

RECIPE

Greek Village Salad



Ingredients (serves 4)

2 ripe and firm tomatoes
1 thin cucumber, with its skin
1 green pepper
1 medium red onion
2 tbsp fine capers
20 Kalamon olives
1/3 cup Olive oil
1 tbsp dry oregano
Salt blossom
Feta cheese 150 gr
Fresh sourdough bread for serving
Fresh oregano for serving

Preparation

To prepare a Greek village salad, always choose seasonal ingredients. Tomatoes that are ripe and firm, thin cucumbers without seeds and with their green skin.

Wash the vegetables very well and drain them.

Cut the tomato into thick cubes.

Cut the cucumber with its skin into thin slices.

Cut pepper into thin slices.

Cut the onion into thin slices.

Add all the vegetables to individual dishes or a salad bowl, in the order in which we cut them.

Add the olives and the capers.

Put the feta in irregular pieces on the salad.

Add a pinch of salt, a little oregano and olive oil.

Serve the Greek salad with fresh sourdough bread.

Secrets for the perfect Greek village salad

- For your Greek salad, prefer belladonna tomatoes or dry dehydrated tomatoes.
- After washing the cucumber well, always use it with the peel.
- Pickled capers or small capers tenderly add flavor and elevate the Greek village salad.
- Leave the feta cheese at room temperature to bring out its aromas.
- Never put the tomato in the fridge. The cold or frozen tomato in the Greek salad makes it lose its aromas and sweetness.
- Use genuine red wine vinegar; it makes the difference in the Greek village salad.
- If you buy oregano, prefer to take oregano in dried bunches and rub it with your hands at the last minute on the salad. Another issue to consider is the salad's aroma; avoid grated oregano in general, as it loses aroma and taste.