

Local roasted/grilled meat

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The mountainous villages of Epirus owe their magic to the local cuisine in the simplicity expressed in the recipes. The inhabitants of the villages in the area are mostly farmers and livestock farmers, so the main raw materials in the recipes are meat, vegetables and cheese, which are local produce. The most known is the kontosouvli, which melts in the mouth and is roasted everywhere, in all taverns and home yard. The following are many choices, such as local sausages, lamb, boiled goat, deer cooked with wine, ribs, meatballs with leek, lamb in crockpot, fried pork, rooster with herb, shank, roast beef and general oven, and general roast meat, boiled, in the oven, on the spit, in the pan and even more delicious in the crock.

Overview

Country:

