

TRADITIONAL COOKBOOK from Virje





Winners of the 1st Small prkačijada Rea Horvat and Dora Ljubić with our teacher adviser Lidija Šiptar



*TRADITIONAL
COOKBOOK
from Virje*

FOREWORD

to the English edition of the book

Being proud of the fact that an International festival of traditional cakes *Prkačijada* is held in Virje, we wanted to show our foreign guests the gastronomical tastes of Virje and its surroundings.

We have decided to translate the cookbook that was already published – *Recepti virovske sokačic*, to English. Hardworking pupils from our School have translated the recipes, originally written on *kajkavian* dialect from Virje, paying much attention to detail and with much care, preserving the original ideas of our *sokačice*. *Sokačice* were women who prepared food and cakes for the weddings in the past, so this is the reason why Croatian edition of the cookbook has their name in its title. We have translated most recipe titles, but some have stayed in the original, because they are unique and belong to traditions of Podravina are difficult to translate to another language.

Taking into account modern trends in education, where pupils understand and apply the knowledge they were given, we immersed our pupils into the process of translation and showed them that the effort and hard work bring great things – our cookbook in English.

Thanks to all the involving students for their unselfish giving and patience. We hope you will enjoy the pages in front of you, and that you will taste a piece of Virje in your own home.

English teacher,
Lena Njemeček, prof.

FOREWORD

to the Croatian edition of the book

At times when planetary, global tendencies and ideas erase all kinds of peculiarities, as well as traditional ones, we rarely witness works with strong, century old bonds of people from Podravina and its hills, human hands and land, preparation of food and the way of living. This book has a specific value because the authors present our ancestors' dishes in a contemporary way, painting a portrait of gastronomical culture of the area around Virje on a plate.

In comparison to other similar editions, this unique book intrigues the reader with clear instructions and originality of the recipes, including reminiscing the old times and love towards Podravina and Virje. Pages you are about to read, serve as a kind of revival of gastronomical culture of the area around Virje and present an attractive exhibition table which will warm the hearts of many readers and interest them in traditional culinary skills of Podravina, and give unique and unforgettable experience to the senses and palates.

Reminding us of the fact that Croatia may be the most beautiful European garden, and the land from Podravina inexhaustible source of healthy diet and primeval tastes, these recipes confirm the wish of people living in Virje and the area around it – creative, natural and poetic approach towards the culinary creations.

Viticulture and pomiculture, healthy diet, hunting, ethno and eno tourism are the symbols of birth of new life by kind people from Virje in their hilly – green oasis.

Let this gastronomical edition encourage hope in young people returning to abandoned land and homes, as well as true faith in better economic and touristic future of this part of Podravina.

Head of culinary sector in Podravka,
Dražen Đurišević, mag.oec.

Acknowledgements

Despite the economic crisis and the financial state of Croatian educational system, this book *Recepti virovske sokačice* is truly an accomplishment. Therefore, I proudly thank all those who have taken their time, knowledge, and love in preserving smells and tastes of our traditional culture of eating, as well as our kajkavian dialect. Excellent teachers Željka Ivorek and Katarina Franjo connect different generations and keep the traditions alive, and have collected the recipes, and hand written them down with their hardworking pupils. They did it with the help of their elders from the family or neighbourhood. Thanks goes to *sokačice*: mothers, grandmothers and neighbours who have shared their recipes with the teachers and pupils.

Thanks to our true backer and long term associate Zdravko Tišljar, the author of visual identity of our school, who has also done the design for this book.

Thanks to our school board member and backer, Dražen Đurišević and the lectors Đurđica Krčmar Zalar and Snježana Ljubić – a member of acting group from Virje for her kind and precious help with the advice about kajkavian dialect from Virje.

Thanks to Royal fund for intergenerational solidarity for the financial support and help in our accomplishments.

Thanks to Ana and Tiskara Horvat for printing.

School Principal,
Marica Cik Adaković, prof.

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SALTY

JACKET POTATO BAKED IN THE OVEN *by Ančica Cik*

- # 1 kilogram of potato
- # pinch of salt
- # 2-3 onions
- # 1 dcl of pumpkin seed oil
- # slice of bacon
- # stick of butter

Wash the potato and put it in the oven. Mix the pumpkin oil, cubed bacon and some onion. When the potatoes are finished serve them whole on the plate, unpeel them, spread butter on them and eat them with fried bacon on the side and a salad made of onion and pumpkin oil.

CREAMY CUCUMBER SOUP *by Ana Mesarov*

Put 3 to 4 cubed potatoes, sliced paprika, parsley and celery leaves and add water in a pot. Let it cook slowly. After 15 minutes put 3 peeled and cubed cucumbers. You can add some garlic. Let it simmer. Cook dried meat or dried bacon separately and when it is done put it in a pot with cucumbers and potatoes. When it is almost done pour 1 dcl of sour cream mixed with one spoon of white flour in the pot. When it thickens add some sweet dried paprika, salt and pepper.

HOMEMADE COTTAGE CHEESE *by Magica Marčinko*

- # 7 liters of fresh cow milk
- # 5 spoons of salt
- # 3 dcl of vinegar

Put milk with salt on the stove and bring it to boil. When boiled, pour 3 dcl of vinegar in the mix, set aside, stir periodically. After a few moments pour the mixture through the colander over the cloth and strain it. Tighten the cloth and leave it to stay overnight to form.

