KALI OREXI

sharing our Greek culinary heritage

Skordalia with Bread and Walnuts

For the Skordalia

You will need...

400g stale, dense sourdough bread (without crust)

Water to soak the bread

150g walnuts

10 – 12 cloves garlic

150ml red wine vinegar

150ml extra virgin olive oil (EVOO)

½ tablespoon salt

Breadcrumbs (if required)

How to...

Make the Skordalia

- Soak the bread in water and then squeeze out all of the water. Place the bread in a bowl
- In a food processor, grind the walnuts, so that they are neither too coarse nor too fine and add them to the bowl
- Blitz the garlic with the vinegar in the food processor and add them to the bowl too
- Add the EVOO and the salt. Mix well ensuring there are no lumps of bread in the mixture. You can thicken the mixture with some breadcrumbs if needed

Serving the Skordalia

- Serve the skordalia as a spread for bread and crackers; or as an accompaniment to your cooked meats and vegetables. We have chosen to serve it with floured and fried zucchini slices.
- Enjoy!

Additional Notes

- Skordalia can be kept in the fridge for 7 – 10 days
- Recipe can be halved easily