiling salted water in batches. Cook for 2–3 minutes after they float.

Millet baked with broccoli, mushrooms and dried tomatoes

4-6 | 15' | 30'

Ingredients

- 300 g millet
- 2 eggs
- 250 g mushrooms
- 1 small, blanched broccoli
- 2 tomatoes
- 150 g grated cheese
- 3 tbsp sun-dried tomatoes with garlic and basil
- 1 tsp herb pepper

Method

1. **Cook Millet:** Cook millet in 1 litre of unsalted water for 15 minutes. Let cool.
2. **Mix Base:** Combine cooked millet with eggs and sun-dried tomatoes.
3. **Form Layers:** Roll out millet mixture on baking paper into rectangular bases (approx. 20cm x 8cm, 1cm thick). Bake at 180°C for 15 minutes.
4. **Top and Bake:** Top with sliced tomatoes, broccoli, and sautéed mushrooms. Sprinkle with herbed pepper and bake until heated through.

Peas in Tomato Sauce with Chicken, Potatoes & Carrots

4 | 10’ | 35-40´

Ingredients

- 600 g chicken (thighs or breast, cut into portions)
- 500 g peas (fresh or frozen)
- 2 medium potatoes, cubed
- 2 carrots, sliced
- 1 large onion, finely chopped
- 2 garlic cloves, minced
- 400 g chopped tomatoes (or fresh grated)
- 2 tbsp tomato paste
- 80 ml olive oil
- ½ bunch dill or parsley, chopped
- 1 bay leaf
- ½ tsp sugar (optional, to balance tomato acidity)
- Salt, freshly ground pepper
- 500 ml hot water or chicken stock

Method

1. Heat half of the olive oil in a pot and sear the chicken on all sides until golden. Remove and set aside.
2. In the same pot, add the remaining olive oil, sauté the onion and garlic until soft.
3. Stir in the tomato paste and cook for 1 minute. Add the chopped tomatoes, sugar, bay leaf, salt, and pepper. Bring to a gentle boil.
4. Return the chicken to the pot, pour in the water or stock, and simmer for 20 minutes.
5. Add the potatoes and carrots, cook for another 15 minutes.
6. Finally, add the peas and simmer for 10–15 minutes until all vegetables are tender and the sauce has thickened.
7. Stir in the dill or parsley at the end, let it rest for 5 minutes before serving.

Stuffed Red & Yellow Peppers with Rice

4 | 25' | 60-70´

Ingredients

- 8 large bell peppers (mixed red and yellow), tops cut off and seeds removed
- 200 g short-grain rice (Carolina or Arborio)
- 1 large onion, finely chopped
- 1–2 spring onions, chopped
- 1 medium tomato, grated
- 1 tbsp tomato paste
- 1 small zucchini, grated or finely chopped
- 1 carrot, grated
- 1 handful chopped parsley
- 1 handful chopped mint or dill
- 80 ml olive oil (plus more for drizzling)
- salt & pepper to taste

Method

1. Cut the tops off the peppers and remove the seeds and membranes. Keep the tops to use as lids. Lightly salt the inside.
2. In a pan, heat half the olive oil and sauté the onion and spring onion until soft. Add the grated carrot, zucchini, and rice. Sauté for 2–3 minutes. Stir in the grated tomato, tomato paste, herbs, salt & pepper. Add 100 ml of water and cook for 5 minutes until partially absorbed. Remove from heat. Add feta or minced meat if using. Let it cool slightly.
3. Spoon the mixture into each pepper, leaving a little space at the top for the rice to expand. Close with the reserved tops.
4. Place the stuffed peppers upright in a deep baking dish. Add a few slices of potato between them if you wish. Pour 200 ml of hot water or stock around the peppers. Drizzle with remaining olive oil.
5. Cover loosely with foil and bake at 180°C for 45 minutes. Remove foil and bake another 20–25 minutes until the tops are nicely roasted and the rice is cooked.
6. Let them cool slightly before serving. Great warm or at room temperature, with crusty bread or a dollop of yogurt.