PICKLED BEETROOT *by Magica Marčinko*

- # 5 kilograms of beetroot
- # 1 liter of vinegar
- # 3 liters of water
- # 4 cups of sugar
- # 3 spoons of salt

Cook the beetroot separately until fully cooked. Bring all other ingredients to boil in one pot. Slice cooked and cleaned beetroot and put in the hot mixture and bring to boil again. As soon as it boils, turn off the stove and take out the beetroot. Put the beetroot in hot jars preheated in the oven and pour warm mixture with addition-

al preservatives added for longer shelf life. Fill the jar all the way to the top. Close them immediately.

PAPRIKA FILLED WITH COTTAGE CHEESE AND CREAM by *Marica Grahovec*

Filling: mix 0,5 kilograms of cottage cheese with 3 dcl of cream, 5 eggs and salt to taste. Clean fresh peppers from seeds and fill them with prepared filling. Put them in the oven for about 45 minutes.

PAPRIKA FILLED WITH CABBAGE by *Katica Barberic*

- # 5,5 liters of water
- # 1,5 liter of vinegar
- # 20 dag of salt
- # 40 dag of sugar

Warm up the mixture of water and vinegar for the sugar and salt to dissolve. Clean fresh paprika from seeds. Grate the cabbage and add salt. Press cabbage to remove released water and fill paprikas. Put them in jars and fill them up with prepared mixture while adding preservative.

MEATLOAF by *Tereza Hapavel*

Mix 1 kilogram of ground beef with some onion, black pepper, salt, garlic, slice of white bread soaked in milk and 1 egg. On the working surface sprinkle corn flour and spread the prepared mixture. Additionally, beat 8 eggs and pour them into the frying pan on hot lard. Put fried eggs on the prepared mixture and roll it up. In the saucepan, make a sauce from onion, lard and hot water. Put prepared sauce in the pan with meatloaf and place it in the oven. When baking, pour a sufficient amount of water into the pan to keep the sauce from burning. When the meatloaf is done, leave it to cool down and cut it like salami.

BLOOD SAUSAGES by *Magica Marčinko*

Cook pig head, skin and entrails. They should boil for at least 3 hours. When cooked, grind on the machine. Cook rice and roast buckwheat, each separately. Cut and fry 4-5 onions and add them to the mixture. Weigh the mixture and then add 2% of salt, sweet paprika to taste and ground pepper. Add pig blood if necessary as well. Mix thoroughly and stuff pig intestines with the mixture. Put tied blood sausages into the warm water – so

warm that you can hardly keep a finger inside, but not hot. Cook on low heat for around 15 minutes. Take the sausages from the water and let them cool overnight. Do not put them one on top of the other. When cooled, fry them or put them into the freezer.

CORN GRITS *by* *Ljubica Marčinko*

To make corn grits, first you have to mill corn. It has to be an old variety of corn or a sweet corn. Then you have to let it through the sift. What goes through is corn flour and what remains on the sift are grits and chaff. After removing chaff collect grits and wash them. Put washed grits into salty, boiling water to cook by constantly stirring to avoid burning. Cut the onion and lightly fry by adding lard into the frying pan. After it is done pour fried onion with lard into the boiling grits continuously stirring it until it is done.

PREŽGANA SOUP *by* *Franca Fantoni*

Put white flour on a frying pan with a tablespoon of oil or lard. One part of a white flour can be replaced with corn flour. Put in finely diced garlic

and stir until it starts to change colour to golden. Then pour 1 liter of water. Sprinkle with sweet paprika and let it simmer. You can put a bit of parsley or cumin as well. When it boils, pour in 3 scrambled eggs and leave it boil for a little while longer. Add salt and drizzle with a bit of vinegar.

TRGANCI WITH ***BACON AND SOUR*** ***CREAM*** *by* *Zeljka* *Ivorek (recipe by* *grandma Marica)*

Mix white flour – about half of a kilo, 2-3 dcl of luke warm water, a spoon of salt, until the dough is smooth. Let it rest. Meanwhile, put salted water to boil and add a few drops of oil. When the water starts boiling, tear the pieces of dough into water, let it cook for 15 minutes. Put some chopped bacon into a frying pan, add some lard or oil and fry until golden. When trganci are cooked, drain them and put them on fried bacon into a frying pan. Put a couple of tablespoons of sour cream and mix everything together.

COOKED DRIED HAM WITH HORSERADISH AND BOILED EGGS *by Franca Fantoni*

Cook dry ham (make sure to cook it long enough). Let it cool. Cut nicely on slices. Grate horseradish and serve it with cooked ham. Boil eggs (3 minutes for soft-boiled and 5 minutes for hard boiled) and serve them with ham and horseradish.

FRIED BREAD *by* *Ana Mesarov*

Cut old bread on slices and dip it in the mixture of 2-3 eggs, with some milk and a pinch of salt. Put it on a heated frying pan with oil or lard added until golden.

STUFFED ROAST DUCK *by Marija Plemenčić*

Salt the duck inside and outside.
Stuffing: fry the onion until it softens, dice liver, stomach and heart. Leave it cool when done. Soak old bread in milk. Put the prepared onion, liver, stomach and heart into the bowl and mix with 2 eggs, drained soaked

bread, a bit of lard, bread crumbs, a good amount of finely chopped parsley, salt, pepper, a bit of flour. Mix well together, stuff the duck and roast.

CUBED TURNIP WITH DUCK *by* *Marija Plemenčić*

Peel and cube the turnip and bring it to boil. Drain it, put fresh water and add cubed turnip, chopped duck, onion, laurel and at least one finely cubed potato which will dissolve completely to thicken the soup. Later in the process, add cubed potato, carrot, parsley, celery, garlic, salt (Vegeta). When all is cooked, add a mixture of sour cream with one spoon of flour. When it boils, it is done.

