

Fresh Seafood

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Evia has an interesting traditional cuisine that stands out for its fresh and local ingredients, the simplicity, the variety, the taste that lead to the unique Evian gastronomy. At the same time the local recipes of the region have survived and are preserved because of tradition being passed down from generation to generation. Furthermore, there are unique ouzo with seafood and fish, which are cooked instantly to accompany the fine ouzo or tsipouro. Top recipes are the lobster of Skyros, the fish soup of Kymi and more. Recipe for Lobster Skyros

Ingredients: 1 1/2 kg lobster
approx. 2 grated onions
1 bunch of dill
1 1/2 kg of grated tomatoes or 2 tins of chopped canned tomatoes
Salt Pepper
1/2 glass of water
1/2 glass of oil
1/2 glass of brandy
500g spaghetti

no6

Directions: In a large saucepan, place the oil in the pan and once warm, add the onion until it is polished. Add the tomatoes and mix. Then pour the water, salt and pepper and boil until crisp. Pour the lobster and brandy. Stir carefully. Cook on low heat for about 5 minutes until all ingredients are combined. In another saucepan boil the spaghetti and pour a little oil. Then from the saucepan with the spaghetti, without stripping, pour in the saucepan with lobster. Strain the heat and pour the dill, stir gently and cook over low heat for about 5 minutes. Turn off the heat, swing right - left of the pot, let stand for 5 minutes.

Overview

Country: Greece

Other senses involved

✓ Touch

✓ Smell

Accessibility / Transportation

✓ Airport 1

✓ Ports 1

