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ZAGORSKI ŠTRUKLI

Zagorski Štrukli (pronounced [zǎ:gorski ʃtrǔkli]) is a popular traditional Croatian dish served in households across Hrvatsko Zagorje and Zagreb regions in the north of the country, composed of dough and various types of filling which can be either cooked or baked.



baked štrukli



cooked štrukli

INGREDIENTS

For the dough

250 g hard flour
250 g smooth flour
1 egg
0.5 dl of vegetable oil
3dl water
1 tsp salt

For the filling

75 dag grated cheese
2dL sour cream
2 eggs
1 tsp salt

For the dressing

½ L sour cream



The preparations are the same for both cooked and baked types of štrukli. Pastry is rolled out flat and very thin, to cover the table top. A mixture of cottage cheese with eggs, sour cream and salt is spread thinly over the pastry. Then the pastry is rolled lengthwise from both sides into two joined rolls, and finally cut into 10–20 cm long pieces.

For baked štrukli, the pieces are then placed into a baking tray, generously covered in clotted cream, and baked for roughly 45 minutes, until slightly brown on top. For cooked štrukli, the pieces are placed into a pot of boiling water. Onion and parsley are fried separately until slightly brown, and then added into the pot. The štrukli is then cooked for roughly 20 minutes.

You can see more about it on:

<https://www.youtube.com/watch?v=BGByDamGfh8>