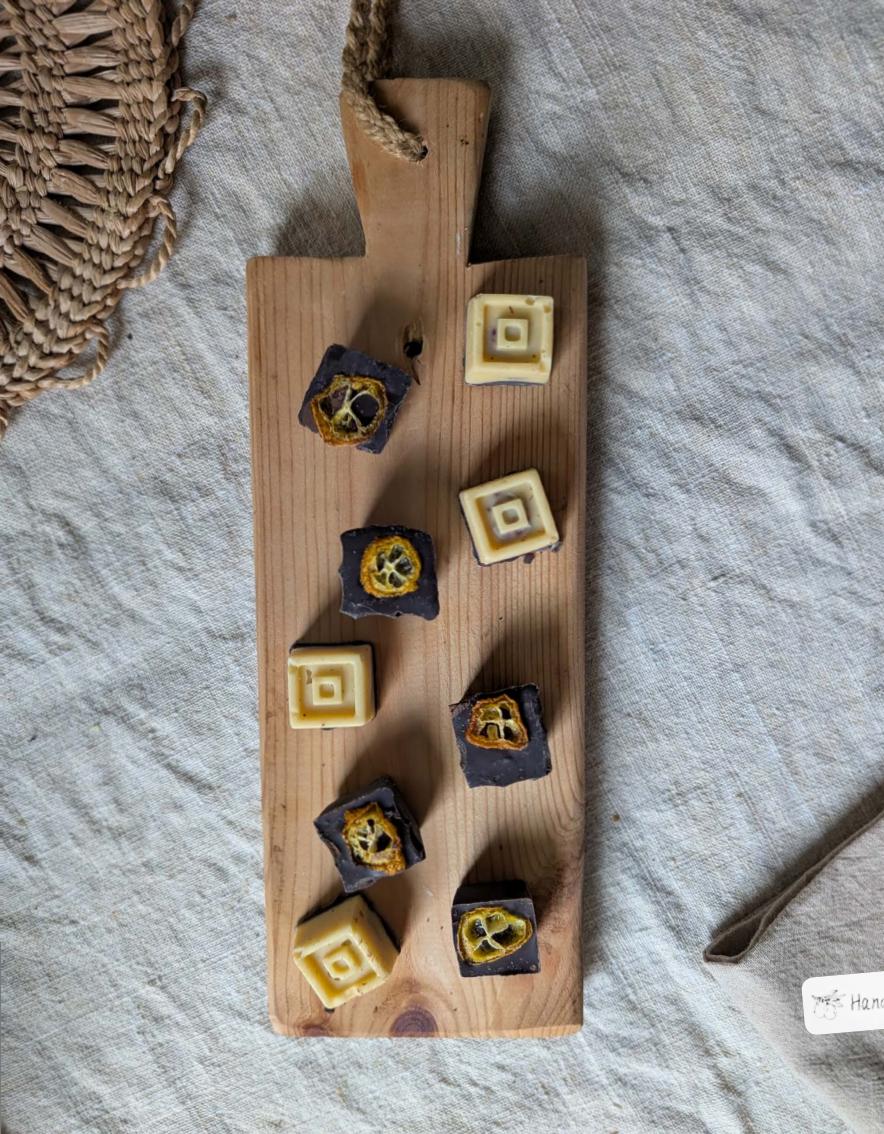


FLAVOR COORDINATES

Our journey in recipes





From Jerusalem to Budapest, from Ramat Aviv to Józsefváros, certain traditions are kept, and with innovation, new ones are being born. It is an honour to share and start another full year around the sun, and around the table with you.



Thank you for
Navigating the most
beautiful forest trails,
snowy mountain
hair-pin curves, and
mostly, the simple
everydays.

OLD & NEW





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Hand Picked



WILD GARLIC QUICHE

A PIE THAT BITES BACK

Finely chop two large onions and sauté them in a pan with a splash of olive oil until they turn a deep, golden brown. Clean a box of fresh champignons, slice them thickly, and toss them into the pan. Stir in a very generous handful of chopped wild garlic leaves, allowing their pungent, earthy aroma to fill the kitchen like a walk through a damp spring forest. Cook for five minutes until the liquid reduces, then set aside to cool slightly. In a medium bowl, whisk two eggs with a tub of cottage cheese and a handful of crumbled feta and yellow cheese.