HORSERADISH SAUCE *by Zeljka Ivorek (recipe by grandma Kata)*

Grate horseradish and bring it to boil in a small amount of water. Add stock and let it simmer. In a cup, mix sour cream with one spoon of flour and add to the sauce. Add salt to taste, gently stir and cook until done. The sauce goes well with cooked meat.

***GREAVES SCONES** (from the book *Bakini kolači*)*

- * ½ litre of ground greaves
- * ½ litre of flour
- * 2 egg yolks
- * 3 spoons of rum
- * 1 dag of yeast dissolved in
small amount of milk

Make a dough, let it rest for 45 minutes. Cut the dough in 3 equal parts. Form scones, and make mash-like pattern with a knife on the top of each scone. Put them in the oven and let them bake until golden brown. Before baking you can brush the scones with a beaten egg.

***LIVER WITH ONION** by Marica Grahovec*

Cut the pork or veal liver in slices, fry the onion until golden, add sweet paprika and sliced liver and let them fry for 5 minutes. If they are not bloody anymore, pour boiling hot water over them. Stir and serve immediately.

***PREŽGANA SOUP** by Jasna Signjar*

- * some garlic
- * 2 tablespoons of lard
- * 4 tablespoons of flour
- * a litre and a half of water
- * a pinch of salt

Dice and fry 2 buns on lard. Fry the garlic until golden on hot lard as well. When golden, take it out of the pan. On this lard fry the flour by constantly mixing it, add water, salt it and let it simmer for about 15 minutes. Serve the fried bun and pour the soup over it.

***KASNJAKI** by Željka Ivorek (recipe by grandma Kata)*

Mix thoroughly half a kilo of flour, a pinch of salt, about a decilitre of warm water. Put 2-3 handfuls of roasted buckwheat to cook and when cooked, drain it, add salt and oil it with pumpkin seed oil to taste. Stretch the prepared dough, and make sure it is made of one piece, sprinkle it with pumpkin seed oil, add cooked roasted buckwheat and roll it. Put it in an oiled baking tin and in the oven.

SOLDAČKI PAPRIKAŠ *by* *Marica Gražovec*

Slice about 1 kilo of potatoes and cook them in salted water. When they are half cooked, add žličanjki into the pot. When žličanjki are cooked, drain the water. Fry 2-3 spoons of onion on a lard and add half a teaspoon of sweet paprika and when done, pour it over the cooked potato and žličanjki. How to make žličanjki? Mix 1 spoon of lard in a bowl, add 1 egg, a pinch of salt and a handfull of flour.

HOMEMADE SALENJAKI *by* *Jaspa Šav*

50 dag of flour, 1 egg, 1 deciliter of milk, a pinch of salt, 1 package of yeast, 50 dag homemade pig fat. Knead yeast dough with flour, eggs, salt and yeast. Cover with a dish towel and let it rise. Meanwhile, mix pig fat with 10 dag of flour. Stretch the dough with a rolling pin in a square shape and spread the prepared mixture over it. Roll the dough and stretch it three more times in the same way until all the mixture is used. Then stretch the dough to be about a centimetre thick. Cut the dough in squares and put in baking tin and in

the oven. While baking, salenjaki need to rise and layers of dough must be visible. They are delicious.

HOMEMADE BUNS *by* *Danijela* *Večenaj (recipe by* *grandma Ana)*

Firstly, knead the dough from one kilogram of bread flour, salt to taste, a little bit of sugar, luke warm water and 20 dag of dry yeast. Knead the dough as for a bread. Before it is done, put a small amount of chicken fat and then let it rest for at least one hour so the dough can rise. When the dough is risen, make balls and let them rise a little longer. Press in the middle of each ball with a wooden spatula. Take baking tin and grease it with chicken fat. Put a pot with water on the stove to boil. When the water is boiling, submerge every dough ball for a few moments and put in hot baking tin and into the preheated oven, until golden. When taken out of the oven, lightly brush them with chicken fat and sprinkle with salt. Enjoy your meal!

GROUND EAT

by Ana Grnić

Prepare 5 kg kilograms of carefully selected crude pork fat and let it cook, but be careful not to overcook it. When cold, grind it and put half a kilogram of salt, mix it thoroughly and leave it over night to rest so salt can fully dissolve. Then mix again, and put in jars or however you like to store it. Baked potato, home-made pasta or even just spread on bread are very tasty, with that fat added.

DICED TURNIP

by Katarina Paurunić

Dice the white turnip and let it cook in the pot. You can also add diced potato, carrot and chicken meat Cook for an hour and add salt to taste.

CORN FLOUR BREAD (100 years old recipe) *by Marta Matekov*

- * 3 big handfulls of white flour
- * half a kilogram of corn flour

Boil the water and put in the corn flour. Mix like you would make corn grits and let it cool. In a bowl make a hole in white flour and put two deciliters of

luke warm water, 2 packages of yeast, 1 tablespoon of sugar, 1 teaspoon of salt and let it rise. Mix two doughs together by adding 2 spoons of oil and 4 spoons of melted lard. Knead the dough adding a small amount of water if needed and let it rise. Grease the baking tin with lard, sprinkle with flour and put the dough in (let it rise for a little longer) and then bake. When baked, lightly brush it with lard and roll in a dish towel.

HOMEMADE GRITS *by Dorica Žužkin*

Into the hot, boiling water add a little bit of oil, salt and flour – as much as needed. Mix everything together until it thickens. When the grits are done, pour fried onion on lard over them. You can also choose to eat them with salty cream, white coffee made from chicory, fried bacon or with greaves fried on lard, to your taste.

