



OLITHEA®
-Corfu-

PREMIUM
extra virgin olive oil
from Corfu, Greece



Greek Salad with barley rusk

Ingredients

- 1 barley rusk
 - 3 large tomatoes (ripe)
 - 1 cucumber
 - Olives
 - 1 scallion
 - 100 g feta cheese
 - "Olithea" premium extra virgin olive oil
 - Salt
 - Fresh oregano
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Method

Slightly drench the barley rusk under the tap and place it in a salad bowl. Wash and roast the tomatoes with salt and olive oil for 15 minutes at 180° C and, after letting them cool, peel them and cut them into a basin.

Slice the cucumber with a piller and add it to the bowl.

Chop the white and green parts of the scallion.

Cut the feta cheese in cubes and place it on the top, and decorate the salad with the olives. Sprinkle with some fresh oregano and, of course add "Olithea" premium extra virgin olive oil.

Enjoy it !