

Dacos

DakosHow to make traditional Dakos

- 4 barley rusks (they are round)
- 4 ripe tomatoes
- 1/4 kilo fresh mizithra
- salt or oregano if you want

Instructions:

Slightly sprinkle the rusks with water.

Pour a tbsp. oil on each daco, or more if you like. Grate the tomatoes and spread them over each daco. Add salt, oregano and fresh mizithra and the Dakos is ready.