CORN GRITS *by Barica Matonićkin*

- * 1 litre of water
- * 50 dag of corn flour
- * 1 teaspoon of salt

Let the water boil and gradually add corn flour Let it cook for a while, then

mix it and cook for a little longer. Take the corn grits from the pot with a spoon. Eat them with ground fat, sour cream, milk or onion fried on lard.

HOMEMADE PASTA WITH MILK *by Katarina Pavunić*

Cook a litre of milk and half a litre of water and bring it to boil. While boiling put in pasta or grated homemade pasta and cook for a little bit longer.

PUFF PASTRY *(copied from a personal cookbook by Tereza Hapcavel)*

Knead 25 dag of butter and 7 dag of sugar, add 20 dag of flour, 1 egg, a bit of vinegar, a pinch of salt, water as needed, so the dough is a bit harder (tougher) than the one for strudel.

HOMEMADE PASTA WITH MILK *by Dragutin and Dragica Sklebar*

Bring a litre of milk to boil. When boiling, add homemade pasta into the pot. Salt to taste.

CVRTJE *by Dragutin and Dragica Sklebar*

- # 15 dag of bacon
- # 5 eggs
- # 2 tablespoons of flour
- # some milk
- # a pinch of salt

Cut the bacon on thin slices and fry it. Beat the eggs and mix them with flour and milk. Add the eggs to the bacon. Fry and constantly stir.

SCONES WITH CHEESE *by Josipa Čizmešinkin*

For the dough:

- # 25 dag of flour
- # 25 dags of margarine
- # 2 egg yolks
- # 25 dag cottage cheese
- # 1 baking powder
- # a pinch of salt

Knead the dough and fold it 5-6 times. Each time you fold it you have to stretch it with a rolling pin. Put the dough into the fridge to cool for 2 hours. When cool, stretch the dough to be 1 centimetre thick. Using a small shot glass (like the one for schnapps) cut scones, daub them with an egg yolk and bake them for 30 minutes on 200 degrees.

SWEET

STRUDEL PASTRY *by Katica Barberic*

- # 1 kilogram of flour
- # 1 tablespoons of lard
- # a pinch of salt

Mix the ingredients in one litre pot adding half a litre of water and half a litre of milk. Divide the dough into four parts and let it rest for an hour. Cover it with a dish towel. Then daub the dough with melted lard. Stretch the dough as thin as possible. Put the stuffing on it, roll, cut and put it in greased baking tin. Melt the lard and pour it over the strudel with a spoon. That way the crust is crispier. You can put the prepared strudel directly into the oven, or cover the baking tin with a foil and put the studel into the freezer. You can bake it directly from the freezer but on lower temperature, remove the foil before baking. Filling can be: cottage cheese, grated apples, poppy seed, walnuts...

TRGANCI WITH POPPY SEED *by Željka Ivorek (recipe by grandma Marica)*

Mix half a kilogram of flour, 2-3 decilitres of luke warm water, teaspoon of salt and knead the dough until smooth.

Let the dough rest for a while. Meanwhile put salted water to boil and add a few drops of oil. When the water starts boiling, tear the thumbsize peaces of dough into the water, let it cook for 15 minutes.

Grind poppy seeds, add sugar and lemon zest to taste. Pour the prepared mixture over drained trganci. You can additionally drizzle them with oil as well.

SWEET CORN FLOUR BREAD *by Barica Matonickin*

Mix 3 eggs with 15 dags of sugar. Pour half a litre of milk and add half a kilogram of corn flour (you can replace part of corn flour with all purpose flour) and a pinch of salt. You can add more milk if necessary. Grease the baking tin and sprinkle it with flour and then pour the prepared mixture inside. Optionally, you can make a topping of 20 dag cottage cheese and 2 dcl of sour cream. You can add a bit of baking powder as well.

***STOJANI** by Katarina Frajt*

- # 1 kilogram of flour
- # 3 dcl of oil
- # 3 dcl of wine
- # 1 baking powder

Topping:

- # egg yolk, sesame and poppy seeds

Preparation: Mix flour, oil, wine, baking powder and salt, and let it rest for ten minutes. Stretch the dough to approximately 1 cm thickness and daub with egg yolk and sprinkle with sesame and poppy seeds

***KAPRICI** by Barica Adaković*

- # 4 egg yolks
- # a pinch of salt
- # 1 package of yeast dissolved
in 1 dcl of milk
- # 1 margarine
- # 400 grams of flour
- # lemon zest

Let the dough rise and bake it. When done, take it out of the oven and spread the plum jam over it and on top of that, put whipped egg whites with 5 spoons of sugar added. Put it back into the oven until the egg whites are dried.

***SALENJAKI** by Ana Puškar*

Prepare: 5 grams of yeast, 1 egg, 5 decilitres of milk, a pinch of salt, a bit of sugar, a little homemade schnapps, half a litre of flour, half a kilo of fresh pig fat and, if you want, a jam for filling. Dissolve the yeast in small amount of milk, sugar and flour and let it rise somewhere warm. Knead the dough from the prepared yeast, eggs, remaining flour, sugar, salt and schnapps. If needed, add a bit more flour to get a smooth dough. Stretch the dough with a rolling pin and spread ground pig fat over it and then fold it. Stretch the dough with a rolling pin and fold it two more times every 15 minutes. Last step is to stretch the dough and cut it in triangles. Spread the jam filling over every triangle, roll them like croissants and put them into the baking tin and into the oven.

