KALI OREXI

sharing our Greek culinary heritage

Maria's Bouyiourdi

Recipe Shared by Maria Tsalkos @magicalsunsettours

You will need...

5-6 medium-large tomatoes

Dried oregano

Extra virgin olive oil (EVOO)

1 green pepper, cut into rings

1 chilli pepper, cut into rings

300g Dodoni feta sliced approximately ½ cm in thickness

Preparing the bouyiourdi

- Drizzle the base of a small to medium rectangular baking dish with EVOO
- Lay down thickly sliced tomatoes to cover the entire base of the baking dish (slices are ½ to 1 cm thick)
- Sprinkle with oregano and drizzle with EVOO
- Lay down 1/2 of the green pepper and chilli pepper rings
- Lay down 2/3 of the feta
- Lay down more tomato rounds on top of the feta and repeat all of the above seasoning and layering steps
- Finally lay down more sliced tomato rounds (these rounds are thinner than the other 2 layers of tomato rounds) to cover the feta, pepper and chilli rings
- Sprinkle with oregano
- Drizzle with EVOO
- Cover with foil

Baking the bouyiourdi

- Bake in a 200°C oven for 15 minutes
- Remove the foil and continue to bake for another 30 minutes
- Using a fork, press down on the tomatoes to break apart the feta underneath
- Continue to cook until the tomatoes on top are ***very*** soft and they have caramelized a little (15-20 minutes)

Serving the bouyiourdi

- Once out of the oven, serve with fresh crusty bread and glass of wine! Kali Orexi!

Serves 6-8 as an appetizer and 3-4 people for lunch or a light dinner

Key points

- My baking dish is 32cm x 24cm