

MY COUNTRY, YOUR COUNTRY

COOKING BOOK










Erasmus+






We are partners from Hungary, Italy, Slovakia, Spain and Turkey and we work together on the project " My country, your country."

We are talking about our countries, geography, history, traditions.



We decided to create a traditional cookbook which you can find recipes typical for each country during the holiday season and our traditional national recipes.

We tried to cook recipes of our partner and we can say we enjoyed them.



This way we got to know our partnership countries, their culture and cuisine.






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RECIPE

TARHANA SOUP

Ingredients:

* 3 tbsp tarhana

*2 tbsp crushed/grated tomatoes

*2 tbsp butter

*3-4 cups chicken broth/water+bouillon

*1 tsp salt to taste

*Croutons/feta cheese for garnish

Directions:

- Place the tarhana and 1/2 cup of water in a bowl. Leave it alone for 1-2 hours for tarhana to dissolve a bit stirring occasionally. In a pot, take butter and tomatoes. Saute over medium heat. Then, add in the rest of the ingredients. Cook over low-medium heat stirring constantly. Adjust consistency of the soup as you like by adding more water if you prefer. You can serve tarhana soup with crumbled feta cheese or croutons on top.
- Enjoy



From the kitchen of: *Fatih Primary School /Turkey*

RECIPE

Sour cabbage soup

Ingredients:

- Sour cabbage
- Oil
- Pork meat
- Onion (you can also add garlic)
- Sausage or pork meat / it can be also beef /
- Other ingredients: bay leaf, ground sweet
- Pepper, whole black pepper, cumin, salt

Directions:

- 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 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.



From the kitchen of:

*Zakladna škola s materskou školou
Vilama Zaborskeho /Slovakia*

RECIPE

Fisherman's soup (Halászlé)

Ingredients:

- ✓ 2 x 800 g whole perch, filleted, bones and heads reserved (ask your fishmonger to do this for you)
- ✓ 60 ml (¼ cup) olive oil
- ✓ 2 onions, finely chopped
- ✓ 1 green capsicum, finely chopped
- ✓ 3 tomatoes, peeled, finely chopped
- ✓ 2 tbsp Hungarian sweet paprika
- ✓ sour cream, flat-leaf parsley and crusty white bread, to serve

Directions:

Cut fish into 3 cm pieces and refrigerate. Heat 1 tbsp oil over medium-low heat, add fish heads and bones and cook, turning once, for 2 minutes. Add 3 litres cold water. Bring to a simmer and cook for 30 minutes. Strain through a fine sieve lined with muslin, discarding solids.

Heat oil in a large saucepan over medium heat. Add onions and capsicum, and cook, stirring, for 4 minutes or until softened. Add tomatoes and cook, stirring occasionally, for a further 5 minutes. Add paprika and stir for 1 minute or until fragrant, then return strained stock to the pan. Simmer for 40 minutes and season with salt and pepper. Add fish pieces and simmer for 10 minutes or until just cooked. Season again.

Divide soup between serving bowls and top with sour cream and parsley. Serve with bread.



Dunavarsányi Árpád Fejedelem

From the kitchen of: *Általános Iskola /Hungary*

RECIPE

ALINAZİK

Ingredients

* 2 medium eggplants

*1-2 green pepper (optional)

*150 gr ground beef

*1+1 tbsp canola oil

*½ cup garlic yoğurt

*½ tsp black pepper

*1 tsp salt to taste

Preperation

Make holes in the eggplants with a fork to make them roast better. Roast them and peppers in the oven or over the grill till they get soft. Let them cool.

Remove the skins of both eggplants and peppers. Chop them finely; add half of the salt (1/2 tsp) and sauté with one tbsp of canola oil for about 3-4 minutes. Transfer to a serving plate. If desired, mix the eggplants with half of the garlic yogurt.

Cook ground beef with one tbsp of canola oil and stir in black pepper and the remaining salt. Place cooked ground meat over the eggplants and the garlic yogurt on top. You can garnish with parsley. Also if desired place 2 tbsp of butter in a small frying pan and melt over low-medium heat. Once it starts spitting turn the heat off and stir in ½ tsp paprika. Pour all over the dish. Enjoy..