Pork and Sausage in a Clay Cooking Pot

6 | 30’ | 90´

Ingredients

- 600 g pork
- 1 pc sausage
- 200 g white cheese (type of feta, sirene, ser typu feta)
- 200 g yellow cheese (type of mozzarella, gouda, edam, emmental)
- 150 g tomato paste
- 4 eggs
- 4 potatoes
- 2 onion
- 2 carrots
- 8 mushrooms
- 100 g lard
- 1 tbsp dried thyme
- salt to taste
- black pepper to taste

Method

1. Cut the meat into cubes, season it with salt and pepper, mix well and fry it in the preheated fat. Once the meat is golden brown, remove it and fry the peeled and sliced potatoes in the same fat until lightly golden brown.
2. Prepare 4 clay cooking pots, grease them with lard and spread the finely chopped onion in them. Spread the meat on top, adding the broth that has separated in the plate. Place the peeled and diced sausage on top. Next, add the mushrooms and carrots.
3. Season each pot with thyme and tomato paste and mix well. Spread the fried potatoes on top, close with a lid and put in a cold oven. Bake at 200 degrees for 25-30 minutes.
4. Meanwhile, in a bowl, beat the eggs together with the grated yellow cheese and crumbled cheese.
5. Mix well and once the cooking pot dishes are ready, divide the mixture into 4 and distribute in each. Return the pots to the oven, uncovered, and bake until golden brown.

Chicken with Rice, Bacon and Dried Tomatoes

6 30’ 90´

Ingredients

- 6 chicken legs
- 600 g rice
- 300 g bacon
- 285 g - 1 jar dried tomatoes
- 4 carrots
- 3 onions
- 3 bay leaves
- 3-4 sprigs fresh rosemary
- 1 tbsp red pepper
- 1 bunch fresh basil
- salt to taste
- black pepper to taste

Method

1. Place the chicken thighs in a large saucepan with one carrot and one onion, chopped coarsely, the bay leaf, two sprigs of rosemary, salt and 4-5 tablespoons of the oil from the sun-dried tomatoes. Cook for 30-35 minutes.
2. Once the meat is cooked, remove the pot from the heat, remove the legs, and strain the broth.
3. Heat the remaining fat from the sun-dried tomatoes in a saucepan, sauté the bacon for 2-3 minutes and add the finely chopped carrots and onions.
4. Once they are soft, season with paprika, salt and black pepper. Stir and add the previously washed and drained rice. Simmer everything for about ten minutes.
5. Meanwhile, chop the sun-dried tomatoes. Add them to the rice, cook for another 2-3 minutes and add the finely chopped rosemary and basil.
6. Pour in 1 part of the strained chicken broth, stir and leave on the stove until the rice absorbs the liquid.
7. Transfer everything to a large pan and add 2 more parts of the broth. Distribute well, arrange the already cooked chicken legs on top and bake in a preheated 200 degree oven until cooked.

Light Moussaka Bowl with Pork and Yogurt

4 20’ 30´

Ingredients

- 1 medium eggplant, thinly sliced
- 1 courgette (zucchini), sliced
- 1 potato, thinly sliced
- olive oil, salt, pepper
- 300 g minced pork
- 1 small onion, finely chopped
- 1 garlic clove, minced
- 200 ml tomato passata
- 1 tbsp tomato paste
- small handful of chopped parsley
- 200 g strained Greek yogurt
- chopped chives, for serving

Method

1. Roast the sliced vegetables with olive oil, salt, and pepper at 200°C for about 20 minutes until tender.
2. In a pan, sauté the onion and garlic, add the minced pork, tomato paste, passata, salt, and pepper. Cook until the sauce thickens, then add parsley.
3. Arrange the roasted vegetables on a serving dish, spoon the warm pork mixture on top, and finish with a layer of plain yogurt.
4. Serve at room temperature or slightly warm, sprinkled with fresh chives.

Baked Salmon with Crispy Crust

4 | 10’ | 15´

Ingredients

- 4 pcs salmon
- ⅔ tsp breadcrumbs
- 2 tbsp mustard
- 1 tsp red pepper
- ½ tsp dried garlic
- ½ bunch parsley
- 7-8 sprigs fresh thyme
- 70 ml olive oil or vegetable oil
- salt to taste
- black pepper to taste

Method

1. Place the fish skin side down on a baking sheet lined with parchment paper. Season with salt and pepper and spread with the mustard.
2. In a bowl, combine the breadcrumbs, olive oil, paprika, parsley, thyme, and garlic. Mix until a paste forms.
3. Brush the fish with the aromatic mixture and bake it at 200 degrees for about 12-15 minutes.

