

16th of November 2016

## **Press Release**

### **Unique recipes from Epirus region with DODONI products in nice n easy restaurants in Kolonaki and Kifisia on Thursday 17/11!**

On Thursday, November 17th, the visitors of farm to table organic bistros “nice n easy” in Kolonaki (60 Omirou str.) and Kifisia (7 Papdiamanti str.) will have the pleasure to enjoy unique local flavors from Epirus and a special menu with DODONI products.

More specifically, this Thursday, the lovers of good food and authentic Greek recipes will have the opportunity to be “transferred” to the beautiful Epirus region, tasting the following local dishes made with their favorite DODONI products by the Executive Chef Christos Athanasiadis and the Chef de Cuisine Akis Amiras:

- Legendary traditional “blatsara” from Ioannina with DODONI sheep milk yogurt, DODONI sheep & goat milk butter and DODONI anthotiro
- Chicken pie from Metsovo with DODONI feta, DODONI sheep gruyere and DODONI sheep & goat milk butter
- Meat balls in the oven, kneaded with DODONI dry myzithra, onions and leeks
- Mussel risotto from Preveza with DODONI cow milk butter
- Goat kid cooked in pot accompanied by rice, DODONI halloumi and herbs from Epirus region
- Pork roll stuffed with DODONI sheep gruyere in salty wheat with mushrooms

The farm to table organic bistros nice n easy started with great success a special, big tribute to the “Greek Cuisines”, highlighting every month favorite flavors from a different region of Greece. October was dedicated to dishes from Cyclades islands and November to the beloved Epirus region, while more regions and Greek delicious creations will follow soon.