From the kitchen of the Turkish





RECIPE

BROTH


Ingredients

- Carrot
- Potatoes
- Onions
- Beef

Preperation

Put apiece of beef and apiece of henin cold water ,together with carrots, celeries, potatoes and onions.
Let every thing boil for an hour, then filter there sultin gbroth.Cook the cappelleti in the brot hand serve.

From the kitchen of the Italian





RECIPE

LEAF ROLLS

Ingredients

- *300 gr ground beef (mixed sheep and beef)
- *1,5 water glass rice
- *1 large onion
- *Salt
- *Black pepper
- *Parsley
- *Dill
- *2 tomato or tomato paste (1 tablespoon)
- *Fresh or brine grape leaves

Preperation

Onion, tomato (peeled) or (tomato paste) ,dill,parsley in small pieces. Into the ground beef, rice, salt, black pepper and 1/2 tea glass oil is put, mixed. The mixture was wrapped in grape leaves (thin and small). The saucepan placed under leafs rolls is spent water and butter is put, cook over medium heat for. Under garlic yoghurt, deep fried sauce (tomato paste, red pepper) is poured and is served hot.

From the kitchen of the Turkish





RECIPE

Serbian Carp (Rácponty)

Ingredients

80 dkg carp fillet
3/4" cup smoked bacon salt
1 kg potatoes
2 red onions
4 green peppers and tomatoes each
4 tablespoons oil
1 level tablespoon sweet paprika
1/2 teaspoon red cherry paprika paste
3/4 cup sour cream
1 tablespoon flour

Preperation

Cut the fish fillets into 4 even slices. Place them on a plate with skin down, make incisions close to each other.
Place a thin slice of bacon into each cut, rub lightly with salt.
Cook the potatoes in hot salted water with their skin, peel and cut into slices. In the meantime prepare a lecsó: peel and chop the onions finely, sauté a bit over hot oil.
Remove the stems of the peppers and tomatoes, dice them into largish cubes, add them to the onions and cook over high heat for about 4-5 minutes.
Add salt, paprika and the hot cherry pepper paste.
Mix the flour and sour cream until smooth, add to the lecsó, boil for 2-3 minutes to thicken.
Arrange the potato slices on a baking sheet in an even layer.
Pour the lecsó on the middle and place the larded fish slices around it. Preheat the oven to 200 °C (180 °C in air-convecter ovens) and bake the fish for 15 minutes.

From the kitchen of the Hungarian

RECIPE

Shepherd Salad

Ingredients

- Onion-one piece
- Cucumber-one piece
- Tomatoes-two pieces
- Green pepper-one piece
- Lemon juice
- Parsley
- Olive oil-one tablespoon
- Salt

Preperation

- Wash all vegetables well. Chop your onion finely and put it in a bowl. Peel your cucumbers, cut them into cubes. Then chop your tomatoes and add them to the mix. Take the seeds off your peppers and put them into the salad. Next, squish half a lemon over the salad, add two tablespoons of olive oil, and salt. Put a pinch of parsley in to your salad. Finally, mix it up finely and serve
- Enjoy

From the kitchen of the Turkish



RECIPE

STUFFED EGGS

Ingredients

Tomato, tuna and eggs

Preparation

- 1- Put all the eggs in the pot with the boiling water
 - 2- Hair the eggs
 - 3- Cut the eggs in two parts
 - 4- Mix the tomato and the tuna
 - 5- Put the tomato and the tuna inside of the eggs
- Enjoy...

From the kitchen of the Spanish



RECIPE NAME

"Pil Pil" PRAWNS

Servings: _____
Prep Time: _____
Cook Time: _____

INGREDIENTS

- 1kg prawns
- 10 garlic Parsley
- Hot paprika
- 2 chains
- 1/2 lemon Olive oil
- Salt



DIRECTIONS

STEP BY STEP

- 1.- Peel the prawns.
- 2.- Season with salt, paprika, pilgrim and lemon.
- 3.- Chop the garlic
- 4.- We put oil in the pan, add the garlic and the chain.
- 5.- Stir fry and add the prawns until they are fried
- 6.- And you just need to eat them



From the kitchen of the Spanish

RECIPE NAME

GREEN SAUCE

Servings: _____
Prep Time: _____
Cook Time: _____

INGREDIENTS

- 120 g parsley
- 2 garlic clove
- 1 boiled egg
- Mix 3 anchovy fillets
- A spoon of capers
- 150 g olive oil
- 50 g wine vinegar
- Just enough salt and pepper



DIRECTIONS

Slice the boiled beef and lay the slices on a dish with pieces of boiled potatoes & carrots .

