



AUSSELLIAN **GOURMET**  
TRAVELLER

INSTITUTE

**Harvey Norman®**

BRANDS • INNOVATION • COOKING

2017



IT'S ALL GREEK *with*

# GEORGE CALOMBARIS

HELLENIC REPUBLIC

*Loukoumathes, honey, walnuts, cinnamon*

Serves 8

- 40 gm dried yeast
- 700 ml warm water,  
body temperature.
- 650 gm plain flour
- 1 tsp salt
- 100 ml honey
- 50 gm walnuts, toasted  
and crushed
- Ground cinnamon to dust

**1** In a large bowl, whisk together yeast, water, flour and salt until it has a smooth consistency.

**2** Cover the mixture with cling film and leave to prove for 20 minutes

**3** Preheat the oil in the deep fryer to 180C, then spoon dollops of the mixture into fryer.

**4** Cook for approximately 4 minutes or until golden brown, using a spoon to agitate the dollops frequently.

**5** Remove from fryer and drain onto paper towel.

**6** Place loukoumathes into a bowl and cover with lashings of honey, walnuts and cinnamon

## MY NOTES