***BREAD JAM ROLL** **THE OLD WAY** by Barica Matonićkin*

Dough ingredients:

- # 5 eggs
- # 4 tablespoons of sugar
- # 1 tablespoon vanilla sugar
- # 5 tablespoons of flour

Filling:

* jam you have available in your pantry
Mix the egg yolk with sugar. Whip the egg whites. Mix all together, gradually adding flour. Pour the prepared mixture into the baking tin over moist baking paper sprinkled with flour. Let it bake. When baked, take it out of the oven and remove the baking paper. Roll it on moist dish towel and leave it cool. When cooled, spread the jam over it and roll it again. You can add ground sugar as topping.

PEKMEZARI by Katica Barberic

- * 2 tablespoons of jam
- * 12 tablespoons of sugar
- * 9 tablespoons of oil
- * 3 decilitres of boiled milk
- * half a packet of baking powder or baking soda
- * 1 egg
- * 30 dag of flour
- * 30 dag of walnuts

Mix all the ingredients and pour the mixture into the greased baking tin sprinkled with flour. Let it bake slowly. When done, you can sprinkle it with ground sugar.

FLUFFY HONEY SCONES by Katica Barberic

14 dag of flour, 10 dag of sugar, 1 egg, 1 tablespoon of honey, 10 dag of margarine, and a bit of baking soda. Mix together and make small balls, roll them into walnuts and bake.

DELICIOUS CORNBREAD by Jelena Cik

- * mix 3 eggs with a pinch of salt
- * 8 tablespoons of sugar and 1 package of vanilla sugar
- * small amount of cottage cheese, or you can leave the cheese out
- * 4 decilitres of warm milk
- * 12 cups of flour (to taste: 6 corn, 1 white, 3 whole wheat flour, 2 cups of grits and 1 baking powder)
- * 1 decilitre of oil

Pour the mixture into a large greased baking tin or, optionally, baking paper and when half done drizzle with 2-3 decilitres of sour cream and jam. Choose whichever jam you like – apricot, plum or currant, blueberry or you can put grated apples mixed with a tablespoon of cinnamon, tablespoon of sugar and lemon zest. Bake on 200 degrees until golden.

REAL RECIPE FOR ROUND HONEY SCONES *by Ljubica Curek from Miholjanec*

- # half a litre of flour
- # 1 teaspoon of baking soda
- # 2 eggs
- # 1 decilitre of honey
- # 4 tablespoons of sugar
- # 1 spoon of lard
- # 1 spoon of oil

Knead the smooth dough and make balls. Put them in the oven, but do not bake them for too long – make sure to take them out as soon as they are golden.

BROADLEAF PLANTAIN SYRUP *by Marica Kuček*

First you have to collect the broadleaf plantain from the field, then wash it and drain it, and afterwards grind it on the machine (for meat). Drain the juice from the ground mass and add double the amount of sugar than there is juice (if there are two cups of juice, pour four cups of sugar). Then set to cook for 10-15 minutes and when it starts to boil, take out the foam and let it cool.

BLACK PEPPER COOKIES *(from the book Bakini kolači)*

- # 1.25 kilograms of flour
- # 1 cup of lard (2.5 decilitres)
- # $\frac{3}{4}$ litre of ground walnuts
- # 2.5 cubed sugar
- # 2 whole eggs
- # 2 egg yolks
- # 2-3 tablespoons of honey
- # salt
- # black pepper and clove
(half a teaspoon of each)
- # half a spoon of cinnamon

Mix all the ingredients and make a smooth dough on the cutting board and let it rest for an hour someplace cold. Stretch the dough so it is as thick as a finger, and cut the dough with different molds. Put the cookies into the greased baking tin, daub with an egg and bake them on higher temperature.

SCONES WITH WALNUTS *by Jasna Grivić (recipe by grandma Marica)*

- # 1 kilogram of flour
- # 10 dag of margarine
- # salt to taste (approximately 1 teaspoon)
- # 2 spoons of sour cream
- # 3 decilitres of luke warm water

Stuffing:

- * 40 dag of ground walnuts
- * sugar to taste and as necessary

Knead the dough with all the ingredients and let it rest for about 20 minutes. Afterwards, stretch the dough to about half a centimetre thickness. Spread the stuffing over the dough (not all at once). Roll the dough. Again, stretch the rolled dough and spread the stuffing over it, roll again, and then stretch it to the size of a baking tin. Grease the baking tin. Daub the scones with oil and poke with fork so they do not rise. Bake on high temperature.

HOMEMADE CAKE by Marica Ljubic

First sponge:

- * 15 dag of sugar
- * 6 eggs
- * 15 dag of flour
- * half a packet of baking powder

Second sponge:

- * 6 eggs
- * 15 dag of sugar
- * 7.5 dag of walnuts or hazelnuts
- * half a packet of baking powder

Cream:

- * 4 whipped egg whites

Boil 30 dag of sugar with a little water and pour it over the whipped egg whites. When it cools, add 30 dag of margarine and 10 dag of melted chocolate. Cut both sponges in half and fill the cake in this order – light sponge, cream, dark sponge, cream two times. You can pour a little rum over each sponge except the bottom one so it does not get to soft. Decorate the cake in whichever way you want.

RAISIN MERINGUES by Ivanka Legradi

- * 15 dag of margarine
- * 18 dag of sugar
- * 2 eggs
- * 50 dag of flour
- * 1 packet of baking powder
- * 2 tablespoons of milk
- * a little bit of lemon zest
- * 6 dag of raisins

Mix margarine, sugar and eggs well, then add milk, flour, baking powder, raisins and lemon zest. Using fork, make fluffy balls from the dough, put them into a baking tin and bake until they are golden.

