

Gastronomic guide



Cheers!

It is a tradition of many centuries that our food and beverages are closely related. All of us know what kind of aperitif is recommended before certain meals, that is in harmony with the chosen dishes, intensifying the perception of flavours as much as possible, naturally having a good effect on digestion and giving pleasure at the same time. Consuming different kinds of beverages during the meal, harmonising with the certain courses is the highest degree of culinary pleasures.

This selection, which strives to introduce the flavours of the Danube-Kris-Mures-Tisza Euroregion, offers a taste of the preparation of dishes not marking the special version of beverages consumed with them, but rather the drink itself, be it kadarka, brandy, rakija, cujka or beer, that enable us to prepare even more special dishes if added as ingredient.

We can create harmony including every taste and flavour of the DKMT Euroregion by adding kadarka, brandy, rakija, cujka or beer to soups, main courses and desserts or using them for marinating.

Tourists want experiences, they would like to be part of events, discover everything directly, they strive for special, extraordinary and unique things. And they do grab possibilities offered at festivals and gastronomic events. And if they liked it, they would like to prepare it at home as well, they remember experiences gained in the Euroregion even weeks or months after the travel. The selection of recipes enables everyone to show his skills at home and to compete with the ones who had already proven theirs.

If you long for further culinary experiences or if you have run out of high quality kadarka or brandy necessary for preparing the dishes, we expect you back to the Euroregion with love, where you can roam over the route of kadarka, brandy-rakija-cujka and beer.

We recommend this publication to those gourmets who like ensuring pleasant relaxation to themselves, their family members or friends with special food and drinks, by eating and drinking.



DISHES MADE WITH KADARKA

Boiled kadarka

Ingredients: half a lemon, 7 dl kadarka, 3 dl water, 100 g sugar, 4-6 cloves, a few pieces of cinnamon, the peel of half an orange

Preparation: First wash the skin of the half lemon thoroughly then peel it thinly and press the juice. Boil the kadarka with water, sugar, lemon juice, spices and the lemon-peel. Cover it and let it rest for 4-5 minutes, then strain it into a heat-proof jug or glasses and serve it hot. You can put orange or lemon-peel decoration on the brim of the jug or the glasses.



Wine cream soup à la Csongrád

Ingredients: 7 dl kadarka of Csongrád, 3 g vanilla beans, 2-3 cloves, 3 dl cream, a little flour

Preparation: Boil the spices well in 1 dl of water and 1 dl of kadarka (prepare an essence), filter it and add it to the rest of the wine. Boil the wine, thicken it with a mixture of cream and 2-3 g of flour then boil it. Add whipped cream on top and serve immediately.



Wine soup à la Vadkert

Ingredients: 5 dl kadarka of Soltvadkert, 3 dl water, 50 g sugar, 1 egg, 1 tea-spoon of flour, clove, the peel of half a lemon

Preparation: Mix the egg in a bowl, add the flour and the water to it. Also add the wine previously boiled with the sugar, the clove and the lemon-peel. Place it on the gas cooker and stir it with an egg-beater until it starts thickening. Serve it hot, strained into cups. You can also add browned crouton to it.



Red wine sauce

Ingredients: 500 g pork bone, 20 g lard, 30 g flour, 150 g mixed vegetables, 100 g celery root, 1 onion, 20 g tomato purée, 1 dl kadarka, salt, 1 bay leaf, a pinch of thyme

Preparation: Brown the onion in the lard, add the chopped bones, the cleaned and chopped vegetables, steam it for a short time. Add and fry the tomato purée, the flour, then add 1 litre of water. Boil it slowly for 2 hours. In the meantime add the spices as well. Two hours later take out the bones, pass the sauce through a sieve, boil it well with kadarka and add some seasoning if necessary. Serve it with roast, steamed rice or shoestring potatoes.



Hot catfish stewed with red pepper, drunken with kadarka, served with cottage-cheese dumplings with dill

Ingredients: 800 g catfish fillet, 25 g pieces of catfish, fish bone, 150 g onion, 1 dl kadarka, 0.5 dl oil, 1 green paprika, 1 tomato, 10 g red pepper (sweat), 1.5 dl sour cream, salt, hot paprika, 400 g cottage-cheese, 1 egg, 20 g butter, half a bunch of dill, 70 g semolina

Preparation: Boil the pieces of catfish and the fish bone in a little water to prepare a base. Brown the chopped onion in a little oil and add half of the base (about 1 dl). Boil it and add the green paprika and tomato chopped into cubes in the meantime. Cook this base until the liquid boils away and the onion fries in the lard. Then draw it aside from the fire, add the red pepper, the sliced catfish, pour the kadarka onto it and steam it. If there is not enough juice, add some base to it. When the fish is almost ready pour the sour cream onto it and boil it. It is a good idea to mix the sour cream with some of the red pepper stew so as to avoid having curdles. Add hot paprika upon discretion; the catfish stew is best if it is slightly hot.

Mash the cottage cheese, add the egg, the fine-cut dill, the semolina and the soft butter, salt it, mix it then let it rest for 20 minutes. Cook the dumplings in boiling salty water. Place the catfish stew on a plate with its rich sauce with sour cream and put two cottage cheese dumplings on top.

Beef goulash à la Banat

Ingredients: 1 kg round of veal, 3 onions, fresh paprika, carrot, celery root, 1dl kadarka, 2 spoons of lard, red pepper, spices, salt and pepper

Preparation: Cut the meat into cubes, add water and cook it slowly, remove the foam several times. Chop the vegetables in a separate pot and steam them in lard until they are soft. Strain the boiled meat and add it to the boiled vegetables. Add 5 dl beef tea and the wine, season it and cook it for about 15 more minutes. Then pour it into a heat-proof dish and bake it in the oven for another 10 minutes at 200 degrees. Serve it with potatoes or pasta.



Meat casserole à la Banat

Ingredients: 1 kg mixed meat (300 g leg of pork, 300 g leg of beef, 400 g leg of chicken, without bones), 100 g bacon, 100 g sausage, 2 onions, salt, pepper, red pepper, oil, 2 dl kadarka

Preparation: Brown the onion in flare fat in a casserole (if there is too much meat in it, add some oil). Next, add the beef thoroughly washed and strained off and steam it for 20 minutes. Then similarly add the porc to the beef being steamed, steam them further together for 30 minutes. Finally add the chicken leg cut into thin slices and slices of sausage and season it. When the chicken has nicely whitened pour the kadarka into it and finish the cooking in 30 minutes. Serve it with corn porridge and pickles.

To make the corn porridge you need 400 g corn gris, some salt, 1 dl cooking oil, (200 g ewe's cheese).