Season with the GREEN SAUCE

From the kitchen of the Italian

RECIPE NAME

KEBAB CASSEROLE

Servings: _____

Prep Time: _____

Cook Time: _____

INGREDIENTS

- 1 clove of garlic
- 1 kilo lamb cut into pieces
- 1 small soup spoon salt
- 1 soup spoon thyme
- 2 green peppers, sliced
- 2 soup spoons butter
- 20 small onion or shallots
- 4 tomatoes cut into pieces



DIRECTIONS

Rub the bottom of a terrine or peyrex casserole with a clove of garlic, then butter thoroughly. And all the ingrediends except the butter. Melt the butter and pour into the terrine. Mix. Cover the terrine and bake in the oven for 2 and ½ hours on a medium heat.

Enjoy.

From the kitchen of the Turkish

RECIPE NAME

STUFFED CABBAGE (TÖLTÖTT KAPOSZTA)

Servings: _____
Prep Time: _____
Cook Time: _____

INGREDIENTS

- 1/4 cup rice (rinsed and drained)
- 50 dkg lean ground pork
- 20 dkg ground chuck
- 2 garlic cloves (minced)
- 2 medium onions (finely chopped)
- 1 large egg
- 1 tablespoon salt (or to taste)
- 1/2 teaspoon pepper
- 2 tablespoons sweet (or hot paprika)
- 1 head cabbage (about 4 pounds)
- 1 kg sauerkraut (rinsing optional)
- 1/2 cup tomato juice
- 20 dkg cooked (or uncooked smoked pork butt, thinly sliced)
- 2 tablespoons lard
- 2 tablespoons all-purpose flour
- 1/2 cup sour cream



DIRECTIONS

Cook rice in 1/2 cup water for 10 minutes, drain and set aside.

In a large bowl, thoroughly mix together ground pork and ground beef with garlic, half the chopped onion, egg, salt, pepper, 1 tablespoon of the paprika, and reserved cooked and drained rice. Set aside. Remove core from cabbage. Place whole head in a large pot filled with boiling, salted water.

Cover and cook 3 minutes, or until softened enough to pull off individual leaves. You will need about 18 leaves.

When leaves are cool enough to handle, use a paring knife to cut away the thick center stem from each leaf, without cutting all the way through.

Place about 1/2 cup of the meat mixture on each cabbage leaf. Roll away from you to encase the meat.

Flip the right side of the leaf to the middle, then flip the left side to the middle.

You will have something that looks like an envelope.

Once again, roll away from you to create a neat little roll. Cut any remaining cabbage leaves into fine shreds and set aside.

Place sauerkraut in a large casserole dish or Dutch oven (about 15 cm high, 40 cm long and 20 to 25 cm wide) and pour tomato juice on top, followed by slices of pork butt and enough water to just cover. Bring to a boil, lower heat and cook 5 minutes.

Place reserved shredded cabbage in casserole. Nestle cabbage rolls in the sauerkraut. Bring to a boil, cover, reduce heat and simmer 1 hour.

Heat oven to 180 °C. Melt lard in a small skillet, and add flour and remaining chopped onion to make a roux. Cook slowly for about 10 minutes or until golden yellow. Turn off heat, stir in remaining 1 tablespoon paprika and 1 cup cold water until smooth.

Gently remove the stuffed cabbage from the casserole with a slotted spoon to a warm platter. Take a ladleful of sauerkraut broth and whip it into the roux.

Return this liquid to the main casserole, stirring well. Bring to a boil. Gently replace stuffed cabbages, cover and bake 15 minutes in the heated oven.

Mix some of the pan juices with sour cream and pour over the stuffed cabbages when serving.

