

# Christmas menucard in Slovakia



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# Christmas menucard in Slovakia

- On Christmas Eve - 24th December in Slovakian families we usually eat different types of **soup - fish soup, sour cabbage soup or lentil soup.**
  - Then we have the **main course:**
  - **Potato salad and some sort of fish - it is usually fried carp.**
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- A photograph showing a white plate with a decorative border. On the left side of the plate is a large, golden-brown, breaded and fried fish fillet, likely carp. On the right side is a serving of potato salad, which is a creamy mixture of diced potatoes, green peas, and small pieces of red and yellow vegetables. To the right of the plate, a silver fork and knife are visible, resting on a white tablecloth.
- **Sweets :** For Christmas, we bake a variety of desserts, but each family makes **gingerbreads** decorated in different ways.

# Other traditions in Slovakia

- From our other traditions we can mention:
- We eat wafer with honey and garlic to be healthy next year.
- We cut an apple and each member of family eats a piece from it to come back home after a year.
- Each member of family breaks a nut to find out if he will be healthy next year.



# Slovakian recipes typical for Christmas time



# Sour cabbage soup

## Ingredients:

- sour cabbage
- oil
- Pork meat
- onion (you can also add garlic)
- sausage or pork meat
- other ingredients: bay leaf, ground sweet pepper, whole black pepper, cumin, salt

## Instructions:

- 1/ Fry finely chopped onions in an oil and roast.
- 2/ Add a little ground red pepper for better color and pour less water.
- 3/ Add pork meat sliced into small pieces, roast a bit.
- 4/ Then add the sour / fermented / cabbage, which can be washed before.
- 5/ We can add other ingredients such as bay leaves, spices, salt.
- 6/ Cook for about 40 minutes.
- 7/ Then we can add dried plums.
- 8/ At the end of cooking, thicken it with a little water and flour.
- 9/ Boil everything for a 5 - 10 minutes.



# Gingerbreads

## Ingredients:

- 400 g plain flour
- 140 g powdered sugar
- 40 g butter
- 2 eggs
- 2 tablespoons of honey
- 1 teaspoon of soda bicarbonate
- 1 teaspoon gingerbread spice

## Instructions:

- 1/ Mix everything and make dough.
- 2/ Put it in a plastic bag in the fridge for 12 - 24 hours.
- 3/ Roll to a thickness of 4 - 5 mm, cut various shapes and put them on the greased baking tray. /We can put a piece of nut in the center./
- 4/ Bake at 160 ° C for about 5-10 minutes until they are light brown.
- 5/ After cooling we can still decorate with melted chocolate or glazing.

## Glazing:

### Ingredients

- 200 grams of powdered sugar
- 1 piece of egg white

### Instructions

Put all ingredients in a bowl and then mix with a mixer for about 15 minutes. The proof that the glaze is ready is that it glistens beautifully.

Put in a plastic bag, make a small hole and decorate gingerbreads.

Or only pour them with a glaze.



# Shortcrust pastry

## Ingredients:

210 g smooth flour

140 g butter

70g powdered sugar

2 egg yolks

salt

1 teaspoon of vanilla sugar



## Instructions

1/ Mix everything. Put in the fridge for 1-2 hours.

2/ Roll to a thickness of 3 mm. Cut out different shapes. Put on a greased baking tray.

3/ Bake at 180 ° C for about 8 minutes.

4/ Put out and after cooling put 2 pieces together with jam.

5/ Cover with powdered sugar.

- Sources :
- <https://pxhere.com/sk/photo/1418234>
- <https://nanicmama.sme.sk/drobne-pecivo/linecke-pecivo-0>
- <https://www.okrasa.sk/>

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