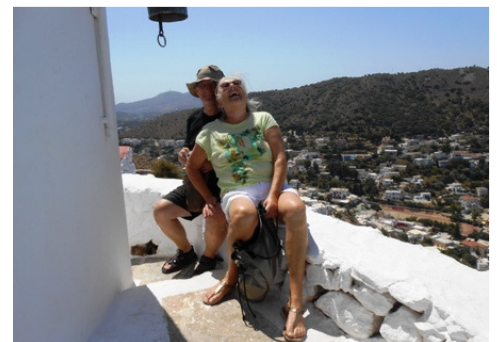
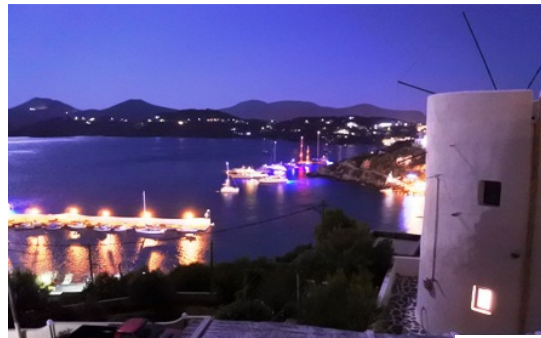




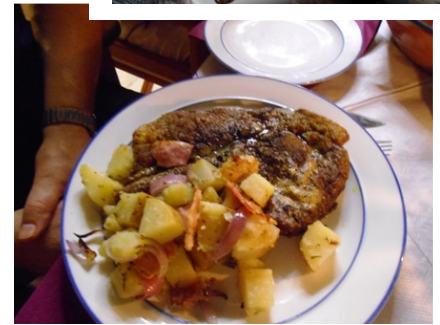
Leros- Gourmet Style!

It was a great pleasure to welcome Lisbeth (former colleague of Jan's) and Jes to Leros, in truth we never really thought they'd come, but when they did, we think it's safe to say, they fell under Leros spell. It was their first visit to Greece and they did it in true Greek style, staying high overlooking the fishing village of Pandeli at the windmill hotel in a lovely studio with breathtaking views. And they know how to live. Three weeks of relaxing, swimming, strolling down to the local fishermen or to the local butcher, eating grilled octopus and calamares, and convincing the locals to try homemade Danish meatballs (they approved!). We had so much fun.





Please do come again, any time!



Of course, it's an even greater pleasure to welcome guests who also happen to be passionate gourmet cooks! Above: Jes's succulent roast beef, amazing mussel soup with cream, curry and vegetables and breaded pork chop with bacon and onion sautéed potatoes. A couple of local specialities shown above are manouri cheese, a soft and delicate cheese smothered in warm raisins, caramelised onions and balsamico cream, and grilled octopus. We did do a few other things beside eat but they slid down our list of priorities when faced with these options. It was, however, very nice to see that on our ramblings through the backstreets, Lisbeth did absorb and appreciate all the many small unique details that make Leros so special.