***ZLEVANKA** by Jasna Grivić*

You need about half a litre of milk, flour, little bit of sugar, pinch of salt and 3 eggs. The mixture can be less thick than for pankcakes. You can add more eggs as well. Mix all the ingredients and pour it into greased baking tin. Sprinkle with hot lard and sour cream on top. Bake.

***ISCHLERS** (copied from a personal cookbook by Tereza Hapcavel)*

Dough: Knead a smooth dough from 10 dag of flour, 5 dag of walnuts, 2 dag of cocoa powder, half a packet of baking powder, 12 dag of sugar, eggs, egg yolks and then cut round cookies.

Cream: Whip 5 egg whites (2 egg whites require 20 dag of sugar). Whip the egg whites with 5 dag of sugar, and put the rest of the sugar to cook in small amount of water. When the sugar boils, pour it over whipped egg whites, whip them constantly and add 15 dag of butter. Over the cut round cookies spread the cream and stick one onto another. Cover the cookies with melted chocolate (melt 2 rows of chocolate in half a decilitre of oil).

***MARBLE CAKE** by Zeljka Marčinko*

- * 50 dag of flour
- * 50 dag of sugar
- * 20 dag of margarine or butter
- * 6 eggs
- * 16 tablespoons of milk
- * 1 packet of baking powder

Mix well together. Divide into two parts. Put cocoa powder in one part. Then put one light and one dark part of the mixture into the greased baking tin. Bake slowly.

***STRUDEL WITH PUMPKIN AND POPPY SEEDS** by Ana Grivić*

Remove seeds from a larger pumpkin, grate it and salt it. When the pumpkin releases the water, drain it. Add 2-3 eggs, three tablespoons of sour cream and sugar to the grated pumpkin. Add one cup of poppy seeds, or as much as you wish, as well. Mix all together and add to the pastry (for strudel) and roll. Grease the baking tin and add each roll one by one and put them into the oven to bake.

PLUM DUMPLINGS by Slavica Grivić

Cook the potato like for mashed potato or cook with the skin and when it is done peel it and grate it. Let it cool. Add 1 egg, flour as needed, so it does not stick to your hands or to your cutting board into the potato, add a pinch of salt and roll it into a larger loaf. Then cut in equal pieces and stretch it with your hands and put a plum, or half a plum inside. Press the dough so the plum does not get out (it is best to use pretty ripe pitted plums and if you do not have them, put jam). Let the dumplings cook. When they start to float, they are done. You can sprinkle them with bread crumbs fried on oil and a little bit of sugar if needed.

PEACH COOKIES by Velimirka Ljubić

- * 50 dag of flour
- * 32 dag of margarine
- * 14 dag of sugar
- * 4 spoons of sour cream
- * 1 packet of baking powder

Mix all the ingredients and make little balls and let them bake. When they are baked and cooled, dig little holes in them and fill them up. Connect them by 2 so they stick together.

Filling: Dig the peaches' dough, add 2 spoons of jam, 5 dag of melted chocolate, 1 tablespoon of rum. Roll the cookies in the mixture of strawberry flavour extract and sugar.

CORNBREAD WITH WALNUTS (from the book *Bakini kolači*)

- * 1 litre of cornflour
- * milk as much as necessary to get a strudel like pastry
- * 2 eggs
- * 3 spoons of oil
- * 3 spoons of sour cream
- * a pinch of salt

Filling: Grind the walnuts, pour boiling milk over them, add a bit of sugar and a tablespoon of jam. Put one half of the dough into the baking tin, put the filling onto it and then the other half of the dough. Let it rise for an hour. Put as much filling as you want.

CARROT CAKE ***MRKEVCA** by* *Marija Hrženjak*

- # 4 whole eggs
- # 2 glasses of sugar
- # 2 glasses of flour
- # 1,5 dcl of oil
- # half a package of cinnamon
- # 10 dag raisins
- # 1 baking powder
- # 30 dag grated carrots

First mix the egg whites with the sugar, add the oil, cinnamon and raisins, baking powder, grated carrots and flour at the end. Mix well together with a spatula and put into a baking tin. Bake until golden.

SPONGE CAKE ***WITH JAM** by* *Katica Cik*

Make a regular sponge cake with 6 egg yolks, 6 spoons of flour and a teaspoon of baking powder. Mix the ingredients well. Pour the mixture into a greased baking tin and into a heated oven. When it is half done, take it out of the oven and spread the jam on top. On top of the jam spread firmly beaten egg whites made from 6 eggs and 6 spoons of sugar. Put it back into the oven.

RISEN ***CORNBREAD** by* *Ljubica Marčinko*

- # milk
- # corn flour
- # stick of butter
- # sugar
- # pinch of salt
- # 2 eggs
- # package of yeast

Mix all ingredients together to a consistency that can easily be poured into the greased baking tin. Pour half of the mixture in and sprinkle it with ground walnuts mixed with sugar, then pour the other half. Over that, pour melted butter and sour cream. Leave it on a warm place to rise and then put it into the oven.

SALENJAKI *(from the book* *Bakini' kolači')*

- # 22 dag ground of pig fat
- # 30 dag flour
- # pinch of salt
- # schnapps
- # lukewarm water

Leave a small amount of ground pig fat aside and mix all other ingredients together and leave a mixture to rise for one hour.

Stretch the dough, spread the remaining ground pig fat, fold it again and stretch three more times in half an hour intervals. Cut into squares and fill with jam.