From the kitchen of the Hungarian

Cookie

Recipe

Ingredients

- 500 gr flour
- 250 g sugar
- 250 butter
- 2 egges
- 2 pudding packages
- 1 packet of chencial yeast
- 1 packet of vanilla sugar

Instructions

Step and step

1. In a bowl we add 2 eggs
2. We add butter and flour
3. Then, we add vanilla sugar and chennical yeast
4. Pudding
5. All ingredients are beaten with a blender
6. When the dough is well wiyed, a pastry bag is introduced and cookie forms are mad
7. The cookie tray is introduced in the oven that is already preheated to 220 degrees about ten minutes or fifteen minutes. then stop cooling and ready to eat



From the kitchen of the Spanish

Gingerbread

Recipe

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

- ✓ Mix everything and make dough.
- ✓ Put it in a plastic bag in the fridge for 12 - 24 hours.
- ✓ 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./
- ✓ Bake at 160 ° C for about 5-10 minutes until they are light brown.
- ✓ After cooling we can still decorate with melted chocolate or glazing.



From the kitchen of the Slovak

Shortcrust Pastry

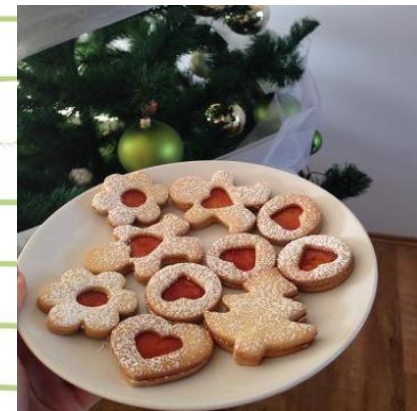
Recipe

Ingredients

- ✓ 210 g smooth flour
- ✓ 140 g butter
- ✓ 70g powdered sugar
- ✓ 2 egg yolks
- ✓ Salt
- ✓ 1 teaspoon of vanilla sugar

Instructions

- ✓ Mix everything. Put in the fridge for 1-2 hours.
- ✓ Roll to a thickness of 3 mm. Cut out different shapes. Put on a greased baking tray.
- ✓ Bake at 180 ° C for about 8 minutes.
- ✓ Put out and after cooling put 2 pieces together with jam.
- ✓ Cover with powdered sugar.



From the kitchen of the Slovak,



Christmas Stub

Ingredients

- 300 g biscuits ,
- 150 g icing
- sugar ,
- 50 g unsweetened cocoa powder,
- an egg plus yolk ,
- 160g melted butter .



Instructions

Mix in a bowl crumbled biscuits and all the othering redients .

Shape the dough as a tub and put it in

From the kitchen of the Italian





Baklava

Ingredients

- 1 lb phyllo dough, thawed
- 250 gr butter , melted
- 1 ½ cup walnuts / pistachios(coarsely ground)

Syrup :

- 1 ¼ - 1/3 cup water
- 1 ½ - 1 ¾ cup sugar
- 1 tsp lemon juice

Instructions

For the syrup; boil the sugar and water until the sugar is melted. Then stir in lemon juice. Simmer for about 2-3 minutes and let it cool. Preheat oven to 375 F (190 C). Grease the bottom and sides of a 9x14 inch pyrex dish /tray. Unroll phyllo dough . Cover phyllo dough sheets with a dampened cloth to keep from out as you work. Place two sheets of dough in the pyrex dish / tray and butter their top thoroughly. Repeat this process until you have 14 layered sheet.

Then sprinkle and spread evenly half of the walnuts / pistachios on top. Continue to add two sheets of dough and butter brushing as you go for another 14 sheets. Then spread the remaining nuts and layer the last 12 sheets with 2 sheets of dough at a time and buttering as you did before. At the end, butter the top. Dip a sharp knife into hot water and cut into diamond or square shapes all the way to the bottom of the pan. You may cut into 4 long rows then make diagonal cuts.





Bake for about 25 minutes at 375 F (190 C), then turn down to 325 F (165 C) and bake for additional 30 minutes until baklava is golden and crisp.

Remove baklava from oven and again dip the knife in hot water and cut the baklava all the way down from the same cut lines. Then immediately spoon syrup evenly along the cut lines. Let it cool at least 3-4 hours before serving.

Sprinkle some pistachios or walnuts on top before serving. Leave it uncovered as it gets soggy if it is wrapped up.

Enjoy...