Pour 6 dl water into the pot for cooking the corn porridge and the cooking oil, and when it is boiling, pour the corn gris into it gently and continuously while constantly stirring. Five minutes after it boils again take it from the fire, let it rest for a short while, and before it grows cold, place a portion onto the side of the plate with a hot oily ladle.

The corn porridge with ewe's cheese is prepared in the same way. 1-2 minutes after adding the corn gris into the water, add 200 g ewe's cheese and cook for 5 more minutes.



Chicken à la Arad

Ingredients: 1 large chicken, 1 smaller chicken, 250 g French beans, 500 g potatoes, 500 g tomatoes, 250 g green peas, carrot, 3 onions, 2 spoons of butter, 2 eggs, 1 bunch of dill, salt, pepper, 2 dl kadarka, 2 spoons of lard + 1 spoon of lard to grease the meat with

Preparation: Unbone the smaller chicken and start cooking the bones. The unboned meat is cut to small pieces, with the giblets of both chickens. Chop the onion and braise it in lard. When it becomes soft, put the finely chopped meat and pour one glass of kadarka into it. Cut the French beans, the carrot and the potatoes into pieces. Pour water onto them and put them aside. When the meat becomes soft let it grow cold then mix it with the eggs, add salt and pepper. Stuff the other chicken with this mixture and stitch it up.

Grease the chicken and place it into a heat-proof pot. When it becomes a little brown, pour hot bone soup onto it. Pour it often so that it should not burn down. In half an hour's time, when the chicken is well roasted add the peas, the beans, the tomato, the carrot and the potato. (If it is still raw, let it cook some more).

Add salt and pepper and steam for another half an hour, covered. Pour some more water onto it if it is necessary. Finally, remove the cover and brown it for 10 more minutes. Chop the dill finely and strew it onto the vegetables. Collected by Radu Anton



Apple /chestnut pancake with sour cherry dressing

Ingredients: for 16 pancakes 1 egg, 0.5 kg flour, a pinch of salt, 2 tablespoons of sugar, 5 dl milk, soda-water as necessary (2-3 dl), 1dl oil

For the filling: 5 dl kadarka, 6 spoons of sugar, 1 g vanilla sugar, ground cinnamon, 2.5 dl sour cherry juice (stewed fruit), 200 g sour cherry, 200 g apple, 100 g mashed chestnut

Preparation: Prepare the pancake paste by mixing the ingredients. We make the 16 pancakes in a frying-pan. While preparing the filling, first grate 2 apples and cook it in 1dl kadarka, add two tablespoons of sugar, half of the vanilla sugar and the ground cinnamon. Do the same while preparing the sour cherry filling: add 1 dl kadarka, two tablespoons of sugar and 5 g vanilla sugar to the stoned sour cherry, boil it and cook it thick. After cooling down, halve the mashed chestnut and mix it with the two filling base. Prepare the sour cherry juice dressing as well: slightly thicken 2 dl of kadarka and the stewed sour cherry by boiling it with 2 tablespoons of sugar. Fill 8 pancakes with apple-chestnut and 8 with cherry-chestnut filling and pour the completed kadarka sour cherry dressing on it. Recommendation for dishing up: place 2 pancakes on each plate of each type, the kadarka sour cherry dressing can be covered with whipped cream upon discretion.



Cold apricot soup à la Kecskemét

Ingredients: 5 dl apricot juice, 3 dl fresh orange juice, 1 dl cream, 1 pack of vanilla pudding powder – the type that can be prepared without cooking, 300 g apricot, lemon juice, 0.5 dl apricot brandy, lemon-balm

Preparation: Pour the apricot juice and the orange juice into a soup bowl. Let the cream and the pudding powder into it gradually, mix it smooth with a whisk and cool it down. Cut the apricot into small cubes, pour the lemon juice and the brandy onto it and place it to a cool place, too.

Mix the flavoured apricot into the soup before serving. Serve it in cups or cocktail glasses and decorate it with lemon-balm leaves.

Drunken pear slices with white breast of town pullet breast

Ingredients: 800 g pullet breast fillet, 1 dl oil, salt, pepper mix, 400 g William pear, 50 g butter, 1 dl white wine, lemon, juniper berry, a teaspoon of honey, 1 dl pear brandy, 800 g potatoes, 2 dl milk, 20 g butter

Preparation: Cut the pullet breasts into slices, add pepper and salt it slightly before roasting. Peel the pears, remove their core and slice them. Heat up the butter, put the pear slices into it, salt it, sprinkle it with ground juniper berry, and flavour it with a few drops of lemon juice and a teaspoon of honey. Pour a little pear brandy onto it and boil it with the white wine. Prepare mashed potatoes from the potatoes. While serving, place the mashed potato on one side of the plate, the pullet breast next to it and the steamed William pear on top.

Chicken legs with piquant apple

Ingredients: 4 whole chicken legs, 4 tablespoons of oil, 50 g butter, 8 shallots, 8 apples, 1 tablespoon of sugar, 1 tablespoon of pear brandy, 1 teaspoon of ground coriander, 50 g almond chips, ground pepper, salt

Preparation: Oil the chicken legs, sprinkle them with salt and pepper and bake them red in a hot oven. In the mean time steam the shallots soft in butter (it is good when they turn slightly brown). Add the peeled and cored apples to the shallots in one piece. Sprinkle it all with sugar and boil it on large flame. In the meantime turn them from time to time. Fry them to caramelize slightly then pour the brandy on it, flavour it with salt, pepper and coriander and steam it for 10 minutes. When it is ready, pour it into a heat-proof pot, sprinkle it with almond chips and fry it for 1-2 minutes, until the almond becomes gold coloured. Serve them hot with the chicken legs.

Chicken leg with apricot brandy

Ingredients: 4 whole chicken leg, 50 g smoked bacon, 1 smaller onion, 1 dl apricot brandy, 8 apricots, 2 dl dry white wine, a pinch of ground bay leaf, salt and ground pepper upon discretion

Preparation: Cut the smoked bacon into very little pieces, melt its lard. Soften the cleaned and finely chopped onion in it. Brown the washed, dried and halved chicken legs on the bacon grease with the onion. Then flavour it with the spices, pour the apricot brandy and the wine under it, cook it under dish cover on small fire. If the chicken is soft but there is too much liquid in it, remove the lid and cook it until the water evaporates and the lard remains. Then remove the legs from the pan, put the washed, stoned half apricots and fry them for a few minutes. Finally add the legs again and warm them up together. It goes well with steamed rice.