Stuffed Calamari with Rice, Spinach and Feta

4 | 20’ | 35-40´

Ingredients

For the stuffing:

- 200 g short-grain rice (e.g. Arborio)
- 2 tbsp olive oil
- 1 small onion, finely chopped
- 1 spring onion, chopped
- 200 g fresh spinach, chopped (or frozen, thawed and drained)
- 150 g feta cheese, crumbled
- 1 small bunch of dill, finely chopped
- zest of 1 lemon
- salt & pepper to taste

For the calamari:

- 8 medium calamari tubes, cleaned
- toothpicks or kitchen string to seal
- 2 tbsp olive oil
- juice of 1 lemon
- ½ cup water or dry white wine
- optional: a pinch of chili flakes

Method

1. Prepare the filling. Heat olive oil in a pan. Sauté the chopped onion and spring onion until soft. Add the spinach and cook for a few minutes until wilted (or dry, if using frozen). Stir in the rice and cook for 2–3 minutes. Add 1/2 cup of water and simmer for about 5–7 minutes until the rice is partially cooked. Remove from heat and mix in the crumbled feta, dill, lemon zest, salt, and pepper. Let the mixture cool slightly.
2. Carefully fill each calamari tube about 2/3 full (the rice will expand). Seal with toothpicks or tie with kitchen string.
3. Heat olive oil in a wide pan. Place the stuffed calamari and sear lightly on both sides. Add lemon juice, water (or wine), and chili flakes if using. Cover and simmer on low heat for about 25–30 minutes, until the calamari are tender and the rice is fully cooked.
4. Let rest for 5 minutes before serving. Serve with lemon wedges and a drizzle of olive oil.

Rice Pudding

4 | 5' | 35-40´

Ingredients

- 100 g short-grain rice (like Arborio or glutinous rice)
- 750 ml water
- 750 ml whole milk
- 80 g sugar (adjust to taste)
- 1 stick cinnamon
- 1 piece lemon peel (optional, for aroma)
- 1 tsp cornflour (optional, for thicker texture)
- a pinch of salt

To serve:

- ground cinnamon for dusting

Method

1. Rinse the rice under cold water until the water runs clear.
2. In a medium saucepan, bring the water to a boil, add the rice and cinnamon stick, and simmer gently for about 20 minutes, stirring occasionally, until the rice is very soft and the water is nearly absorbed.
3. Remove the cinnamon stick, and add the milk, sugar, lemon peel, and a pinch of salt.
4. Simmer gently over low heat for another 15–20 minutes, stirring regularly to prevent sticking.
5. If you prefer it thicker, dissolve the cornflour in 2 tablespoons of cold water and stir it in during the last 5 minutes.
6. Once creamy and slightly thickened, remove from heat and discard the lemon peel.
7. Pour into bowls or glasses and let cool slightly.
8. Sprinkle with ground cinnamon before serving. Serve warm or chilled, as you prefer.

Coconut Cream

6 5' 35´

Ingredients

- 1.15 L fresh milk
- 120 g sugar
- 3 egg yolks
- 40 g cornstarch
- 30 g coconut shavings
- 1 tsp vanilla extract

Method

1. Beat the egg yolks well and add 150 ml of fresh milk, the vanilla extract and the cornstarch. Mix until smooth.
2. Pour the remaining litre of fresh milk into a saucepan and, while it is heating, add the sugar and coconut flakes.
3. Once the sugar has completely dissolved, add the egg mixture, stirring constantly. Once it boils, continue stirring without stopping until the cream thickens.
4. Divide the cream into suitable glasses or bowls and let it set. Once cooled, garnish as desired.

Cypriot Mahalepi

6 | 5' | 15´+1hr chilling

Ingredients

- 100 g cornstarch
- 150 g sugar
- 1 litre cold water
- 2–3 tbsp rose water
- rose syrup (for serving)
- (optional) ice cubes or very cold water for the serving bowl

Method

1. In a saucepan, dissolve the cornstarch completely in the cold water, whisking well so it doesn't form lumps.
2. Add the sugar and place over medium heat, stirring constantly until it thickens into a clear, glossy cream.
3. Remove from the heat, add the rose water, and stir through.
4. Pour into large shallow tray (about 3–4 cm deep).
5. Allow to cool completely at room temperature, then refrigerate until set and chilled.
6. Cut into diamond or square pieces and serve cold with plenty of rose syrup, and if desired, add some cold water or ice cubes in the bowl.