

Talagani with Tomato Chuttney

Red grape vinegar Agiorgitiko

Ingredients

- 1 Talagani cheese
- 300gr. Cherry tomatoes
- 300ml Water
- 300ml Red vinegar from Agiorgitiko
- 250gr. Sugar
- 1 Sprig of rosemary
- 1 Clove of garlic
- Red pepper flakes



Preparation

Καλή όρεξη!

- Wash and dry the cherry tomatoes and rosemary.
- Give the cherry tomatoes, sugar, rosemary and garlic in a deep pan.
- Add the red vinegar from Agiorgitiko and the water and cook it on low fire.
- Stir first to melt the sugar and then once in a while until the syrup sets.
- Take the pan from the fire and fill the tomato chuttney into a jar.
- Leave the garlic in the pan, add the Talagani and bake it crispy on both sides.
- Place the baked Talagani on a plate and pour the sauce over it.
- Garnish with a sprig of rosemary and red pepper flakes and serve it hot.

Tip

You can use other cheeses such as Halloumi or Metsovone.



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Koutsis, 20500 Nemea, Greece

www.sofiatisfisis.gr

mail@sofiatisfisis.gr