

E-Cypressa

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IFE 2007 Excel Docklands

This year Katsouris Brothers Ltd exhibited at the International Food Exhibition between the 18th and 21st March at Excel in the Docklands, London. It proved to be a successful show with much interest shown in Cypressa's range of products. Although not as busy as previous years it was still a very good opportunity for the company to showcase their range.



Our Recipe of the Month

Cheese Filled Pastries (Bourekakia)

Pastry:

2 cups plain flour
Pinch of salt
2 tablespoons Cypressa Olive Oil
Warm water

Filling:

2 eggs
250g (8 oz) Cypressa Greek Feta Cheese
1 tbs flat leaf parsley, finely chopped
Salt & pepper

1 tablespoon milk
Cypressa Olive Oil

Method:

Sift the flour and salt into a large bowl.

Make a well in the centre of the flour, add the Cypressa Olive Oil while stirring, then gradually add enough warm water to form a firm dough.

Knead well, cover with a tea towel and leave to stand for at least 30 minutes.

Lightly beat the eggs in a bowl with a fork.

Crumble the Cypressa Feta Cheese with a fork and add with the chopped parley to the eggs.

Season lightly with salt and pepper.

Knead the dough again.

Divide the dough into three equal parts, then roll out on a lightly floured board to a very fine pastry.

Cut the pastry into round shapes of about 100mm diameter, preferably with a pastry cutter.

Place one teaspoon of the feta filling on one half of a pastry round, brush the edges with milk, fold over and press down the edges with a fork to form semi circles.

Prepare the remaining pastry rounds in the same way.

Heat the olive oil in a frying pan.

Fry pastries in the hot oil until golden brown on both sides.

Serve immediately.

Recipes of the Sun

Visit Cypressa's brand new recipe site on

www.cypressa.co.uk

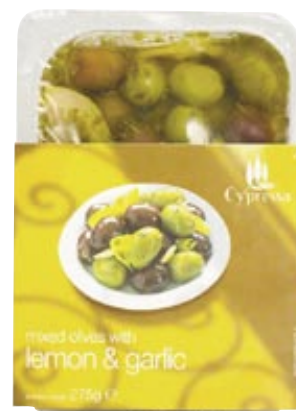
where you will be able to find delicious recipes using the fine range of products.

Summer Sizzlers



Chilli Olives

A mix of pitted green olives, chillies, lemon and red peppers. If you like your olives hot then chilli olives are the one for you!



Mixed Olives & Lemon

A mix of fantastic green and black olives, olive oil, lemon, lemon juice, hot peppers.



Cypressa Halloumi

The finest halloumi, Made by hand and sprinkled with mint in the traditional manner, it is then stored in brine, hence the salty taste.



Greek Fetta

Best eaten alone, with bread, olives and salads, in pasta, chicken and seafood entrees. Can also be eaten as a dessert, a great contrasting flavour for sweet fruit like mango,