

# The comfort of the lamb @ Kouzina Greco, Parramatta

*THE slow-cooked, tender lamb dish has been a favourite of customers at Parramatta's Kouzina Greco for the past 10 years. Chef Andreas Kyriakou says its popularity can be attributed, in part, to Australia's obsession with lamb.*



**Chef Andreas Kyriakou with kleftiko. PICTURE: PHIL ROGERS**

2kg lamb shoulder, must contain bone. Ask your butcher to cut it into 500gm portions  
 250g fresh tomatoes, diced  
 250g brown onions, quartered  
 1kg potatoes, if small leave whole or quartered if large  
 1 cup dry white wine  
 4 bay leaves  
 2 tbsp oregano, preferably dried branches that can be bought from specialty shops.  
 Salt and pepper, lemon juice, extra virgin olive oil and extra oregano to taste

**METHOD**

- \* Combine all ingredients in a dish and massage marinade into lamb. Cover and refrigerate overnight.
- \* Add potatoes to the dish and rub with meat and juice.
- \* Transfer the mixture to a stainless steel tray and cook at 160 degrees for two-and-a-half to three hours.
- \* Test if lamb is ready by lifting the bone with a fork if the meat begins to fall away and the potatoes are cooked, you are ready to serve.
- \* Serve drizzled with lemon juice, oil and oregano. Chef Kyriakou recommends eating the dish with a glass of dry red wine and a traditional horiatiki salad a village salad made up of chunks of tomato, cucumber, green capsicum, red onion, feta and olives.

*Article from the Advertiser*

“People love kleftiko because it resembles home cooking, is fresh and it’s like comfort food. The lamb is the star of the dish and that’s why people here love it so much because it makes use of one of Australia’s most loved meats,” he said.

Mr Kyriakou, who migrated to Australia from Cyprus 10 years ago, has been cooking kleftiko for 30 years. He grew up eating the dish which originated in Cyprus.

“I learned how to cook kleftiko at catering school and for Greeks that and souvla (a larger scale version of souvlaki) are the most popular dishes,” he said.

In Cyprus, Mr Kyriakou said that kleftiko is prepared by giving cognac to an older lamb to drink before it is slaughtered. The meat is then cut up into 500gm chunks and baked in a wooden oven.

The restaurant’s manager, Peter Lalitotis opened Kouzina Greco in 2000 and said it has been a popular destination that has done well to draw diners away from the buzz of Church St.

Repeat customers come back for chef Kyriakou’s kleftiko.

“It’s a dish that requires a little bit of work but I am happy to give my recipe to people because I want them to enjoy it as much as I do,” Mr Kyriakou said.

“Did you know?”  
 \* The name kleftiko comes from the word klephts. Klephts were Greek bandits who lived in the Greek countryside while the country was part of the Ottoman Empire. They used to steal lamb and other meats and cook them in hidden, underground ovens.

**WHAT YOU’LL NEED**

**Kouzina Greco’s kleftiko**  
 You will need to begin this recipe a day in advance. This recipe serves four.

**\* INGREDIENTS**



17th Greek Film Festival presented by the Bank of Cyprus Australia

**Films screening Friday 22 October 2010**

**7pm**

**180 Degrees (180 Moires)**

**Dir. Nicholas Dimitropoulos**

Art, crime and infidelity take centre stage in this hilarious madcap adventure that proves that sometimes changing your life for the better means turning it around 180 degrees. Trapped in a loveless marriage with a rich workaholic, Anna finds her husband Giannis is more interested in his work, his art collection and his secretary than he is in her. With Giannis away on a business trip she’s alone again, that is, until a burglar named Vasilis decides to break in and rob the house. Before she knows it, Anna is on the run with Vasilis, escaping police, escaping her past and escaping Giannis.

Fast-paced, frantic and fun, 180 Degrees is about finding peace where you can and taking the opportunities that come your way, even if it means risking everything.

Greek language with English subtitles  
 Greece/2010/83mins/c-cinema  
 Written by Giorgos Anfreou, Iro Gallou, Giorgos Linardakis  
 Produced by Yiannis Iakovides  
 Cast: Panagiota Vlanti, Mahalis Marinos, Vladimiro Kiriakidis, Nikoletta Karra

**9pm**

**Bank Bang**

**Dir. Argyris Papadimitropoulos**

Bank Bang is a fast-paced bank heist caper film with enough loaded barrels of style and humour to make Guy Ritchie proud.

Brothers Michalis and Nondas are funeral parlour workers with dreams of making it big, but when Nondas finds himself in debt to the Greek mafia for a hefty, non-negotiable sum they decide to take some extreme measures to pay it back. Robbing a bank for the first time might be easy if the chief of police hadn’t stepped up security and Michalis wasn’t madly in love with an employee with a secret.

Inept thieves, hard-nosed police, angry mob-bosses and an impossible love interest help create a crazy comedy where nothing is as it seems and where there’s no such thing as fast money.

Greek language with English subtitles  
 Greece/2008/97mins/35mm  
 Written by Vassilis Haralambopoulos  
 Produced by Yiannis Iakovides  
 Cast: Vassilis Haralambopoulos, Dimitris Imellos, Marissa Triandafyllidou, Gerasimos Skiadaressis



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