

ADAPTING WORLD TRADITIONS

**SAVORING THE BEST OF  
WORLD FLAVORS**

*Greece*

**RECIPES**  
FROM  
**UNILEVER FOOD SOLUTIONS**

# AVGOLEMONO SOUP

Ingredients	Amounts
KNORR® Ultimate Roasted Chicken Base, ½ gal. prepared	
Long grain rice	6 oz.
Lemons, juiced and strained	3 ea.
Cornstarch	½ tsp.
Eggs yolks, large	4 ea.
Heavy cream	2 Tbsp.
Chicken, cooked and chopped	1 cup
Black pepper	1 tsp.
Seasoning salt	½ tsp.
Italian parsley, minced	2 Tbsp.
Dill, chopped	2 Tbsp.

## Method

1. Bring the prepared KNORR® Ultimate Roasted Chicken Base to a simmer and add the rice; cook for 10 minutes.
2. Whisk the egg yolks and cream together.
3. Combine the lemon juice, cornstarch, and egg mixture; ladle 3 ounces of the hot broth into the mixture to temper. Slowly add the tempered mixture back into the broth and simmer gently (do not boil) for several minutes. Add the chicken and seasonings; garnish with parsley and dill.

## GREEK SAUSAGE SANDWICH

Ingredients	Amounts
Greek Sausage (recipe follows)	4 ea.
Grape tomatoes, halved	20 ea.
Sweet onions, sliced	1 cup
Cucumber, diced	1 cup
Parsley leaves, chopped	¼ cup
Dill, chopped	¼ cup
Mint, chopped	¼ cup
Lemon, juice of	1 ea.
Olive oil	2 oz.
Sesame loaves, 5"	5 ea.
Hellmann's® Garlic Aioli or Sun-Dried Tomato Aioli	8 oz.
Kalamata olives, split in half	16 ea.
Greek oregano, chopped	¼ tsp.
Feta cheese	½ cup

### Method

1. Grill the sausage and set aside.
2. Combine the tomatoes, onions, cucumbers, parsley, dill, and mint with the lemon juice and olive oil.
3. Split the rolls and spread the halves with Hellman's® Aioli; add the sausage. Top with the tomato mixture and olives; garnish with oregano and feta cheese.

# GREEK SAUSAGE

Ingredients	Amounts
Lamb, 1/3 fat, 2/3 lean, cubed, cold	3 lb.
Garlic cloves, chopped	4 ea.
Mint, chopped	2 Tbsp.
Parsley, chopped	2 Tbsp.
Dried oregano	2 tsp.
Salt	2 Tbsp.
Black pepper	2 tsp.
Cayenne	1/4 tsp.
Lemon zest	1 Tbsp.
Orange zest	1 Tbsp.
Dried chile flakes	1/2 tsp.
Allspice, ground	1/4 tsp.
Water, iced	3 oz.

## Method

1. Grind the lamb and garlic through a medium die.
2. Add the meat and remaining ingredients except the ice water to a mixing bowl. Mix with a paddle until the meat is tacky; slowly add the ice water until it is absorbed.
3. Stuff into casings or form patties and grill.

## GRILLED LAMB CHOPS WITH GARLIC MINT AIOLI

Ingredients	Amounts
Lamb chops	8 ea.
Olive oil	¼ cup
Lemon, zest and juice of	1 ea.
Garlic, chopped	1 Tbsp.
Greek oregano	1 tsp.
Salt and pepper	to taste
<i>Garlic mint aioli</i>	
Hellmann's® Garlic Aioli	1 cup
Greek yogurt	1 Tbsp.
Mint leaves	1 cup
Lemon, zest of	1 ea.
<i>Garnish</i>	
Lemons, halved and grilled	2 ea.
Feta cheese, crumbled	¼ cup

### Method

1. Marinate the lamb chops in olive oil, lemon juice, garlic, oregano, salt, and pepper for 6 hours.
2. *For the garlic mint aioli:* Add Hellmann's® Garlic Aioli, yogurt, mint, and lemon zest to a blender or food processor; blend well and season to taste; set aside.
3. Grill the lamb chops on high heat and cook to desired temperature and serve with the garlic mint aioli, grilled lemon, and feta cheese.

## GRILLED SWORDFISH WITH OLIVE RELISH

Ingredients	Amounts
Swordfish, 5 oz. portion	4 ea.
Greek olive oil	1 oz.
Greek oregano	¼ tsp.
Lemon, zest and juice of	1 ea.
Parsley, chopped	1 Tbsp.
Mint, chopped	1 tsp.
Cherry tomatoes, halved	12 ea.
Kalamata olives, halved and pitted	12 ea.
Flat leaf parsley, torn	1 Tbsp.
Dill, torn	1 Tbsp.
Mint, torn	1 Tbsp.
Greek olive oil	1 Tbsp.
Lemon, juice of	½ ea.
KNORR® Soup du Jour Lentil and Roasted Garlic Soup, prepared	12 oz.
Red wine vinegar	1 oz.
<i>Garnish</i>	
Greens, sautéed with garlic and lemon	8 oz.
Salt and pepper	to taste
Greek olive oil	to taste

### Method

1. Marinate the swordfish in the olive oil, oregano, lemon, parsley, and mint for at least 1 hour. Grill to desired doneness.
2. Mix the tomatoes, olives, parsley, mint, and dill with the lemon juice and olive oil; set aside.
3. Heat the prepared KNORR® Soup du Jour Lentil and Roasted Garlic Soup and finish with vinegar.
4. To serve, plate the sauce, top with the greens, fish, and then relish. Drizzle with olive oil to finish.