Duck breast with brandy, filled with dried fruits

Ingredients: 2 whole duck breasts, 200 g mixed dried fruits, 1 tablespoon of tomato purée, 1 pack of mixed vegetables, 5 centilitre of plum brandy, salt, pepper, rosemary, oil, sugar, croquette potatoes, flour

Preparation: Soak the dried fruits in sugar water mixed with apricot brandy. Then cut the duck breasts open, fill them with the soaked fruits, spice them and roast them on a layer of vegetables in the oven. When it is ready, remove it from the oven, pour the fried lard into a pot and fry the tomato purée on it. Sprinkle it with a little flour, pour water to it, flavour it with salt and pepper and boil it. Then strain it and add rosemary to the completed sauce. Serve it with croquette potatoes.

Duck breast with brandy and kadarka sour cherry ragout

Ingredients: 800 g duck breast fillet (with the skin), 60 ml bedded sour cherry brandy, mixed pepper, 40 g acacia-honey, 300 g bunchy sour cherry, 2 dl kadarka, 5 g starch, cinnamon, clove, salt, bitter chocolate (85%), lemon-peel, 800 g potato, 50 g butter, fresh mint leaf

Preparation: Clean the duck breast, pepper it and rub it with the sour cherry brandy, place it in the fridge for at least one or two days. Slightly salt before roasting. Roast the duck breasts on a grill plate or frying pan first, so that it should roast on all sides and a crust could form around it. Then continue roasting in an oven at 120-130 degrees until the inner part reaches 70 degrees then let it rest for about half an hour at 60 degrees. As long as the duck breast rests, prepare the sour cherry ragout. Start cooking the cinnamon, the clove and the lemon-peel in the kadarka and boil half the liquid away. Heat honey in a pan, add the stoned sour cherry, and pour the brandy on it, light it. When the alcohol has burnt, pour the spicy kadarka onto it and sprinkle it with the grated bitter chocolate. Boil the whole (if it is necessary it can be thickened with starch). After cleaning the potatoes, carve them to a form of a barrel and steam them. When it is ready, turn a few mint leaves on butter and stir the potatoes into it. When serving, place the sour cherry ragout in the middle of the plate, put the sliced pink duck breasts and add some of the mint potato barrels.

Roasted bacony 'mangalica' pork medallions with blackthorn brandy forest mushroom, crackling, ewe's cheese, polenta in baking pan and young buttered wild carrot

Ingredients: 500 g 'mangalica' tenderloin, 200 g sliced meaty bacon, 1 dl sunflower-seed oil, salt, freshly ground pepper, 200 g mixed forest mushroom (bolete, fairy-ring, morel, St. George's mushroom, Sheathed Woodtuft), 80 g leek, half a bunch of parsley leaves, 5 g starch, 0.5 dl cream, 2 dl blackthorn brandy, 200 g corn flour, 80 g goose crackling, 100 g ewe's cheese, 4 young carrots, 20 g butter

Preparation: Cut the 'mangalica' tenderloin into medallions, pepper them, wrap them with the bacon slices and spit them, slightly salt them before roasting. Roast them on a grill plate or in a frying pan. Chop the onion finely, brown it in oil, add the sliced mushrooms, pour the blackthorn brandy onto it, sprinkle it with the finely chopped parsley leaves, salt it and add the cream to it. You can thicken it with starch if it is necessary. Cook corn porridge from the corn flour. When it cooled down, cut pieces of it with a spoon into a baking pan and sprinkle it with ewe's cheese and cracklings, then roast in the oven. Steam the young carrot on butter either in one piece or sliced to thick rings. Place the mushrooms on the plate and the buttery carrot, the crackling and ewe's corn porridge, and finally place the roasted spit on top.

Leg of drunken lamb with garlic

Ingredients: 800 g leg of lamb without bones, 4 cloves of garlic, salt, freshly ground pepper, 5 g ground cumin, 8 g lard (mangalica), 2 dl kadarka, 400 g apple, half a lemon, 2 tablespoons of honey, 0.5 dl apple brandy, cinnamon, 600 g potatoes, 12 thin slices of bacon, cord

Preparation: Form the leg of lamb and stitch it with garlic slices, cut alongside and tie it with a cord to make a longish shape. Rub it with pepper, ground cumin and salt. Pre-roast the leg of lamb in a frying pan or on a grill plate then finish the process in the oven and pour kadarka onto it several times. Clean and precook the potatoes then wrap three potatoes per person with the meaty bacon and bake it in a baking pan.

Peel the apple and steam it in a little water, use honey, salt, cinnamon and finally apple brandy for flavouring. When it is soft and the juice has boiled away slice it after a short rest. While serving, place the baked potatoes on the plate and the sliced roast lamb so as to partly cover the potatoes, then finally place the apple slices next to the lamb.

Tipsy roe ragout

Ingredients: 1-1.5 kg back of venison, two cloves of garlic, 10 juniper berries, the same amount of green peas, salt, 1 nutmeg flower, 1 clove (finely ground), 1 tablespoon of honey, a little tarragon and basil, 1 litre of white wine, 2 dl fruit brandy, 1 tablespoonful of cranberry or mulberry jam

Preparation: Detach the meat from the back and cut it to thin slices. Pour half of the wine onto it and put it to rest for a night. After this, start cooking the meat in a smaller cauldron, pour the wine onto it in which it soaked; add the ground juniper berry, pepper, the clove, a little salt and cook until the meat lets out its juice. At this point, put the mashed garlic, the honey, the nutmeg flower, the green spices and half of the brandy into it. Cook it on medium fire until the meat is almost completely soft, then mix the honey, the rest of the brandy, the jam into it and salt it upon discretion. If the juice evaporates in the meantime, add the rest of the wine to it first then cautiously pour water to the ragout in small quantities. When it is ready let it rest for an hour so that the flavours could ripen together then warm it up again and serve it in an offering dish. It goes well with egg barley, steamed vegetables and some aromatic brandy.

Cherry compote with fruit brandy

Ingredients: 1 kg cherry, 1 piece of cinnamon, 1 vanilla bean, 2 cloves, 250 g sugar, 4 dl fruit brandy

Preparation: Wash the cherry and put it into fruit jars with the spices. Sprinkle with sugar and pour alcohol on it so that it should completely cover the cherry. Close the jar and shake it several times a day during a week so that the sugar should permeate the fruit well. To be consumed in two months' time.



Drunken cherry pancake

Ingredients: For 16 pancakes: 1 egg, 0.5 kg flour, a pinch of salt, 2 tablespoons of sugar, 5 dl milk, the necessary amount of soda-water (2-3 dl), 1dl oil

For the filling: 500 g cherry, 1 coffee spoon of ground cinnamon, a little powdered sugar, 2 tablespoonful of cherry brandy

Preparation: Wash the cherry, drip it down and stone it. Expel the juice slightly and mix it into the pancake dough with the cinnamon and make small pancakes of it. Sprinkle the baked pancakes with powdered sugar, pour a few drops of brandy on it, fold them in two and serve immediately.