From the kitchen of the Turkish





Poppy seed pudding (Mákos

Ingredients

- 8-10 kifli (kifli is a crescent-shaped pastry, but you can use any type of roll, baguette or bread)
- 1/2 l milk (about 2 cups)
- 3 tablespoons of butter
- 200 g of ground poppy-seed (about 1 1/2 cup)
- 6 tablespoons of sugar
- 3-4 tablespoons of honey
- 1 vanilla-sugar
- zest of one lemon

Instructions

Dissolve vanilla sugar, 2 tablespoons of honey and half of the butter in warm milk.

Cut the 'kifli' into rolls and put them in a large baking pan. Heat the oven to 170 ° C and bake the rolls for 8-10 minutes.

Pour the sweet milk on the baked 'kifli' rolls in a bowl.

Mix the ground poppy-seed, sugar and lemon zest together and sprinkle the mixture over the rolls. Preheat the oven to 180 ° C.

Brush the baking pan with the rest of the butter and fill it with the poppy-kifli mix. Make as many layers in the pan as you can.

Bake it for 20-25 minutes or until the top turns partially brownish.

Serve it warm with some extra honey on the top.

You may pour the ready dessert with vanilla custard.



From the kitchen of the Hungarian





pudding

Ingredients

- 6 eggs
- 1 litre of milk
- 6 tablespoon of sugar
- cupcake or biscuit
- candy

Instructions

STEP BY STEP

1. Put the candy in the bowl
2. Crush the biscuit in the bowl
3. In other bowl crush six eggs
4. Through the milk into the bowl
5. Through six tablespoon of sugar
6. Beat it all
7. Put the mix into the bowl
8. Put the bowl in the oven and wait 40 minutes.

And finish, you can eat the pudding with an ice cream...



From the kitchen of the Spanish



RECIPE NAME

Potato Soup With Sheep Cheese

Servings: _____

Prep Time: _____

Cook Time: _____

INGREDIENTS

- 4-5 Medium size potatoes
- 1l Water 200g Sheep cheese
- 1 Teaspoon fat or oil
- Salt
- Pepper
- Cumin
- Fresh parsley

DIRECTIONS

Ingredients for 2 people:

- 4-5 medium size potatoes
- 1 l water
- 200 g sheep cheese
- 1 teaspoon fat or oil
- salt
- pepper
- cumin
- fresh parsley



From the kitchen of the Hungarian

RECIPE NAME

KEBAB URFA

Servings: _____
Prep Time: _____
Cook Time: _____

INGREDIENTS

- 800 grams of low-fat ground lamb or beef
 - 50 grams of ground tallow
 - 1 medium onion grated
 - 2 cloves of garlic grated
 - 1 heaping teaspoon of paprika
 - 1 teaspoon of black pepper
 - Salt
- To roast;**
- 4 tomatoes
 - 2 pieces of green pepper
 - 4 medium onions



DIRECTIONS

How to do?

1. First, grate one medium onion and two cloves of garlic.
2. Put 800 g of ground beef or lamb in a deep salad bowl. Add the grated onion and garlic to it.
3. Now, add black pepper and paprika powder, salt and pepper and knead the whole Urfa Kebab mix well with your hands.
4. Leave the Urfa Kebab mortar to rest in the refrigerator for about half an hour.
Take some pieces larger than apricots (approximately 45-50 gr) from the Urfa Kebab mix and gently thread them onto the skewers with your hands.
5. Arrange the Urfa Kebab on a baking tray lined with greaseproof paper and place 4 red peppers and 2 tomatoes on the sides.
6. When the top surface of the kebab is browned, we turn it upside down so that the other surface of our kebabs is also fried.
7. Bake in a preheated 190 degree oven for 20 to 25 minutes.



From the kitchen of the Turkish

RECIPE NAME

CHICKEN CROQUETTES

Servings: _____

Prep Time: _____

Cook Time: _____

INGREDIENTS

- - Chicken
- -Water
- - Flour
- - Bread Crumbs
- - Eggs



DIRECTIONS

- Boil the chicken in the water
- Use the water for soup
- Peel the meat of the chicken
- Mix the chicken with flour, bread crumbs and eggs
- Put the croquettes inside the fryer with olive oil 180°
- 2 minutes in the fryer and they are ready to eat



