

# Curcubins / Goglies

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Goglia (or curcubins or goglias) is a very simple food that we find under different names throughout Greece, depending on the region. Recipe for Curcubins / Goglia:Ingredients:1 1/2 kg of flour for all uses1 glass of milk,1/2 glass of oil,1 cup grated kefalotyri1 tbsp salt1 cup lukewarm water.Directions:Put the flour in a large bowl, pour the oil, milk, grated cheese and water gradually. Knead and allow the dough to rest for 30 minutes. Take dough pieces, and make long strips of 30-50 cm. With a knife cut small pieces, about 5 cm and give them a shape with fingers. Spread our curcubins in a flour pan.Take a large pot and boil water. Pour the pasta and stir regularly, for 15 to 20 minutes and drain well. Heat oil in a saucepan. We take a pyrex and pour grated cheese, then pour some pasta, again cheese-pasta, until our ingredients are finished, and finish with cheese. Then pour the hot oil over. Finally we serve curcubins with plenty of grated cheese or any other sauce.

## Overview

Country:Greece

