

THE PALEA POLI POST

JUNE 2020 • THE INAUGURAL ISSUE • NO1 • 1ΔPX

POSTPONE DON'T CANCEL

The Greek word Philoxenia, literally translated as a “friend to a stranger”, is widely perceived to be synonymous to hospitality. For Greeks it is much deeper than that. It is an unspoken cultural law that shows generosity and courtesy to strangers. The tourism industry has been massively affected by the spread of coronavirus. It may not feel right even thinking about travel right now – but we will want to. And while we wait to find out when we can travel, there are a lot of people out there relying on us. Around 10 percent of the world works in the tourism industry. And right now most of those people have pretty much lost their jobs without notice. Not just the travel agents or flight attendants currently on unpaid leave – the Maasai guide, the Machu Picchu porter, the cinnamon-stick seller in Sri Lanka – they all rely on tourism, and might still be oblivious to the scale of the world’s turmoil. Soon they’ll have nothing. It’s easy to feel worried or helpless but there are things each of us can do – This crisis proves one thing: we are all Global Citizens and must stand together to fight for all. #weareinthistogether



BREAKING NEWS

THESSALONIKI JAILBREAK

Two of the most wanted Serial Bartenders escaped from Vogatsikou 3. The warden claims: "Their behaviour seemed a little strange the past days. They acted peculiar behind the bar(s)". Northern Greece authorities urge people to remain vigilant as search for John & Theo continues. The manhunt is still on since they were last spotted in Palea Poli Avli shooting cocktails tuned by the Mass Musicer Christos Mitrentsis!!!

15 Years Palea Poli

It took years of traveling to find the perfect idyllic place. Here, in a 19th-century traditional filature factory, Akis & Lena realized their long-desired dream. To create their own hotel. It was back in 2002 when the vision of a soul began. Together with the valuable help from the family's oldest collaborator Alekos, an exemplary renovation took place for three years combining Lena's love of the extraordinary sensuality, and Aki's attention to the value of the incorruptible beauty. Starting from 30 June of 2005, they created a harmonious retreat full of stories. And here we are now, 15 years later, on the same day, celebrating these stories. Because personality is more important than prestige and life stories are more valuable than success.

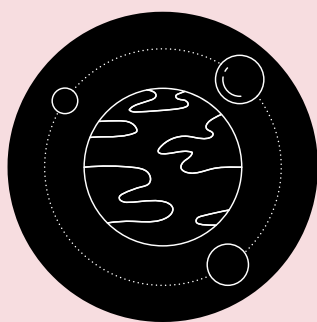
Happy Anniversary.



LETTER FROM THE EDITOR

Does Working From Home Work?"

At first, this test might seem like a win-win case. We might save gas, avoid traffic, spend more time with the family, have bigger sense of freedom due to the lesser stress and flexible hours and thus be more productive. However in the long run co-workers might feel disengaged and out of the loop. The lack of companionship and communication could end up with severe loss of creativity. We terribly miss the support from other colleagues, the bad jokes, the teasing that spices up our lives. We always bounce back. And so we need to use this time to get ready to come back even better.. We count the days to return to our offices, to create crafted dishes, media campaigns and welcome you again into #paleapoli manor.



ASTROLOGY

if you participate in the mass cultural delusion that the sun's apparent position relative to arbitrarily defined constellations at the time of your birth somehow affects your personality, turn on page 11... which we do not have!!!

QUOTE OF THE MONTH

“Invest in rest,”

MOVIE OF THE MONTH

CAPONE

LET'S EAT

Our signature dessert.

Palea Poli's chocolate crèmeux with butterscotch chew and peanut crumble

For the crumble base:

- 200g whole peanuts
- 35g cold unsalted butter
- 35g demerara sugara small pinch of salt
- 30g plain flour
- 1½ tsp cocoa powder

For the butterscotch chew:

- 50g glucose
- 160g caster sugar
- 80g water
- 90g butter
- 200g heavy cream
- 5g vanilla
- 180g whipped cream
- a small pinch of salt

For the chocolate crèmeux:

155g good quality dark chocolate (70% cocoa solids), in pieces
1 medium egg
90ml whipping cream
150ml whole milk

METHOD

For the crumble base, preheat the oven to 170C. Stand an 18cm tart ring on a baking tray lined with greaseproof paper. Pulse all the ingredients together in a food processor for a few seconds, to a crumble texture. Sprinkle the crumble evenly into the tart ring and press down lightly. Bake for 10-12 minutes. Remove from the oven and set aside to cool.

For the butterscotch chew, place the sugar, glucose and water in a saucepan over high heat and cook until caramelized. Remove and add the cream carefully, as it will froth. Return to low heat and add the butter, vanilla and salt. Remove, wait until cool and mix the whipped cream. Pour the mixture over the crumble base.

For the crèmeux, melt the chocolate in a bowl set over a pan of simmering water (don't let the bowl touch the water). Lightly beat the egg in a medium bowl. Bring the cream and milk to the boil, then pour onto the egg, whisking all the time. Slowly whisk this mixture into the melted chocolate. Leave to settle; skim off any bubbles. Pour the mixture over the caramel in the tart ring. Let cool for 30 minutes, then chill for six to 24 hours

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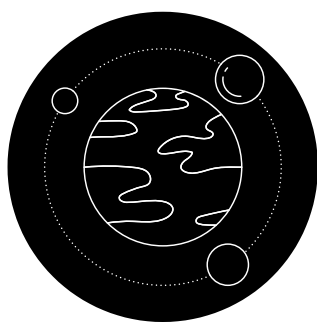
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