CORNBREAD *by Marija Plemenčič*

- # 75 dag corn flour
- # 1 yeast
- # milk
- # 2 eggs
- # half a deciliter of sour cream
- # one deciliter of oil

Filling:

- # 40 dag grated walnuts and sugar

Put flour, yeast, milk and a pinch of salt into a bowl and make a dough. Firmly beat the egg whites, add in sugar and yolks. Mix prepared beaten egg whites into the dough. After you are done, add in sour cream and oil. Grease the baking tin with lard or butter. Put two thirds of the dough into the baking thin, sprinkle it with grated walnuts and sugar and put the rest of the dough on top. Leave it rest for one hour. Preheat the oven to 180°C and bake until done.

PIE WITH OIL AND CHOCOLATE *(copied from a personal cookbook by Tereza Hapavel)*

Mix together 2 egg yolks and 16 dag of sugar, add 25 dag of flour, 2 tablespoons of oil, half a package of baking powder and 2 tablespoons of milk. Mix until smooth. Put it into the baking tin and bake until half done. While baking make a mixture of 4 egg yolks, 15 dag of sugar and mix it. Add 4 spoons of oil, 10 dag of walnuts, 2 rows of chocolate and 4 whipped egg whites. Pour it over hot sponge and bake it. Sprinkle with sugar and serve.

PUDDLING CAKE *(copied from a personal cookbook by Tereza Hapavel)*

5 egg yolks, one tablespoon of water, 30 dag of sugar – prepare the mixture and mix on steam for half an hour. Add 25 dag of flour, half a packet of baking powder and 5 whipped egg whites and bake it. Cut it in half horizontally when it cools.

Cream: Cook 2 vanilla puddings in half a litre of milk, add 15 dag of butter and 18 dag of sugar. Spread the chocolate on top, and cut when it cools.

***WALNUT ROLL** by Zlata Tomec*

- # half a package of yeast
- # half a kilo of flour
- # 2 egg yolkes
- # 25 dag ground waluts
- # lemon zest

Dissolve yeast in milk with sugar. Add egg yolkes with flour, a pinch of salt, sugar and lemon zest. Mix everything with the mixture of milk and yeast and leave it rise. Stretch the dough to the size of the baking tin and spread with walnuts previously soaked in hot milk, roll it up and put in the oven.

***MOON SHAPED CAKES** by Zlata Tomec*

- # 4 eggs
- # 25 dag of sugar
- # 25 dag of flour
- # 25 dag margarine
- # 1 packet of baking powder
- # 1 vanilla sugar
- # lemon zest

Mix margarine, sugar, vanilla sugar and eggs together. Then add flour and mix everything together slowly, put it in a baking tin and into the oven.

***CORNBREAD** by Marija Plemenčič*

- # 3 eggs
- # 2 dcl of sugar
- # 4 dcl of flour
- # 4 dcl of corn flour
- # 1 dcl of oil
- # pinch of salt
- # 1 package of yeast
- # 5 dcl of milk

Preparation: mix flour, milk and yeast, pinch of salt and oil in a bowl. Whip egg whites and add to them sugar and egg yolks and mix them together. Let it rise for 20 minutes. Grease the baking tin with butter. Put two thirds of the prepared dough into the baking tin and put it into the oven. Spread the filling of poppy seeds or walnuts or carob. Add the rest of the dough on top of the spread and put it back into oven. When golden, you can additionally spread it with jam. Use the oven preheated to 180 degrees celsius.

***FLOATING ISLAND** (copied from a personal cookbook by Tereza Hapavel)*

Cook a litre of milk, 10 dag of sugar. When the milk boils, whip the egg whites and make dumpling of them

with a spoon, and quickly add them into milk, immediately turn them over and when they boil take them out of the pot and into a bowl. Then add a tablespoon of flour, 5 egg yolks, a little bit of vanilla into the milk and mix. When it cools, pour the mixture over floating islands.

***PLUM CAKE** by Josipa Čizmešćin*

First dough:

- * 40 dag of flour
- * 15 dag of sugar
- * 15 dag margarine
- * 1 egg
- * 1 vanilla sugar
- * 1 packet of baking powder
- * some milk

Second dough:

- * 13 dag of margarine
- * 13 dag of sugar
- * 1 tablespoon of cinnamon
- * 25 dag of flour

Preparation: Stretch the first dough and put into the baking tin. Spread pitted plums over it and put the second dough on top. Bake it.

***CUSTARD CAKE** (copied from a personal cookbook by Tereza Hapavel)*

Pastry:

- * 30 dag of flour
- * 12 dag of butter or 10 dag of lard
- * 10 dag of sugar
- * 1 egg
- * 1 packet of baking powder
- * a cup of milk

Make the pastry, divide into three equal pieces and bake each piece separately.

Cream:

- * 3 egg yolks
- * 8 dag of sugar
- * 5 tablespoons of flour
- * 3 tablespoons of rum

Mix egg yolks and sugar, add flour and rum, add half a litre of hot milk and mix until it thickens. In the end, add 3 whipped egg whites and 7 dag of sugar.

***SCONES** by Marica Topolčič (Kustrek)*

Three to four handfuls of flour, half a margarine, a pinch of salt, handful of sugar, a bit of cottage cheese, four fingers or four to five tablespoons of milk or one to two tablespoons of sour cream. Mix everything together! Cut it in circles, put into the baking tin and bake. For how long? Until it is baked...

***LICITARI** by Ivanka Legradi*

- * 1 egg
- * 3 tablespoons of plum jam
- * 3 tablespoons of melted butter
- * 20 dag of sugar
- * 14 tablespoons of milk
- * one teaspoon of baking soda
- * 40 dag of flour

Knead the dough, stretch it on the cutting board and make shapes with molds. You can decorate it too.

