KALI OREXI

sharing our Greek culinary heritage

Krisoula's Sour Pasta Trahana Porridge

You will need...

1 cup water

1 cup sour pasta trahana

3 cups full-cream milk

1 teaspoon salt

30g butter

Preparing the sour pasta trahana porridge

- Add the water and pasta trahana to a small pot and bring to a boil
- Reduce to a simmer and cook/stir until all of the water has been absorbed/cooked off
- Add the milk and again bring to a boil before reducing to a simmer
- Continue simmering till the stock thickens and pasta trahana is almost al dente
- Add the salt
- Add the butter and stir till it melts and combines with the porridge completely
- Take the pot off the heat, place a lid on the pot and leave porridge to rest for 5 minutes

Serving the sour pasta trahana porridge

- Serve and enjoy! Kali Orexi!

Key Points

- Pasta trahana is made with regular plain flour. This trahana is different to the one made with ground whole-wheat kernels.