From the kitchen of the Spanish

RECIPE NAME

PIZZA

Servings: _____

Prep Time: _____

Cook Time: _____

INGREDIENTS

- 300 gr flour
- 195 gr water
- 5 gr oil
- Brewer's yeast (less than a glass)
- 3 teaspoons of salt (don't put the salt near the brewer's yeast)



DIRECTIONS

- Mix the flour with water, oil, salt and the brewer's yeast
- Add water (3/4 at the beginning and the rest slowly)
- Let the pizza dough rise
- Then roll it out and put in baking trays and put tomato sauce, mozzarella or whatever you like on it
- Cook in very hot oven for 20 minutes

From the kitchen of the Italian

RECIPE NAME

Dumplings With Sheep Cheese

Servings: _____
Prep Time: _____
Cook Time: _____

INGREDIENTS

- 400 g semi-coarse flour, water as needed
- a bit of salt
- 1 egg
- 1 spoon of oil
- 250 g sheep cheese
- 250 g sour cream
- 80 g bacon,
- 1 onion
- Water



DIRECTIONS

1. Put flour into the bowl.
2. Add an egg, a bit of salt, the oil and some water.
3. Create smooth and supple dough.
4. Boil some water with some salt in a pot.
5. Create dumplings directly into boiled water.
6. Wait till they swim on the water level.
7. Then take them off with strainer, pour a bit with cold water and put into the bowl.
8. Mix the cream with the sheep cheese and add to the dumplings. Mix everything together.
9. Chop the bacon and fry in a pan. The same you can do with onion.
10. Put the dumplings on the plate and cover with fried bacon or onion.



From the kitchen of the Slovak



Traditional Carnival Dessert

Ingredients

- 5 Eggs
- 5 Tablespoons of sugar
- 5 Tablespoons of aniseed liqueur
- 100 ML Sunflower oil
- 500 Gr Flour
- 1 Sachet of baking powder
- 1 Ampoule extract of lemon

Instructions

1. Mix all the ingredients so as to form a smooth paste.
2. Roll out the dough and make rectangles of it.
3. Fry the frappe in sunflower oil.
4. Dress the frappe with honey and alkermes previously heated in a saucepan.



From the kitchen of the Spanish





Easter Dove

Ingredients

- 280 gr flour
- 90 gr butter
- 3 eggs
- 180 gr sugar
- 70 gr amaretti (biscuits)
- 1 sachet baking powder
- 180 gr milk

Instructions

- Grind the amaretti and mix sugar and egg yolks. Add butter, milk, flour little by little, baking powder and egg whites until stiff.
- Decorate with colored sugar, almonds and crumbled amaretti
- Cook in the oven at 170 ° for 40 minutes



From the kitchen of the Italian





Ingredients

- 3 medium height mature quince
- 6 coffee cup of sugar
- 100 gr cream

Quince Cheese

Instructions

Quinces well washed and peeled after cleaning, divided in half seeds removed. Quince, the center of each is poured into a cup of sugar and placed in water to cover on low heat for an hour or so. After cooling, the mixture is served with quinces on the source.



From the kitchen of the Turkish





„Fánky“- „Fašiangy“

Ingredients

- 740 g flour
- 4 egg whites
- Salt
- 250 g of sugar
- 4 yolks
- 10 g of butter
- 2 spoons of powdered sugar
- 8 spoons of sour cream
- 2 packets of baking powder
- Oil for frying
- For cover: 250 g powdered sugar + vanilla sugar



Instructions

1. Put flour in a bowl, chop butter, add salt, egg yolks, sugar, baking powder and enough cream to make the dough soft.
2. Mix and let rest for 30 minutes.
3. Roll out the dough on a board and cut out rectangles, then cut them gently in the middle.
4. Fry in hot oil.
5. Put on the plate and cover with sugar.

From the kitchen of the Slovak





Muffins

Ingredients

- 2,5 cups of flour
- 1 cup of sugar
- 1 baking powder
- 1 cup of milk
- 0,5 cup of oil
- 2 eggs
- 50 grams of chocolate



Instructions

- 1/ We mix everything – flour, sugar, eggs, baking powder, milk, gently add chocolate.
- 2/ We need forms for muffins.
- 3/ We put there baskets.
- 4/ Into the basket we put mixture, some fruits and again mixture.
- 5/ Bake in the oven with the temperature 180 C until they are not golden.

From the kitchen of the Slovak





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