

# Traditional Recipe of Soroni, Rhodes

## “PITARROYDIA”



# Ingredients

(For 60 pieces)



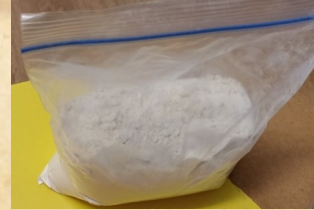
3 cups of zucchini



3 eggs



1 and a half cups of tomatoes



2 cups of all-purpose flour



1 and a half cups of onions



1 level tsp. of salt



300g feta cheese



1 level tsp. of black pepper



1 package of baking powder



1 tsp. of cumin



Seed oil for frying



3 tsp. of spearmint

# Preparation



We grate the zucchini, apply salt and leave it for an hour, to let the zucchini dry



We cut the tomato in small cubes and leave it for half an hour, until its liquids separate from the tomato itself



We cut the onion in small cubes

# Instructions

- We put the ingredients one by one, leaving the flour last.
- We mix until they combine and become a soft dough.
- We fry in hot seed oil
- We put the dough in the hot oil with a table spoon



HAPPY EATING...



We thank Ms. Chrisa Tomazou and Ms. Ritsa Pramagkioulli, members of Soroni Women's Association, for the production of this recipe

