

# NEW SMÅ- LAND

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## BEACH PUDDINGS & SEA SALT TUMBLERS *Greece is for Lovers*

*Greece is for Lovers* is a design duo that consists of Thanos Karampatsos and Christina Kotsilelous. Through their practice, they explore a form of ‘Greekness’ in contemporary design that combines the country’s most piquant ingredients: humor, irony, nonchalance and extravagance. Inspired by the stereotypical image of what it means to be Greek, they comment on mundane activities and ways of doing things. They place themselves uncompromisingly and freely at the border between luxury and kitsch. *Greece is for Lovers*’ products, whether individual items or part of a series, are handmade with love by local craftsmen and specialists. At Vandalorum they arranged drinks and cooked desserts in collaboration with the kitchen staff at Vandalorum’s restaurant *Syltan*. It is these recipes that are published here.



## ***Beach Pudding***

### *Ingredients:*

¾ cup sunflower oil  
2 cups coarse semolina  
2 ½ cups white sugar  
4 cups water  
2 cinnamon sticks  
zest of 1 orange  
zest of 1 lemon  
1 teaspoon cinnamon powder

### *To make the Pudding:*

Start by preparing the syrup.

In a thick bottomed pan add the sugar, water, cinnamon sticks, lemon and orange zest.

Bring to boil in high heat reducing the temperature when the sugar has dissolved. Strain and set aside but keep warm.

In a second pan heat the sunflower oil and add the semolina. Stir constantly with a wooden spoon to allow the semolina to absorb the oil.

When the semolina starts to bubble, turn the heat down and allow to toast until golden, whilst constantly stirring. The more you toast the mixture for the pudding, the darker it will become. But do not over toast it, as the semolina will burn and the pudding will become bitter.

Remove the pot from the stove and add the warm syrup by slowly pouring it in. Be careful as it is very hot! Stir with a wooden spoon and put the pot back on the stove.

Cook the pudding (whilst stirring) until it thickens and pulls away easily from the sides of the pan. Remove the pot from the stove, add the cinnamon powder and blend. Cover the mixture with a towel and let it rest and cool off for about 10 minutes.

Pour the pudding mixture into a mould or into individual bowls. Allow to cool before taking off the mould.

Serve topped with some honey, cinnamon powder and nuts.

Makes 10 generous servings.





### ***Sea Salt Tumbler***

#### *Ingredients:*

juice of 1/2 lemon (sieved)  
juice of 1/2 orange (sieved)  
50 ml Tsipouro\*  
2-3 tablespoons lemon-orange syrup (recipe bellow)  
a splash of club soda  
coarse sea salt  
fresh thyme  
ice cubes

#### *To make the cocktail:*

Place coarse sea salt in a shallow plate.  
Rub a lemon around the rim of your glass and dip the rim in the sea salt to coat.

Pour the syrup, lemon juice, tsipouro top with a splash of club soda and stir.

Finish off with some ice cubes and a sprig of fresh thyme.

### ***Lemon-Orange Syrup***

#### *Ingredients:*

1 cup sugar  
1/2 cup water  
juice and zest of 1/2 lemon  
juice and zest of 1/2 orange  
2 sprigs of fresh thyme

Place all ingredients in a pan and simmer at low heat until the sugar dissolves. Allow to cool before you use. You can sieve the zest and thyme or keep to use in the cocktails. You can store the syrup in the fridge for up to 2 weeks.

For the virgin version simply add more juice or soda and leave out the tsipouro\*.

\* traditional Greek spirit, similar to Grappa.