# MAEVE'S GREEK ISLANDS HIGHLIGHTS

SBS FOOD SAFARI PRESENTER AND GOURMET SAFARIS FOUNDER MAEVE O'MEARA (BELOW CENTRE) HAS BEEN HOSTING ANNUAL TOURS TO THE GREEK ISLANDS FOR THE PAST 10 YEARS. FROM HOMEMADE YOGHURT TO DANCING UNDER THE STARS, SHE RECALLS HER FAVOURITE MEDITERRANEAN MOMENTS.

#### EATING PLUMP FIGS STRAIGHT FROM THE TREES IN LIMNOS

It's such a treat to visit this island when the weather's warm and everything is ripe. We danced with the villagers underneath huge trees, while whole lamb cooked on a spit and the *bouzouki* players hit their stride. With the full moon, it was magic. **CRUISING IN THAT FABULOUS** 

# WATER OFF SANTORINI

The sun sent shafts of light through the impossibly blue water as we ate sizzling prawns on a luxury catamaran.

## VISITING SOFOULA, OUR FAVOURITE YIA YIA (GRANDMOTHER)

When we visit her, we're welcomed by the whole village – something money can't buy. She makes us *loukoumades* (left) and spoon sweets, serves great coffee and tells our fortunes, reading the coffee grounds.

### HARVESTING VEGETABLES FROM AN ORGANIC GARDEN IN EVIA (EUBOEA)

We made some beautiful Greek dishes from freshly picked herbs and vegies in Evia. The yoghurt here comes set in deep, pretty terracotta bowls. It's the perfect breakfast with a drizzle of local honey. I take the bowls home to use for cooking. Greek Islands Gourmet Food Safari, 3–14 September 2013, \$7950 per person, twin share. For more information, visit gourmetsafaris.com.au.



