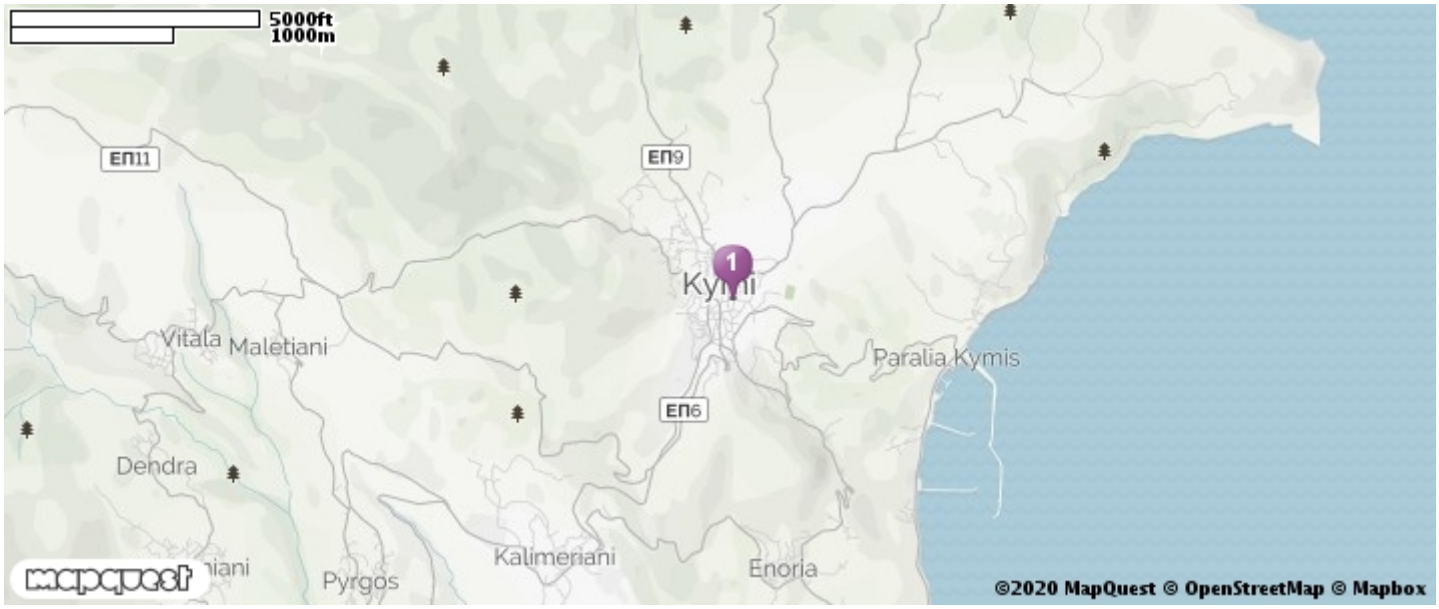
Dried figs

38.6342,24.1039
38.634443, 24.1037306

The famous and well-known dried figs of Kymi is a unique product, which has been recognized by the European Union under a Protected Designation of Origin (PDO). It is a traditional product, produced exclusively in the Kymi region of South Evia and comes from a local variety. The process begins by tearing and opening the figs, then are placed in the sun to dry. After the drying process is completed. Finally they are covered by a very thin bark. It is this process that makes the figs of Kymi stand out, giving them a very sweet taste and a blond color.

Overview

Country:Greece