The Thousand and One Nights cake

Ingredients (for 8 pieces):

For the dough: 4 eggs, 1 coffee spoon of ground cinnamon, 6 centilitre of apricot brandy, 3 tablespoons of sugar, 5 tablespoons of flour, 30 g cocoa-powder, 1 coffee spoon of baking powder

For the filling: 2 dl milk, 1 vanilla bean, 40 g butter, 400 g frozen mashed chestnut, 1 pack (2.5 g) gelatine powder, 3 dl cream

For the decoration: 250 g readymade marzipan dough, 20 g powdered sugar

Preparation: Preheat the oven on a medium fire (180 °C; in an air ventilating oven it is 165 °C). Mix the egg-yolks with the ground cinnamon, the brandy and two tablespoons of water to be foamy. Beat the egg-white with the sugar into a stiff froth. Mix the flour with the cocoa-powder and the baking powder. Mix the two types of egg mass cautiously with each other and in the meantime add the flour and cocoa-powder to it little by little as well. Line an 18 cm diameter cake-mould with baking paper, fill it with the dough and bake it in hot oven for 25-30 minutes. Check with a needle prick if it is ready. Boil the milk with the vanilla bean cut alongside in two pieces, and then remove it. Then knead it together with the butter and the mashed chestnut. Dissolve the gelatine in cold water and mix it into the chestnut cream together with the whipped cream. Cut the cake dough in half horizontally, fill it with the cream and cover the side and the top with the cream as well. Let it cool down and finally decorate it with figures cut from marzipan. It is even richer if you only use the cream for filling the cake and you cover it with chocolate from the outside.



Cold vanilla and pear strudel, with hot sour cherry

Ingredients: 1 package of strudel sheet, 2 pack of vanilla pudding powder (to be cooked), 400 g sour cherry (it can be tinned as well), 2 lemons, sugar, 2 tablespoons of starch, cinnamon, 4 pears (it can be tinned as well), 5 centilitre of pear brandy

Preparation: Cook the pudding thicker than usual. Peel the pears, cut them to cubes and cook it soft in as much water as can just cover it. When it cools down, add the 3 centilitres of brandy. When the pudding also starts to cool down, add the strained pear and the rest of the brandy. Spread the strudel sheets, pour the cold pear pudding onto it, roll it up and bake it red in 10 minutes in an oven of 260 degrees. Stone the sour cherry, cook it in sugar and cinnamon water – just covering it, and when it boils, thicken it with starch. Cool the strudel down, slice it and pour hot sour cherry onto it.

Fragrant apple rounds

Ingredients: 150 g flour, 4 teaspoons of baking powder, 100 g curd cheese, 2 eggs, 1 dl milk, 1 tablespoon of sugar, salt, two large apples, 2 tablespoons of flour, 2 tablespoons of apple brandy

Preparation: Sift the flour with the baking powder. Mix it smooth with the mashed curd cheese, the beaten eggs, the milk, the sugar and the pinch of salt. It is good if it is like a very thick pancake dough.

Peel the apples, remove the core, slice them and pour brandy on them. Then plunge the slices in flour and then the curd cheese dough one by one and fry them gold brown in hot oil. Serve them sprinkled with cinnamon sugar.



Crispy apricot à la Kecskemét

Ingredients: 800 g half ripe apricot, 0.5 dl apricot brandy, 1 whole egg, 100 g soya flour, a pinch of salt

For serving: 1 tablespoonful of apricot brandy and apricot jam at discretion

Preparation: Beat up the eggs to foam with the apricot brandy, and then mix as much soya flour to it, which makes the dough thick but fluid. Let it rest for ten minutes. In the meantime wash the fruit, wipe them dry and turn them in some soya flour in one piece (that is with its stone) and turn it into the dough. Immediately put it into the 180 degree hot oil, and fry it crispy in 1-2 minutes. Drip the superfluous oil down and place the apricots on a plate. Place the apricot jam thinned with apricot brandy in a separate bowl or a sauce boat near the plate.

Sour cherry cake

Ingredients: butter or baking margarine for buttering the mould, 200 g stoned sour cherry, 6 tablespoons of flour, 2 dl milk, 1 egg, 6 tablespoons of brown sugar, 1/2 tablespoon of bicarbonate of soda, 1 pack of baking powder, 0.5 dl sour cherry brandy, 1/2 tablespoon of cinnamon, 4 tablespoons of ground nut, 1 tablespoon of olive oil, salt

Preparation: Mix the flour, the baking powder, the brown sugar, the bicarbonate of soda, the cinnamon, the salt and the ground nut well in a bowl. Stir the egg, then add the milk, the olive oil and the sour cherry brandy to it. Butter a circular baking mould with butter or baking margarine, then put the stoned sour cherry on the bottom densely. Mix the egg mixture with the flour mixture well. Pour the mixed dough on top of the sour cherry. Bake it for 25 minutes at 180 degrees. Check the dough with a needle before taking it out of the oven. Place a plate on top of the baking mould when you take it out of the oven and let it cool down like this. By so doing, the juice coming out of the cherry will soak the dough a little bit, which makes it even better.



Apricots dazed with brandy, fried

Ingredients: twenty nice apricots, cherry brandy, powdered sugar, 2 eggs, 120 g flour, white wine, a pinch of salt, oil for frying

Preparation: Cut the apricots in half, stone them, sprinkle them with powdered sugar and pour some cherry brandy on them. Let them rest in the refrigerator for an hour and then pour down the juice. Mix the two egg yolks with 80 g of flour and enough white wine to get thick but flowing dough. Add a pinch of salt and the hard foam beaten from the white of the eggs. Dip the half apricots into flour first then into this dough one by one and fry them nice red in oil. Sprinkle them with powdered sugar when serving.

Cake with tipsy fruits

Ingredients: 800 g strawberry and mulberry mixed, 100 g sugar, 3 tablespoons of apricot jam, 1 dl cherry brandy

For the cake: 3 eggs, 100 g sugar, 180 g butter, 300 g flour, the grated peel of 1 lemon, 1 pack (7 g) yeast powder, 20–30 g butter for buttering the baking mould

Preparation: Wash the fruits, drip them down then cautiously mix them with the sugar, the jam and the brandy. Cover it and put it into the refrigerator so that the flavours can ripen together. Mix the eggs with the flour for the cake. Pour the melted – but not hot – butter into it, then add the flour, the lemon peel and the yeast powder into it. Smoothen the dough into a buttered medium cake mould – about 18 cm diameter – and bake it in a preheated oven on medium light (at 180 °C; in an air ventilation oven at 165 °C) for about 45 minutes; if it starts becoming too red cover it with aluminium foil. Let it cool down in the baking mould, then place it on a plate, and serve it with the “tipsy” fruit heaped on the middle of the cake.