## LENTIL AND CHICKPEA SALAD

Ingredients	Amounts
Green lentils, cooked and chilled	2 lb.
Chickpeas, cooked and chilled	1 lb.
Red onion, thinly sliced	8 oz.
Cucumber, ½ moon slices	1 lb.
Frozen artichoke hearts	1 lb.
Tomatoes, grape or cherry	1 lb.
Fresh basil, chiffonade	1 oz.
Mint, chiffonade	1 oz.
Lemon, zest of	2 ea.
Parsley, chopped	1 oz.
Hellmann's® Garlic Aioli	1 pt.
Salt and pepper	to taste
<i>Garnish</i>	
Feta cheese, crumbled	2 cups

### Method

1. Drain the lentils and chickpeas well; combine with remaining ingredients and blend well. Season to taste and garnish with the feta cheese.

# MOUSSAKA

Ingredients	Amounts
Potatoes, Yukon gold, sliced	2 lb.
Olive oil, divided	3 oz.
Onions, finely chopped	1 lb.
Garlic, chopped	2 Tbsp.
Olive oil	3 oz.
Beef or lamb, ground	5 lb.
Tomato paste	1 cup
Oregano	1 Tbsp.
Kefalotyri or parmesan cheese, grated	3 Tbsp.
Cinnamon	4 Tbsp.
Eggplants, large, thinly sliced and soaked in milk	3 ea.
Flour, seasoned	3 cups
Salt and pepper	to taste
Oil, for frying	as needed
<i>Sauce</i>	
LeGoût® Cream Soup Base, prepared	2 qt.
Eggs	6 ea.
Greek yogurt	1 cup
Kefalotyri or parmesan cheese, grated	1 cup

## Method

1. Preheat the oven to 350°F. Coat the potatoes in half of the olive oil and place on a parchment-lined baking sheet. Roast for about 15 minutes or until barely cooked.
2. Heat the remaining olive in a pan and sauté the onions and garlic lightly; add the ground meat and brown well, stirring occasionally. Pour off the excess fat and add the tomato paste; cook for a few minutes and add the cinnamon, oregano, and cheese. Blend well and remove from the heat; set aside.
3. Dredge the eggplant in seasoned flour and fry in hot oil until golden brown; remove from the oil and drain on a rack or paper.
4. Place a layer of potatoes in the bottom of an oiled pan. Spread the meat mixture over the potatoes evenly and layer the eggplant on top.
5. *For the sauce:* Blend the cream soup base with the eggs, yogurt, and cheese.
6. Top the eggplant with the cream sauce mixture and sprinkle with additional cheese. Adjust seasonings to taste, if desired.
7. Bake in a 350F oven for about 1 hour; rest for 20 minutes before serving.



## ORZO CAKE WITH SHRIMP

Ingredients	Amounts
<i>Orzo cake</i>	
Onions, finely chopped	¼ cup
Garlic, minced	1 Tbsp.
Orzo pasta	1 lb.
Olive oil	2 oz.
KNORR® Ultimate Roasted Chicken Base, prepared	1 qt.
Sun-dried tomato halves, diced	¼ cup
Tomato, diced	¼ cup
Egg	1 ea.
Hellmann's® Garlic Aioli	½ cup
Kefalotyri or parmesan cheese	½ cup
Mint, torn	¼ cup
Dill, chopped	¼ cup
Basil, chiffonade	1 Tbsp.
Parsley, chopped	1 Tbsp.
Flour, seasoned	1 cup
Egg, for egg wash	3 ea.
Bread crumbs, white	2 cups
Oil, for frying	
<i>Sauce</i>	
Shrimp, U-15, peeled and deveined	16 ea.
Olive oil	1 oz.
Mushrooms, sliced	1 cup
White wine	3 oz.
Lemon, zest of	1 ea.
Grape tomatoes, halved	1 cup
Hellmann's® Garlic Aioli	4 oz.
Parsley, chopped	2 Tbsp.
Mint, chiffonade	1 Tbsp.
Arugula	2 cups
Feta cheese	½ cup

### Method

1. *For the orzo cakes:* Sauté the onions until tender; add the garlic and sauté until fragrant. Add the orzo and coat with oil.
2. Add the prepared chicken broth in four stages and mix well; finish with the sun-dried and chopped tomatoes; cool. The mixture should be very sticky.
3. When cool, add the egg, aioli, cheese, mint, dill, basil, and parsley; adjust the seasonings as desired.

4. Form the mixture into patties and bread with standard breading procedure; reserve. Pan fry in oil until heated through and golden brown.
5. *For the sauce:* Sauté the shrimp in olive oil; add the mushrooms and deglaze with white wine. Finish with the lemon zest, tomatoes, and aioli. Garnish with the parsley, mint, arugula, and feta cheese.
6. To plate, serve 2 shrimp with the sauce over an orzo cake.

## RICE WITH CHICKPEAS

Ingredients	Amounts
Onion, finely diced	½ cup
Olive oil	1 oz.
Garlic, chopped	1 tsp.
Rice	1 lb.
KNORR® Ultimate Roasted Chicken Base, prepared	1 qt.
Chickpeas, cooked	1 cup
Bay leaves	2 ea.
Parsley	¼ cup
Mint	¼ cup
Dill	¼ cup
Lemon, zest of	1 ea.
Salt and pepper	to taste

### Method

1. Cook the onions in oil; add the garlic and cook for a few minutes. Add the rice and coat with oil.
2. Add the prepared KNORR® Ultimate Roasted Chicken Base, chickpeas, and bay leaves; cover and bring to a simmer. Place in a preheated 350°F oven for 15 minutes. Remove from the heat and fluff with a fork. Add the remaining ingredients and serve.