



what's COOKING?



On the edge of the Lake is the Town of Porto Lagos which is a small fishing village near Xanthi. Many Locals believe that at the bottom of the lake are the ruins of Ancient Vistonis.

Lake Vistonis is an important wetland area rich in flora and fauna where At the Vistonidas lake one can observe huge flocks of geese, ducks, swans and pelicans, as well as many thousands of species of migrating birds take refuge. It is Lake surrounded by a unique natural beauty.

MAIN MOSQUE

The largest mosque in Xanthi is not exactly historic, but it is quite pretty and has a lovely garden on its grounds. It is not in the old city and a bit of a walk from Plateia Kendriki (maybe 10-15 minutes, but it is not a direct route). You can enter the grounds, walk around and take pictures, but I don't believe that you can enter the actual building. It's a pretty whitewashed building in the middle of a modern, primarily Turkish part of Xanthi.

PLATEIA KENDRIKI

The Plateia Kendriki (Central Square) has a working clock tower and is the center of pre-supper nightlife in Xanthi. It has a number of cafés (all of quite good and much

cheaper than elsewhere in Greece). It's a great place for people watching, particularly after 9PM as parents will bring their children to play and what seems like the entire town converges on the Square.

NATIONAL BANK OF GREECE

The National Bank of Greece (Ktirio Ethnikis Trapezas) is an impressive building on the edge of the Old City. You can't go in and look around, but it is quite a beautiful building in neoclassical style set against the backdrop of the buildings of the old quarter (in traditional Macedonian style).

FOLK MUSEUM

Xanthi's folk history museum is located in a double mansion built between 1870-1880. The imposing residence, which today features all the original furnishings and is decorated throughout with paintings and ornamental flourishes, was built by the Kouyioumtzoglou clan, a family enriched by the tobacco trade during Xanthi's late-19th century peak. The mansion also features various relics and texts of historical value. The friendly staff will be happy to show you around.

THE OLD TOWN

One should definitely visit the Old Town which is situated at the northern part of Xanthi; it really makes its visitors feel like walking inside a village in within the city. Numerous Tavernas, Cafes, Pubs and Museums can be found there.

OPEN-AIR MARKET

When in Xanthi, one should definitely visit the open air flea market that takes place every Saturday all year long. Fruit, vegetable, clothing and all sorts of useful things are sold in really low prices. The quality isn't always the best, but the whole thing is worth seeing.

FACT FILE

Xanthi is located in the north of Greece, some 220 km east of Thessaloniki. It is close to the border with Bulgaria, and is one of the most beautiful cities. Xanthi is the Cultural capital of Thrace.

The city was founded in the 11th century and has an oriental feel to it which may be due to the fact that the town has a significant muslim population. A stroll through the old town is the best way to spend an afternoon in Xanthi.

Traditional Xanthi cuisine

The cuisine of Xanthi prefecture is very unique. Here people combine traditional Thracian tastes and recipes with influences from Asia Minor and the cuisine of Pomakoi. Eastern food is very delicious. Do not miss to try sausages, pastourma (dried meat usually from camels), kavourma (a local salami), sarma (bowels of lamp stuffed with rice and spices), youfkades (type of pasta), chilopites (type of pasta) and kebab. On the coasts you can taste fresh fish and sea food. Xanthi is also popular for its sweets made of excellent quality products. Sweets like karioka, saragli, nougkas and others, as well as its amazing eastern syrup sweets have made Xanthi very popular.

Traditional Saragli

INGREDIENTS

- 1k flaky pastry for baklava (approximately 13-15 flaky pastries)
- 1 ½ k butter, ½ k walnuts • ½ k trimmed dried bread • 2 k sugar
- 1 tablespoon lemon juice • Zest of half lemon
- 1 tablespoon cinnamon • 7 glasses of water

METHOD

For the stuffing mix the dried bread with the walnuts and the cinnamon. On a large clean surface spread the first three flaky pastries which will be the base of our pastry. Spread some of stuffing then place another flaky pastry on top and repeat this procedure until you reach the fifth flaky pastry. In the same way we do 2 more saragli until all of our ingredients have finished. From a kilo you can get 13-15 pastries, therefore calculate that each saragli has to have up to 5 flaky pastries and the stuffing should not be a lot, but just enough to cover each flaky pastry. The stuffing should be in the middle so it does not spill out when wrapped. When you finish with the above, roll the pastry carefully. If there is too much flaky pastry hanging around cut it with a knife. Then cut the rolls into approximately 1-2 cm slices. Place the slices on a tray, where you have spread some butter, so that the staffing looks up. Melt the butter, take out all of its foam and before it gets cold spread it with a spoon on each slice. Bake in medium temperature for an hour until it is brown and you can smell the walnut. In the meanwhile prepare the syrup by boiling sugar, lemon, water and the lemon zest in a pot. When the syrup is thick take out the lemon zest and keep it warm until our pastry is done. Sprinkle warm syrup on the freshly baked pastry and cover it with a clean towel. The pastry will absorb the syrup and after an hour it will be ready for serving.



THIS RECIPE BROUGHT TO YOU BY

cafe • bar
Giorgio's
family environment

104 Kingsgrove Road, Belmore • Ph.: 9718 8555