Mix in half a cup of self-rising flour and a pinch of black pepper until just combined. Fold in the cooled mushroom mixture, ensuring every slice is coated in the batter. Pour into a round tin and bake at 180°C for 40 minutes.

Note: The smaller bite sized portions you bake, the more you can eat.

2 large onions
 $\frac{1}{2}$ cup self-rising flour
 1 handful wild garlic (or more)
 200g mushrooms
 2 eggs
 250g cottage cheese
 2 tbsp feta
 2 tbsp yellow cheese
 pinch of pepper



DESSERTS IN THE DESERT



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FRUITY-NUTTY GRANOLA

Preheat your oven to 150°C while you whisk together a golden elixir of maple, date or any fruit syrup, honey, a splash of oil, and a drop of vanilla. Tip in all the remaining ingredients, except the dried fruit and coconut, and mix well.

Tip the granola onto two baking sheets and spread evenly. Bake for 15 mins, then mix in the coconut and dried fruit, and bake for 10-15 mins more. Remove and scrape onto a flat tray to cool. Once cooled on a flat tray, the granola can be stored in an airtight container for up to a month. It is a breakfast meant for energetic starts and shared bowls.

300g rolled oats
100ml maple syrup
2 tbsp honey
1 tsp vanilla extract
4 tbsp sesame seeds
100g flaked almond or nuts
50g coconut flakes
100g dried fruits





SKORDALIA

MOUNTAINS OF GARLIC WITH A VALLEY OF ALMONDS

Boil three large potatoes in salted water until they are tender enough to yield to a fork's gentle touch. Meanwhile, take a cup of blanched almonds and pulse them in a food processor until they resemble fine, golden sand. Peel five cloves of garlic—or more if you are feeling particularly brave—and crush them into a fine paste with a pinch of coarse sea salt. Blitz all of the ingredients except the oil together, and blend them for rustic texture. Slowly drizzle in half a cup of extra virgin olive oil. Stir vigorously until the mixture transforms into thick, creamy clouds. Taste for seasoning and add more acid if the garlic feels too shy. Top it in a creative way. It tastes best if you first hike to a panoramic hilltop to whisper secrets to the almond trees.

3 large potatoes

½ cup extra virgin olive oil

*5 garlic cloves
150g ground almonds*

1 tbsp white wine vinegar

*2 tbsp lemon juice
150 ml water*

200g day-old bread (optional)





CITROM ÍZŰ BANÁN

INSPIRED BY NIVI'S GRANDMOTHER

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Peel two ripe bananas over a nice plate, ensuring they are firm enough to hold their shape. Slice them into even rounds, about half a centimeter thick, and arrange them in a circular pattern that would make your grandmother proud. If you find yourself humming a certain catchy tune about yellow fruits, do not resist the urge to sing along. Squeeze the juice of one fresh lemon over the slices, letting the zest awaken the sweetness of the fruit. Let them sit for five minutes to soak up the citrus.

In small bowl, crush a handful of roasted pistachios into emerald dust. Sprinkle these over the bananas along with a tiny pinch of sea salt to balance the tang. This healthy dessert is a tribute to simple afternoons and childhood kitchen memories. Serve it immediately with two forks and a sweet nostalgic smile.

Note: It will taste even better, when you dance to the original Citrom ízű banán, while preparing.

2 ripe bananas

1 lemon

Pro tip: The dish reaches its full flavor potential if you perform a Citrom Ceremónia beforehand.



Whether paprika or pomegranates, ingredients grown under the warm embrace of the sun taste sweeter. Still, true nourishment rarely comes from the fields and the stove alone. Be it a picnic blanket or a festive table, the secret sauce to any meal is the experience of togetherness, when dining together. A meal is just fuel, but a shared one is a memory. Thank you for sharing and creating memories. Love you ♡

