



the best of
DUBAI
THE DINING DESTINATION



ILIAS KOKOROSKOS

MYTHOS KOUZINA & GRILL
NOLA EATERY & SOCIAL HOUSE
KILIKIO BY MYTHOS

Determined to be cook at the age of 15, Ilias decided to further his culinary dream and study at the Culinary Academy but was advised by the principal that it would be better to finish school first, get a proper education and then come back and start his culinary journey. He took his advice and graduated from high school and then went on to university to get his degree in Business Administration. Since he had already decided that cooking is what he wanted to do, he took up his first job in the kitchen of a small tavern in Athens.

Ilias brings authentic Greek food to the table with his simple, yet appetising menus at Mythos Kouzina & Grill, Nola Eatery & Social House and recently opened Kilikio by Mythos. His immeasurable passion for cooking and obsession with finding seasonal Greek products sourced from small, independent honest producers brings a magical touch in every dish he creates. Every ingredient has its own characteristics, he likes ingredients that are unique but at the same time can fit to his type of cuisine and his character.

CHICKEN LIVER KREATOPITA

INGREDIENTS

Stuffing

150g chicken liver, chopped
50g dry apricot, cut in cubes
60g mushroom, chopped
4 pcs onions, sliced
20g pine nuts, toasted
100g spring onions, chopped
30ml chardonnay
2 eggs
40g Kefalograviera cheese, grated or brunoise
4g stale bread, cubes
100ml olive oil
Salt and pepper for seasoning

Method

Place a heavy based pan over high fire, once it gets smoky add the olive oil and allow to heat for a while. Place the chicken liver in the pan [the pan should be really hot otherwise the temperature will drop down rapidly and the liver will not get seared properly] and allow to sauté for 2 to 3 minutes. Add the onions and continue cooking for 2 minutes. Add the mushroom and continue cooking for another 2 to 3 minutes. Add 1/3 of the spring onions, the stale bread and the chardonnay. Cook till it looks like a gravy, cook for another 4 to 5 minutes on medium fire. Remove from the fire and add the pine nuts, rest of the spring onions, the eggs and season. Once it cools down add the cheese and set aside

Dough - makes around 12-13 portions

500g flour T65
300g butter
10g salt
5g sugar
25g white wine vinegar
175ml water

Method

Place all the ingredients except from the water in a mixing bowl with the paddle. Mix in slow speed and add the water slowly. The dough should be lightly sticky but firm. Rest in cool environment for 45 minutes, if the dough is warm it is recommended to rest in the chiller or the butter will cause the dough to collapse.

Pie

Egg wash
Black sesame
White sesame

Method

Cut the dough in 80g balls and allow to rest again for 30 minutes in a cool environment. Open with a rolling pin in slightly oval shape around 1cm thick. Place in each dough around 90g of stuffing. Close the dough in half moon shape, apply the egg wash on top and finish with 50/50 black and white sesame. Bake in preheated oven with as less air as possible at 220 for around 45 minutes or till it gets golden brown on top. Remove from the oven and rest for 10 to 15 minutes before serving.

