

Favourite and traditional serbian food





- The entire Serbian cuisine is very diverse and different. Many big and turbulent historical events have also affected the nutrition of the people, so each region of Serbia has its own specific specialties. The biggest influences were actually Mediterranean, or Byzantine-Greek from east and south, but also Austro-Hungarian from north.

Kajmak



- KAJMAK (skorup) - is a dairy product with a creamy structure. It has a pleasant sour taste and a characteristic smell. It's obtained by collecting fat that accumulates on the surface of boiled, heat-treated and cooled milk, which ferments for several hours or several days. If it ferments for a few hours, the so-called young kajmak is formed, and if it ferments for a few days, the so-called old kajmak is formed.

Ajvar



- AJVAR (hajvar) - a special type of salad made from red pepper. As it originates from Serbia, it is also called „Serbian vegetable caviar“. It is used as an addition to many dishes, and most often as a bread spread. Blue eggplant is most often added to peppers. It is traditionally made in autumn, when it's season of red pepper. Before preparing the ajvar, peppers are roasted, carefully peeled, drained and ground. Before serving, usually add a little finely chopped salted garlic.



Gibanica



Proja



- GIBANICA (gužvara) - a type of Serbian layered pie, usually stuffed with white cow's cheese with oil and eggs, and less often with meat, potatoes and spinach. The crusts soaked in the filling are thinned crumpled with one crust at the bottom and one at the top. It is most often eaten for breakfast with yogurt.
- PROJA - is corn bread; bread made from corn flour. It's made from coarsely ground corn flour, salt and water. In southeastern Serbia, it's also known as moružnica and is most often served as an appetizer. Corn flour is mixed with salted boiling water and a tablespoon of fat to obtain a thick mass. The mass is handed out in a well-greased pan and baked at a moderate temperature in the oven.



Popara



Kačamak



- POPARA – a dish that has no high caloric value. It's prepared from dry bread, kajmak and full-fat cheese. It is rarely put on the home menu, so it's prepared only when a lot of dry bread is in the house and if there is fat to give it taste. It's classified as food for poor because in most cases when this meal is prepared, there was nothing else to eat, which is why it's not presented to the guests. It's most often served with sour milk.
- KAČAMAK - a dish usually prepared from corn flour. A similar dish is prepared everywhere in the world, and is also known as polenta. It's a very healthy food, rich with vitamins and minerals that are necessary for the normal functioning of the human body. Its preparation is very simple and even those with very little experience in the kitchen can make this meal. The main ingredients are corn flour, water and salt. Water is poured into a large bowl, salt is added and water is put on the stove to boil. Flour later added to the boiled water should not be mixed, but left as a pile on the surface in the middle of which a hole is made, and left to boil for 20-30 minutes. If there is not enough water, the kačamak can burn. When the flour disappears from the surface, then you can start mixing, preferably with a wooden spoon.



Grilled meat



Pečenje



- GRILLED MEAT - ćevapčići, burgers, uštipci, sausages, vešalice, chicken drumsticks. Along with grilled salads, the most common salads are cabbage salad, but also finely chopped onions or dried hot peppers and fresh hot peppers. In addition to meat, uštipci also consist of cheese, smoked bacon or smoked pork neck and garlic as a spice. The sausage is made by making a mixture of beef and pork, and spices, mostly salt and garlic, and then this mixture is introduced into the natural intestine.
- PEČENJE - the most famous are pork and lamb and usually these dishes are made for some big events like celebrations, some birthdays, baptisms, weddings, etc.



Karadžord's



Sarma



- KARAĐORĐ'S SNICLE – one of the most popular Serbian specialties. It consists of fried rolled veal or pork stuffed with cream, previously rolled in scrambled eggs and breadcrumbs. It's usually served with tartar sauce, lemon, boiled beans and french fries. This snicla was named after Karađorđe, the leader of the First serbian uprising and the ancestor of the ruling Karađorđević dynasty.
- SARMA – this dish is very popular in the Balkans. It's made from sauerkraut, minced meat and rice by wrapping the mixture of meat and rice in one cabbage leaf. In some parts of Serbia, but also in Greece, sarma is wrapped in vine leaves and inside stuffing is made from rice fried in onions. In this way sarma is prepared during fasting. It's also known in the Caucasus as dolma.



Čvarci



Pršuta



- ČVARCI - one of the specialties obtained from pork. They are obtained by cooking pieces of bacon and fatty meat in a metal cauldron. During cooking, the fat melts and drains, and small pieces of meat are fried and dried. They are kept dried and can be served alone or as an addition to other meals. They are mostly crunchy, while in the Valjevo area are made specific tobacco čvarci that are soft.
- PRŠUTA (or in Italian prosciutto) - is most often made in the countries of southern Europe, from Spain and Portugal through Italy, to the Balkan region. Pork is used in the production, which is dried in smoke for 30 to 40 days after pressing and salting. Beef and sheep meat can be also used, but very rarely.



Jabučara



Jabučara is our type of apple pie. We have two types of it, first one looks like a form of strudel and second is like type of lazy pie. It is made of grated apple and special type of crust which is also used for making gibanica, baklave and many more pies like cherry pie, quince pie....

Vanilice



Vanilice means "little vanillas" and they are a type of serbian sitni kolači, or "tiny cookie". They are sandwich of two nutty, vanilla and walnut cookies together with a drop of jam. It is most traditional to use apricot jam, but it can be used any flavor.



Slavski kolač



Šljivovica



- SLAV CAKE - traditional Serbian cake, a type of bread. It's made during the celebration of slava or patron saint day. Usually the housewife bakes this cake, which is then consecrated by the priest, poured red wine and broken into pieces for each family member present before lunch. This cake is a symbol of the body of Jesus Christ, and the wine with which is poured in the cake represents his blood. That is why a seal with the letters ICXC NI KA is placed in the middle of the cake, as well as in four places along the rim, which is the Greek abbreviation for „Jesus Christ wins“.
- RAKIJA ŠLJIVOVICA- a type of fruit alcoholic drink. It's a colorless or light yellow strong alcoholic drink. They are obtained by distilling a boiled plum hook. In 2015, this drink entered the National Register of Intangible Heritage of Serbia. The very process of making rakija is called rakija roasting and over time it has taken on the character of a tradition. During this process, the gathering of male family members, friends and neighbors is characteristic. It's used daily but also on special occasions such as collective ceremonies, various types of receptions, business meetings and is indispensable in all customs of the annual and life cycle. In addition to drinking, so-called toasts are said while expressing the best wishes for health.

