

Cretan Dakos

Recipe for Cretan Dakos

Ingredients as appetizer (per person):

- 1 Cretan Paximadi
- 1 Tomato
- 1 Small minced onion
- 100 gr. Feta in small pieces
- 1 Tea spoon lemon juice
- 1 Soup spoon extra virgin olive oil
- Salt
- Oregano
- 1 Soup spoon olives

Preparation:

- Sprinkle the dry bread with a little bit water
- Dash the olive oil over the bread
- Rasp the tomato with a grater or a blender and put it on the bread
- Add the minced onion and then the pieces of feta
- Season with salt, oregano and lemon juice
- Add olives as decoration

Kreta-Agora wishes “Kali Orexi” – enjoy your meal!