

Traditional dishes

Soparnik



Ingredients

- 500 g flour
- 3 spoons of olive oil
- ½ spoons of salt
- 250 ml of water
- 1 kg of chard
- 1 piece of spring onion
- Chopped parsley

Preparation

1. Make the dough
2. Divide the dough into two parts and let it stand covered for 15 minutes.
3. Wash the chard well, dry it and cut off the hard parts of the stem. Cut the dried chard into strips and place in a separate bowl.
4. Add oil, sliced spring onions and parsley to the chard. Add a little salt and mix well.
5. Roll out half of the dough into a circle on a floured surface, then place it on the bottom of the baking tray (size 24 × 40 cm).
6. Arrange the filling on the dough and place the other part of the rolled dough (in the shape of a circle) on top.
7. Join the edges of the dough and roll it down.
8. Prick the surface of the dough with a fork and bake in an oven preheated to 180 ° C for 35-40 minutes.
9. When the steamer is done, coat it with a mixture of olive oil and chopped garlic.
10. Allow to cool slightly, then serve.

Paštica



Ingredients

- beef 2.50 kg
- carrots 900 g
- celery
- parsley
- guinea vinegar 200 ml (acid)
- red wine 400 ml
- 2 onions
- 2 Bay leaf
- pepper
- 1 tbsp tomato concentrate
- 1l vegetable foundation
- Olive oil
- salt

Preparation

1. Cut the onion into strips, and the carrots, celery and parsley into slices (save half of the root vegetables).
2. In two places, pierce the meat along its entire length with a long and sharp knife. We stuff two whole carrots into one hole. Then we stab the meat in several places.
3. Transfer the meat prepared in this way to a bowl, cover with half of the sliced vegetables, pour over red wine and wine vinegar, add bay leaf, pepper, pour a little more water and put everything to marinate in the fridge overnight.
4. Remove the meat and vegetables from the marinade and pour the liquid into a jug.

5. Put the meat in a pot on heated oil and fry it on all sides, turning it occasionally, for about 10 minutes. Meanwhile, chop the remaining root vegetables and onions.
6. Then add the marinated vegetables, freshly sliced vegetables, a sprig of rosemary, a bay leaf to the pot, add salt and fry while stirring until the vegetables soften.
7. After about 15 minutes, pour in the marinade liquid, vegetable broth, add the tomato concentrate, and cook over low heat, stirring occasionally.
8. After three hours of cooking, remove the bay leaf and transfer the meat to a board. Then use a stick mixer to make the sauce roughly.
9. Then cut the meat into two-centimeter-thick steaks.
10. Place the sauce on plates, meat steaks over it and serve with cooked gnocchi.

Brujet



Ingredients

- 1.5 kg of various fish (eel, monkfish, scorpions, etc.)
- 2 onions
- parsley, a teaspoon of canned food
- olive oil
- a little water
- salt, pepper
- 2-3 pickles (cancer)

Preparation

1. Prepare and clean the fish and crabs.
2. Peel an onion, grate it and chop finely.
3. In a pot, heat the fish in the cold, add the onion and spices, pour the olive oil over the odoka and mix everything well.
4. Put the brujet to cook on high heat, when it boils, cook it on an even higher heat for about 15 minutes, then reduce and cook on low heat for about 15-20 minutes, depending on the type of fish.

Baked lamb



Ingredients

- 1 / 2-2 kg of lamb
- salt
- 2 tablespoons olive oil
- 1/2 teaspoon thyme, rosemary,
- a little red wine or prosecco
- 1 onion, fresh pepper, carrot, 1/2 celery root
- 2 bay leaves
- 1 sprig of rosemary

Preparation

1. We pierce the meat and put it on a skewer
2. We season it with all the ingredients mentioned above
3. Set to bake for about 2 hours
4. Then cut it into pieces and serve

Fritule



Ingredients

- 500 g flour
- 25 g of yeast
- 2 eggs
- 50 g dried raisins
- 200 ml of milk
- 1 tablespoon oil
- 60 g of sugar
- a pinch of salt
- sprinkle sugar

Preparation

1. In a bowl with a little lukewarm milk, melt the yeast with the addition of 1 tablespoon of sugar and put on warm to rise.
2. Put sifted flour, scrambled eggs, raisins, diced figs, brandy, oil, milk and grated lemon zest in a bowl.
3. Finally, add the yeast, knead the dough and let it rise in a warm place for 30 minutes.
4. Take the finished dough with a spoon and put it in boiling oil, and fry on low heat until the fritters turn brown on both sides.
5. Place the fried fritters in a bowl, sprinkle with sugar, and serve warm.

Kroštule



Ingredients

- 4 eggs
- 1 tablespoon sugar
- 50 ml of oil
- a pinch of salt
- 1 bag of vanilla sugar
- 1 sour cream (200 g)
- 1 bag of baking powder
- 1 kg of smooth flour

Preparation

1. Make a dough from the ingredients
2. Make a ball of dough and cover the dough with a cloth to stand for about 1 hour
3. Then when the dough rises divide it into 4 parts
4. Roll out each part of the dough, the soft thickness of the dough will be 1.5-2 millimeters
5. Cut the rolled dough into 4 x 8 cm pieces with a ribbed dough cutter. Then cut each piece in half. Knead the rest of the dough again and roll it out.
6. Pass one side of the dough (left) under the slot and pull it out (gently pull the dough).

7. You have now obtained a recognizable crostuli shape.
8. Cover the shaped crostuli with a kitchen cloth and let it rest for 15 minutes.
9. Heat the oil. Make sure you have enough oil (so that the crostuli can swim).
10. Fry the crostuli for a minute on each side, or until it takes on a nice yellow color. Just turn them twice during frying.
11. Transfer the fried crostuli to paper towels to squeeze out the excess fat.