



EVIA INSPIRED RECIPES

SKORDALIA DIP

RECIPE BY EVIA YOGHURT

PREP TIME: 10MIN • COOK TIME: 20MIN

TRADITIONAL GREEK RECIPE

THE WHOLE FAMILY

Will Enjoy. Opa!



INGREDIENTS

- 1 MEDIUM POTATO (APPROX 125G/4 OZ)
- 2 FAT CLOVES OF GARLIC
- 1 TSP MINCED FRESH ROSEMARY
- ½ TSP DRIED GREEK OREGANO
- ½ TBSP WHITE WINE VINEGAR
- ½ CUP GOOD QUALITY OLIVE OIL
- 1 TBSP EVIA GREEK YOGHURT
- SALT AND PEPPER TO SEASON

METHOD

HOW TO



- 1** BOIL THE POTATO IN ITS SKIN TO KEEP THE FLESH AS DRY AS POSSIBLE THEN PEEL AND MASH
- 2** PEEL GARLIC AND PRESS THROUGH A GARLIC CRUSHER AND ADD TO THE POTATO
- 3** REVITALISE THE DRIED OREGANO BY ADDING ½ TSP BOILING WATER TO IT FOR 5 MINUTES THEN PRESS OUT THE WATER
- 4** ADD THIS AND THE ROSEMARY, VINEGAR, OIL AND YOGURT TO THE POTATO AND MIX THOROUGHLY
- 5** SEASON WITH SALT AND PEPPER TO TASTE AND ADD A LITTLE WATER IF THE SAUCE IS TOO THICK

USE THIS EVIA PRODUCT

GREEK NATURAL
AVAILABLE IN 170G & 700G