Cottage cheese, apricot strudel with brandy dressing

Ingredients: 100 g ribbon vermicelli made with 4 eggs, 500 g mashed cottage cheese, 2 eggs, 120 g sugar, 100 g dried apricot, 1 pack of vanilla sugar, powdered sugar to sprinkle it, 2 tablespoons of oil, 1 pack of strudel sheet

For the dressing: 6 tablespoons of apricot jam, 6 tablespoons of apricot brandy

Preparation: Mix the egg yolk with half of the sugar and the vanilla sugar, add the cottage cheese and the finely chopped dried apricot into it. Mix it and loosen it with the hard foam beaten from the egg white and the rest of the sugar. Finally mix the raw dough into it. Roll it into a spread out, oiled strudel sheet, and bake it ready at 180–200 °C. Mix the jam with water for the dressing to have the proper density, then boil it and pour the brandy into it. Serve it with the sliced strudel sprinkled with powdered sugar.



Apricot with blue cheese

Ingredients: 12 apricot compotes, 3 tablespoons of powdered sugar, 4 tablespoons of apricot brandy, 200 g blue cheese, 4 tablespoons of cream, 1 tablespoon of finely chopped lemon-balm and its leaves for the decoration

Preparation: Drip the apricots down, place them in a baking pan with their cut side down, sprinkle them with powdered sugar and pour the brandy on it. Slightly brown it in a preheated oven at 220 degrees, then take it out and let it cool down. Add 1 tablespoon of cream to the cheese and mash it well with a fork. Add the rest of the cream, the lemon-balm to it and form boat shapes with a coffee spoon. Place them on top of the cold apricots. Decorate the top with lemon-balm leaves.



Sour cherry strudel à la Voivodina

Ingredients: 500 g dough of strudel, 100 g ground nut, 1 dl oil for oiling the dough sheet, 1 kg sour cherry, 300 g sugar, 0.5 dl brandy

For the dressing: 3 egg yolks, 1dl sour cream, powdered sugar for the top

Preparation: Wash the sour cherry, stone and drip it down. Put three oiled dough sheet on each other. Scatter a handful of nut on the third sheet then the sour cherry mixed with the sugar and the brandy, then roll it up. Repeat the process until you run out of the material. Place the strudel on an oiled baking plate and bake it for 40 minutes at 170 degrees. You can pour egg yolk and sour cream mixed well onto the strudel, but only when it is half baked. Cut the cold strudel and sprinkle it with powdered sugar.



DISHES RECOMMENDED WITH BRANDY

Voivodina cold plate

homemade ham, beef gammon, 'kulen' sausage, cottage cheese

Vine leaves stuffed with mixed meat

Ingredients: 40–50 vine-leaves, 0.5 kg mixed minced meat (pork and calf), 1 cup of rice, 1 onion, 1 egg, salt, pepper, dry food flavours, sweet and hot red pepper, 2 cloves of garlic, oil

Preparation: Brown the finely chopped onion in oil, add the minced meat to it and fry it a little more. Add some salt, pepper and a coffee spoonful of sweet red pepper. Put the rice into it and fry it. When you took it off the fire add 1 egg. Put portions of the mixtures into fresh vine-leaves soaked in warm water or conserved ones. Roll up the leaves and place them in a saucepan. Cover the top with vine-leaves and cover the saucepan with a plate. Cook it covered for about an hour. Thicken it with the mixture of some oil, two finely chopped cloves of garlic and a coffee spoon of ground hot paprika.

Hen roast in clay

Ingredients: one hen, salt, pepper, red pepper, potatoes, cottage cheese, clay

Preparation: Choose a whole hen, clean it from its giblets. Season it with salt, pepper, red pepper and roll it in aluminium foil. Spread a layer of clay onto it, pack it in aluminium foil and throw it in the embers under the brandy distiller. Cover it with ash and let it roast for an hour. When it is ready serve it with vegetables (for example potatoes) also roasted in ember and cottage cheese. Freshly distilled brandy goes with it best as a beverage.

Corn bread baked in clay pottery

Ingredients: 100 g corn flour, 0.5 kg sugar, 2 tablespoons of salt, 8 litre of water, 3 handful of corn flour

Preparation: Mix all of the ingredients, add hot water until you get simple dough. Pour it into clay pottery and place it into a hot open-air oven from night till next morning, for about 8-10 hours. Close the clay pottery with a thick cast iron lid, place cold ash onto it and ember around the pottery. Before closing the pottery spread the top of the bread dough with a soft mixture made of flour and water so as to avoid the bread from cracking. Take it out of the oven in the morning, slice it and consume it warm with stuffed cabbage served with sour cream and cottage cheese.

Crackling cake of grandma

Ingredients: 500 g crackling, 1 kg flour, 1 pack of yeast (20 g), 1 spoon of sugar, 5 dl milk (in fact as much as it takes) part of it can be replaced with sour cream as well, 1-2 eggs, egg yolk on the top, 3-4 spoons of oil, 1 spoon of salt, cumin seed

Preparation: Grind the crackling. Dissolve the yeast in sugared lukewarm milk and leave to rise, then knead it together with the flour, the egg, the salt and the milk/sour cream. In fact you have to make raised dough. When the dough is beaten up sprinkle it with flour and let it rest covered in a warm place for 2 hours. When it has risen, empty it on a board and roll it out to a finger's breadth and spread the ground crackling on it. Fold the dough to a more or less loaf shape and let it rest for 20 minutes. Then roll it out again and fold it. Following another 20 minutes' rest fold

it again. It has to be repeated at least five times so that the baked dough should be nice and leafy. Before baking roll it out again to about 2 cm thickness. Cut it with a biscuit-cutter, cover the top with egg yolk and sprinkle it with cumin seed. Let it rest a bit more in the greased baking pan before baking it, until it raises a little.



DISHES MADE WITH BEER

Gambrinus soup

Ingredients: 30 g butter, 40 g flour, 2 l beer, ground pepper, cinnamon, sugar, 4 dl cream

Preparation: Chose a premium category, good brand of beer. Prepare a light roux with the butter and the flour. Add two litres of beer to it, flavour it with some ground pepper, cinnamon and sugar. When it boils pour 4 dl of fresh cream to it and serve it hot. Offer browned crouton with it.

