

Sarma (cabbage rolls)

INGReDIENS:

1. SOUR CABBAGE

2. MINCED PORK AND BEEF

3. RICE

4. PAPPER,SALT,VEGETA,RED ONION,SWEET PEPPER,1 EGG

PREPARATION

Add a little bit of body text

MIX MINCED PORK AND BEEF WITH RICE,PEPPER,SALT,VEGETA,RED ONION,SWEET PEPPER AND 1 EGG.

THEN THE LEAVES OF CABBAGE USE WRAPPED AROUND MIXTURE THEN IT SHOULD BE COOKED IN THE POT FOR 2 HOURS

by Sara Crnoja



Slavonian sausages

**Slavonian kulen is
a Croatian original cured meat product made by drying on the smoke
of
a pig intestine, which is stuffed with a mixture of spices and finely
chopped pig meat specially grown for making Slavonian kulen.**

MAKING

**These
are the ingredients needed to make 5kg of kulen stuffing, that is,
for two smaller or one larger kulen:**

**5
kg of boneless meat,
10
dag of salt,
80
g sweet peppers,
70
g hot peppers,
50
g of garlic.**

by Mia Čotić

Due
to the way it was produced and prepared, this product was proclaimed
a product of exceptional importance for the region of Slavonia and
Baranya as a product that marked the history, tradition and culture
of life of the area. Slavonian kulen is a trademark of Slavonia. It
has been introduced in the List of Protected Cultural Property of the
Republic of Croatia.



SUPITA

Add a 1 step : get a bowl, three eggs and milk , mix them together, wait 10 to 15 minutes and you can pour them into a tray.

2.

Put the tray in the furnace, and set it at 250 degrees and cook them for half an hour.

3.

Get some some cream and mix it whit sugar, you can mix it whit molten chocolate or vanilla chocolate but thats up to you, i prefer just sugar.

4.

Wait 10 to 15 minutes for it to cool down then grab a plate and shrpen your nails and eat it all because you have no one to share it with.

by Marko Pranjković

Traditional dish Čobanac

People from Croatia eat čobanac and they really love it. They usually eat it on special days like family events and they can eat it at home. Čobanac consists of small pieces of meat and potatoes and some spices for hot taste. Although it's hot we like to eat it.

by Melanie Skender



Ham /dalmatinski pršut

-it

came from Dalmatia

- it became

**an indispensable part of tourist,
catering and private offer not only Dalmatia
but also the rest of Croatia**

**-The ham is part of the hind leg
of the pig from the tip of
the femur**

**to the beginning
of the upper
knee joint.**

**In Dalmatia, it is served as a delicacy
at almost all cultural
and social events
as part of an
appetizer or
buffet.**

by Petra Kočiš



Croatian stuffed cabbage- Nr.2

Croatian

stuffed cabbage or how is it called in Croatia "sarma" is traditional meal in Croatia and the Balkan.It's made out of minced meat, which is rolled into sour cabbage leaves and cooked along with more sour cabbage.Although sarma is considered a national dish in Croatia as well as in Bosnia, Serbia, Montenegro and Macedonia (even Bulgaria and Romania) its historical roots come from the Ottoman empire, all the way back in the 16th century. And they stole the idea from the Persians! So, it's little to say that sarma has been around for some time now.

by Sara Svalina



KOBASICE /sausages

INGREDIENTS:

10

kg of minced pork

2,5

dkg pepper

7

dkg chill red papper

8

dkg sweet red papper

15

dkg salt

5

dkg garlic

1

spoon of minced papper

few

pig intestines

by Lucija Petričević



Stew

stew

is a combination of solid food ingredients that have been cooked in liquid and served warm.

Ingredients:

Lot of vegetables (such as: carrots, potatoes, onions, beans, peppers, mushrooms, tomatoes...

Different

kind of meat (such as: beef, sausages)

Flavorings

(if you like your stew to be with a lot of flavor)

Stew

is typically cooked at a low temperature to allow flavors to mingle.

The

difference between stews and soups:

Stews

are similar to soups, and in some cases, there may not be a clear distinction between the two. Generally, stews have less liquid than soups, are much thicker than soups. While soups are almost always served in a bowl, stews can be served on a plate (because they are so thick).

Types of stews

In meat-based stews, white stews are made with lamb or veal that are blanched without browning.

by Lucija Petric