Beer soup with cheese, onion and mushroom

Ingredients: 1 l beer, 800 g leek, 150 g trappist cheese, 400 g mushroom, red pepper, salt, pepper, garlic, parsley, oil

Preparation: Chop the white part of the 800 g leek finely and stew it glazy. Sprinkle it with red pepper, add one litre of lager and two dl of cold water. When it starts to boil add 150 g roughly grated trappist cheese to it and thicken it without cover on a moderate light while continuously stirring it. At this point we add 400 g finely sliced mushroom, salt it, add a little bit more pepper than usual and boil it for 5 minutes. Then take it from the fire and quickly cool it to become lukewarm covered with the lid. Put it into small bowls rubbed with garlic, and put it in a cold place. Sprinkle the top with chopped parsley while serving.

Chicken with beer

Ingredients: 4 chicken legs, 6 small onions, 400 g mushroom, 20 peppercorns, 40 g margarine, 2 bay leaves, 6 dl lager, 2 tablespoons of tomato purée, salt, pepper

Preparation: Fry the pieces of chicken in 40 g hot margarine on large fire to golden colour. Cut the onion and the mushroom to thin slices then give it to the chicken with the bay leaf and the pepper. Gradually pour the beer to it, salt and pepper it. Soften the fire then mix it with the tomato purée and cook it for about 50 minutes on low flame. Serve it in a deep dish sprinkled with green celery.

Beer turkey on rosemary branch

Ingredients: 500 g turkey leg or breast fillet, 2 chicken livers, 2-3 cloves of garlic, a medium sized red onion, 1 medium onion, half a bottle of beer – brown beer is the best, a little soy sauce, a mixture of spices for poultry, about 50 g butter or margarine, 3-4 10 cm pieces of rosemary branches or ground rosemary, salt upon discretion

Preparation: Cut the turkey meat into thin slices, salt it, sprinkle and rub it with the mixture of poultry spices, pour soy sauce on it and let it rest for about 15 minutes. In the meantime slice the onions, and cut the garlics in four. Roast the turkey meat in butter or margarine suddenly then add the sliced chicken liver to it and put the onions and the garlic on it. Lay the rosemary branches on top and finally pour half a bottle of beer into it. Cover it – but leave a little gap – and let it steam nice and slow. When the juice more or less boils away, it is ready, tender, fragrant and savoury.

Beef leg in beer

Ingredients: 800 g beef leg without bones, 50 g hot mustard, 2 spoonful of oil, 250 g onion, salt, pepper, half a bunch of parsley leaves, 5 cloves of garlic, 1 bay leaf, 2 dl sour cream, 6 dl beer, 1 branch of thyme, 2 sage leaves, a pinch of celery seed

Preparation: Cut the leg meat in medium cubes then put mustard on them. Stir it on hot oil then take it out of the oil and put it aside. Clean and chop the onion and the garlic then brown them in the remaining oil. Salt and pepper it then pour the beer on it. Put the bay leaf, the thyme, the sage and the celery seed into a spice bag and add it with the meat to the beer and onion. Steam it ready and supplement the evaporated water with beer in the meantime. Throw out the bag of spices and take out the meat with a skimmer and keep it warm. Boil down the sauce, thicken it, add the sour cream to it and mix it well. Pour it onto the meat, sprinkle it with finely chopped celery leaves and offer it with potato doughnut.



Drunken pork chop with beer

Ingredients: 4 slices of pork chop, 1 onion, 2 cloves of garlic, 1 coffee spoon of cumin seed, 1 bottle of lager, 1 slice of dry brown bread, 1 teaspoon of butter, 4 tablespoons of oil, 1 bay leaf, salt, pepper, lemon, flour

Preparation: Stir the washed and sliced pork chops in oil, then place them on a pre-heated dish. Chop the cleaned onion finely, mash the garlic and cook it glazy in the rest of the oil. Add the whole bay leaf to the onion and oil, the coffee spoonful of ground cumin seed and brown in it. Sprinkle the top with flour and pour the lager in it and mix it smooth. Put the chops in a dish and pour the sauce of onion and beer. Salt it well, pepper it and steam it soft under lid. In the meantime grate the dry brown bread into it. Before serving, aromatize it with freshly grated lemon-peel. Give extra flavouring to the sauce upon discretion, filter it through a skimmer and pour it on the chops enriched with butter. Offer it with baked rice or croquette potatoes.

Pork roll with beer

Ingredients: 4 slices of pork cutlet, 4 slices of ham, carrot, gherkins, mustard, salt, pepper, red pepper, rosemary, parsley, oil, 2 dl beer

Preparation: Beat the chops and place half a slice of ham on all of them. Salt them and put the carrot cut to stripes and the gherkins in their middle. Thinly spread it with mustard, and roll it up to form a cylinder. Fix them with toothpicks. Spice them with salt, pepper, red pepper and rosemary. Heat up the oil in a frying pan and fry the rolls all around. Steam them soft by adding a little water to them. Pour 2 dl of beer to it in the last 10 minutes and finish steaming this way. Present it sliced to circles and sprinkled it with parsley. Serve it with steamed rice.

Pork cutlet with beer sauce

Ingredients: 1 kg boned cutlet, 10 cloves of garlic, 12 pieces + 2 tablespoons of stoned green olive, 1 onion, 1 tablespoon + 25 g butter, 1 bottle of beer, 1 teaspoon of tomato purée, 500 g cherry tomato, 1 tablespoon of vinegar, 3 tablespoons of grated sweet apple, 1.5 tablespoon of soy sauce, 1 tablespoon of olive oil, salt, pepper

Preparation: Preheat the oven to 175 degrees. Clean the onion. Dig holes into the meat with a wide knife, stuff the 12 olives into the holes and the garlics, salt and pepper it upon discretion. Clean and chop the onion. Melt the 1 tablespoonful of butter in a heat-proof pan and brown both sides of the meat in it. Add the onion, pour the beer and the tomato purée into it. Cover it and roast it on the lowest grid of the oven for about 1 and a quarter of an hour. Wash the tomatoes, cut their skin, pour boiling water onto them then place them into cold water and peel of their skin. Take the meat out of the pan, roll it up in aluminium foil and let it rest until the sauce is ready. Filter the beer and juice of the meat, pour it into another pan and mix the vinegar and the apple pulp in it creamy. Then boil, thicken it with the soy sauce, then add 1.5 teaspoonful of salt, 2 pinches of white pepper and the remaining 25 g butter. Place the tomatoes in olive oil for 2 minutes and fry them with the remaining 2 tablespoons of olives. Cut the meat in slices and serve it with boiled rice, tomato, olive and beer sauce.



Cabbage cooked in beer

Ingredients: 800 g pickled cabbage, 6 dl lager, 4 slices of smoked bacon, 4 slices of smoked spare rib, 4 potatoes, 4 Vienna sausage, 1 parsley root, 1 carrot, onion, parsley, clove, bay leaf, thyme, pepper, salt, grease

Preparation: Mix the pickled cabbage with four slices of very finely chopped smoked bacon. Put the cleaned, well washed parsley root, carrot and a small onion into it, and a piece of clove. Add a bay leaf, a pinch of thyme and ground pepper to it. Salt lightly. Mix it well. Pour just enough beer under it so that it should be covered by it. Cover it with a lid, boil it well and steam it in a medium warm oven until it boils its juice away. Clean four smaller potatoes in the meantime, cut them in four alongside. Cook them in salty water. When the cabbage is soft add some extra flavour and heap it on a proper size pre-heated dish. Slit four Vienna sausages and fry them crispy in ample hot grease in one or two minutes and place them on the two sides of the cabbage. Fry two slices of smoked spare ribs as well and place them on top of the cabbage. Place the cooked and strained potatoes at the back of the dish. Sprinkle it with nicely chopped parsley leaves.

Boiled beer

Ingredients: 1.5 l beer, 2 egg yolks, powdered sugar, 1 dl cream, 1 dl rum, cinnamon, clove

Preparation: Start heating the beer in a casserole but it must not boil too hard. While it is becoming warm, mix two egg yolks, the powdered sugar (upon discretion), the cream and the portorico rum. Mix the egg with the hot beer cautiously so as to avoid precipitation. Flavour it with cinnamon and clove. It is best filtered in a jug with a handle.

Drunken pie

Ingredients: 700 g paste of strudel, 800 g minced meat, cottage cheese, potatoes or pumpkin for the filling, 3 medium sized onions, pepper, salt, food flavours, 6 eggs, 5 dl beer, oil

Preparation: Chop the onion finely, brown it in oil, add the meat to it and brown it some more, then add the spices. Place three paste sheets on the baking plate, place the filling onto it, then place 3 other paste sheets on it as long as the materials last. Cover the top with 3 paste sheets, then cut it into cubes and pour the following sauce onto it: beat up the 6 eggs with a little salt with a mixer, and when the mixer is turned off stir the beer into it. Put the pie to rest for 20 minutes then bake it for 30 minutes at 200 degrees.

Knuckle poured with beer

Ingredients: 1 db knuckle (raw), carrot, onion, paprika, tomato, salt, ground pepper corn, bay leaf, 0.5 litre of beer

Preparation: Steam the knuckle for a short time – 30 minutes in slowly boiling water, with a little salt, pepper corn, a few bay leaves and a roughly chopped large onion. Take the knuckle out of the cooking liquid, scrape the skin really thin. When you are ready, sprinkle it with a mixture of salt and pepper by cutting it along the bone to ensure that the spices can infiltrate the interior as well. Ripen the spicy knuckle covered in the refrigerator for a day at +5 degrees. Place it into a baking pack and then into the baking pan, surround it with the vegetables cut in circles. After one hour of baking, cut up the baking pack, take the steamed vegetables from around the knuckle and start baking it ready and in the meantime often pour beer on it. Bake it until the skin becomes light brown and crispy. Before serving remove the bone and cut it to a finger's breadth slices. The knuckle slices can be served with boiled beans or potatoes with onion or potatoes prepared in a baking pan.



Boiled beans

Ingredients: 1 kg beans, 300 g onion, 1.5 dl oil, 100 g ground tomato (or thick tomato juice), 5 g garlic, 2 g red pepper, 5 g parsley leaves, 5 g green dill, salt, pepper, bay leave, 5 g pepper grass

Preparation: Assort the beans, wash and soak it in water for 12 hours. Clean the onion and the garlic, chop them finely. Dilute the tomato juice with 0.5 dl of water. Clean the parsley leaves, the dill and the pepper grass and chop them finely. Put up the beans to cook in water. After the first boiling remove the water and pour clean hot water onto it salted beforehand. Continue cooking. Steam the onion on oil and 0.5 dl water. Add the bay leaf, the tomato sauce, the garlic, the pepper, the pepper grass and the dill to it. Pour the sauce produced like this to the bean which is nearly ready by this time and cook them together for about another 10 minutes.



Danube catfish fillet in beer sauce

Ingredients: 800 g catfish fillet slices, 100 g flour, 1 tablespoon of red pepper, oil/butter/carp grease, 1 dl beer

Preparation: Immerse the catfish slices into the mixture of red pepper and flour, and then fry both sides in oil/butter/carp grease. When they turn brown pour beer onto them that goes thick with the flour and the sauce is ready. Serve it in itself or with French fries or boiled potatoes mixed with chopped parsley leaves.

Orly chicken

Ingredients: Chicken breast slices (about 1 cm x 8 cm), 100 g flour, 2 eggs, 1 dl beer, oil, salt, pepper

Preparation: First turn the chicken breast slices into flour then into a mixture made of flour, egg and beer. Fry them in oil. Serve it with mashed potatoes, or with potatoes mixed with spinach or chopped parsley leaves.



DISHES RECOMMENDED WITH BEER

Camembert in crispy coat

Ingredients: 4 camemberts 250 g each, 2 eggs, a pinch of salt and pepper, 2 tablespoons of flour, 8 tablespoons of oil, 6 tablespoons of almond flakes, 400 g apricot compote, 12 tablespoons of ketchup, a pinch of sweet red pepper, some lettuce leaves, 2 oranges for the decoration

Preparation: Strain and drip down the apricot, keep the juice, cut the fruit to small cubes then mix it with ketchup, red pepper and some of the apricot's juice, cut the orange into thin slices. Wash the lettuce leaves and dry them carefully.

Preparation: Beat up the egg and flavour it with salt and pepper. Spin the cheese in flour first, then in the egg and finally in the almond flakes; push the coat onto it cautiously but firmly. Heat up oil in a small pan and fry both sides of the pieces of cheese for about 3 minutes, then take them out and dry them on paper napkin. Arrange nicely the fried camembert pieces, the lettuce leaves and the apricot sauce on a plate. Serve it with orange slices as decoration.

Chilli ewe's cheese with toast

Ingredients: 400 g ewe's cheese, 80 g butter, ground pepper, 3 g red pepper, 1 coffee spoon of chilli spice oil, 10 g caper, half a bunch of chives, half a bunch of parsley leaves, 2 green paprikas, 2 tomatoes, 1 bunch of spring onions, 8 buns, salt

Preparation: Mash the ewe's cheese, add the soft butter and mix it smooth with a wooden spoon. Season it stronger than usual with salt, ground pepper, red pepper and chilli spice oil. Place the caper on a chopping board, the chives and the parsley leaves, then chop the three herbs together finely. Stir it into the flavoured ewe's cheese then neatly heap it in the middle of a glass dish. Decorate it with sliced green paprika, tomato pieces and spring onion. Slightly chill it in the refrigerator for 25-30 minutes. Slice the buns and toast them to nice light brown. We consume the chilli ewe's cheese spread on the freshly toasted bun slices.

Savoury ewe's cheese

Ingredients: 400 g ewe's cheese, 80 g butter, 1 dl sour cream, 20 g tarragon, 100 g leek, 5 g red pepper, 1 lettuce, 150 g red onion, salt

Preparation: Mash the ewe's cheese, add the soft butter to it, the sour cherry, and mix it smooth with an egg-beater. Chop the fresh tarragon leaves and the leek finely on a chopping board and add it to the ewe's cheese as well. Spice it with salt and a little red pepper and mix it well. Place washed and dried lettuce leaves on a glass plate and heap the ewe's cheese onto it neatly shaped. Chop the red onion into thin circles and decorate the food with it.

Cake for drinks

Ingredients: For the dough: 400 g flour, 2 dl milk, 1 teaspoon of salt

For the filling: 2 large onions, 3 spoons of oil, 1 teaspoon of red pepper (it can be hot as well), 1 coffee spoon of curry powder, 1 coffee spoon of ground pepper, 2 cloves of garlic, the white of 2 eggs

Preparation: First prepare the filling. Fry the cleaned and finely chopped onion glazy in hot oil, spice it and let it cool down. Knead together the flour, the milk and the salt to smooth dough, then roll it out thin on a board sprinkled with flour. Cut large circles from it with a wide glass. Cover one side of the disc with the oniony filling, fold it in two and slightly press it down. Smear the side of the dough around with the slightly beaten up egg white and when the egg white has dried, fry them in oil heated to 180 degrees little by little, in small portions (2-3 minutes). Blot the unnecessary oil well. It is really good when hot. If some of it remains it can be warmed up again in the oven (or in a microwave oven).

Shepherd bun

Ingredients: 250 g ewe's cheese, 4 buns, 2 whole eggs, 1 dl sour cream, 100 g grated cheese, 1 teaspoon of red pepper, salt and white pepper upon discretion, a little flour for the coat

Preparation: Cut the buns into thin horizontal slices. Mix the sour cream, the ewe's cheese and half of the grated cheese, salt it well, sprinkle it with red pepper and pepper. Thickly cover the bun slices with the cream, and then stick two together. Press them well together so that they cannot fall apart. Beat up the eggs foamy, flavour it with pepper and a little salt, and then turn the floury bun slices in it. Dip them into flour again, and put them into the oil heated to 180 degrees only after this and fry them in 1-2 minutes. Do not put many in the fryer at a time, because the sandwiches can easily stick together. Pour down the unnecessary oil and sprinkle it with the remaining grated cheese while hot.

Round cake with ewe's cheese

Ingredients: 500 g flour, 250 g ewe's cheese, 250 g margarine, 1 whole egg, 1 dl warm milk, a pinch of sugar, yeast, sour cream – as much as it takes (max. 2 dl), salt

Preparation: Dissolve a little sugar in warm milk, then put one pack of yeast powder into it (as much as is necessary for half a kg of flour). Mix the flour with salt, margarine and ewe's cheese and one egg, then add the risen yeast into it. Add as much sour cream to it so that you should get dough as firm as strudel paste (the longer we knead it the more the sour cream it takes). The dough should not be too firm. Then rest it in a warm place for $\frac{3}{4}$ hours. Roll it out, cut it with a biscuit cutter, and smear the top with egg. Rest it another half an hour in the baking pan then bake it nice light brown.

Lepcsanka

Ingredients: 1 kg grated potato, 200 g finely chopped roasted or cooked meat leftover, flour, salt, pepper, oil for frying.

Preparation: Mix the ingredients with a wooden spoon and add enough flour to it to get a stirable mass. Heat oil in a pan then tear portions of egg size from the mass into the hot oil and flatten them with a wooden spoon. Fry them red on both sides.

Voivodina meat stewed with paprika

Ingredients: 1 home made smoked sausage or any meat on discretion, 1.5 kg red potatoes, 2 bay leaves, 3 large onions, salt, spice mixture, 1 spoon of sweet red pepper, 1 tomato, 1 paprika, water, pepper

Preparation: Chop the onion finely and fry it in oil, covered with a lid. Before the onion becomes totally soft, add the dry sausage cut into pieces. Fry it a bit more under the lid. Then sprinkle the ground sweet red pepper onto it, roast, add some salt and pepper, the spice mixture and the bay leaves. Wash the potatoes, cut them then add them to the stew and pour water onto it. Put a whole tomato and a paprika in it and mix. Cook it on moderate fire until it is ready.

Plum dumpling

For the dough: 500 g white potatoes, 3 dl milk, 1 egg, 1/2 pack of baking powder, 1 coffee spoon of salt, 1 coffee spoon of sugar, 500 g flour, 10 large plums, 300 g breadcrumbs, 300 g sugar

Preparation: Clean, wash and cook the potatoes, then mash it like mashed potatoes. Add milk, flour, egg, baking powder, salt and sugar to the dough. Mix it well. Cut the fresh plum in two and take the core out. Take a handful of the dough, flatten it, and put half a plum in the middle and round it up. Boil water in a large pot, and then put the dumplings into it to cook them. Brown the breadcrumbs in oil and add a little sugar to it. When the dumplings come up to the surface of the water, take them out cautiously and roll them into the sugared breadcrumbs then serve them.



Miccs

Ingredients: 700 g lean meat (chuck), 300 g fat meat (thin flank, lower part of the abdomen), 18 g salt, pepper, red pepper, hot paprika upon discretion, 1 coffee spoon of pepper grass, 1 large garlic (about 10 cloves), a pinch of bicarbonate of soda

Preparation: Mince the meat into small pieces, it can also be done several times with the fine disk of the mincer. Spice it with salt, pepper, red pepper and pepper grass. Soak the garlic in 1 dl of water for half an hour. Mix it into the meat. Stir the meat for at least 10 minutes. Pour some water with bicarbonate of soda to it from time to time and mix it until it becomes like aspic (it has to tremble). When it is ready rest it in the refrigerator for one night. It has to be sticky and gluey. Before roasting them, knead them and shape them with wet and oily hands.



The ingredients of the dishes were calculated for 4 persons.



Hungary-Serbia

IPA Cross-border Co-operation Programme

„GOOD NEIGHBOURS CREATING COMMON FUTURE”

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