***MAKVIČI** by Marija Hrženjak*

Dough: Put one dcl of milk, little bit of sugar and yeast to rise into the bowl. When it rises, add flour and salt, knead until it becomes soft and im-

mediately roll and cut with a small glass. Sprinkle the baking tin with a bit of flour and put makviči in it. Let them rise and bake.

Filling: Cook dry plums, pears, apples and apricots in three litres of water. If you like, you can add sugar. When it is cooked, pour the juice over makviči. Sprinkle poppy seeds and sugar on makviči. Besides that, some people put cooked fruit from the compote into a plate or a cup. This was traditionally eaten on a Good Friday or Christmas Eve.

***KIFLINCI** by Zlata Tomec*

- * 28 dag of flour
- * 1 egg
- * 10 dag of walnuts
- * 8 dag of sugar
- * 20 dag of margarine

Mix all the ingredients and roll bite size pieces into a croissant shaped rolls.

***RISEN CORNBREAD** by Barica Adaković*

- # 3 eggs
- # 1 teaspoon of salt
- # 100 grams of sugar
- # yeast and 3 deciliters of milk
- # 600 grams of flour
(cornflour and a bit of wheat flour)
- # 1 margarine or chicken fat
- # 200 or 300 grams of ground walnuts
mixed with a few spoons of sugar and
teaspoon of cinnamon

Let it rise for half an hour and bake until golden. Sprinkle with sugar or spread jam on it.

***KULKO TULKO** by Zlata Tomec*

- # 25 dag of margarine
- # 25 dag of flour
- # 25 dag of cottage cheese
- # 1 packet of baking powder
- # vanilla sugar

Mix flour, cottage cheese and margarine into a smooth dough. Put in the fridge to rest for a while. Before baking, roll the dough and make shapes and then daub it with egg and sprinkle with sesame.

***JAM COOKIES** by Marija Hrženjak*

- # 40 dag of sugar
- # 50 dag of flour
- # 3 eggs
- # 2 tablespoons of jam
- # 1 tablespoon of baking soda
- # 10 dag of ground walnuts
- # half a litre of milk

Separate egg whites from egg yolks. Whip egg whites and add sugar, egg yolks, baking soda, ground walnuts, milk, jam and flour.

***SHORTCRUST PASTRY** (copied from a personal cookbook by Tereza Hapavel)*

Knead the dough from 30 dag of flour, 15 dag of butter, half a packet of baking powder, 1 whole egg, 1 egg yolk, 10 dag of sugar, a pinch of salt, lemons juice by choice. Mix the ingredients and make rolls.

***VERA PIE** by Kata Sabolić*

- # 2 tablespoons of lard
- # 2 tablespoons of jam
- # 2 cups of flour
- # 1 cup of sugar
- # 1 cup of milk
- # 1 cup of finely chopped walnuts
- # 1 tablespoon of baking soda
- # half a packet of cinnamon
- # 2 eggs

Mix the ingredients and bake.

***BEAR PAW COOKIES** by Ana Ćimin*

Measure the ingredients with a cup for black coffee.

- # 3 cups of flour
- # quarter a packet of baking powder
- # 1 cup of sugar
- # 2 cups of ground walnuts
- # 1 cup of lard
- # 1 egg
- # 1-2 tablespoons of honey
- # vanilla sugar
- # ground sugar

Mix the flour, walnuts, baking powder and sugar. Make a hole in the middle and put in the egg, honey, melted lard and vanilla sugar. Knead the dough and let it rest for half an hour.

Coat the tin molds with lard and fill them with dough, but not too much. Put it in the oven and bake until golden. While they are still hot, take them out from the molds and sprinkle with ground sugar.

***ŽERBO ŠNITE** by Kristina Stanašić (recipe by grandma Ivka)*

Dough: 50 dag of flour, 25 dag of butter, 10 dag of sugar, 1 dcl of milk, 1 packet of yeast.

Filling: plum or apricot jam, 10 dag of walnuts and 10 dag of sugar. Knead the dough from flour, risen yeast, cold butter and sugar. Divide the dough into three equal parts and stretch it with a rolling pin. Spread the jam on each part and sprinkle with ground walnuts and sugar. Bake the cakes in a greased and floured baking tin. Pour melted chocolate on top when done.

***RISEN CAKE WITH POPPY SEEDS AND WALNUTS** by Ljubica Signjar*

Ingredients:

- # one packet of yeast
- # 10 dag of sugar
- # some lard

- # 2,5 dcl of milk
- # 2 eggs
- # 15 dag melted margarine
- # 80 dag flour

Mix milk, sugar and yeast and let them rise. Add eggs, lard, margarine, flour and a pinch of salt. Knead the dough with warm milk and leave for an hour to rest. Stretch in two pieces and let it rest for another half an hour. Stretch the dough again to 1 cm thickness and spread the filling over it. Roll it and put into the baking tin, brush with beaten egg and bake for an hour.

Filling: take 40 dag ground walnuts or poppy seeds, 20 dag of sugar and pour 2 dcl of hot milk over it.

***RISEN CAKE WITH POPPY SEEDS AND WALNUTS** by Manda Milican*

Dough:

- # 50 dag of flour
- # 3,5 dag of yeast
- # 1,5 dcl of milk
- # 6 dag of sugar
- # 1 egg
- # half a lemon
- # 10 dag of butter
- # 2 egg yolks

Walnut filling:

- # 5 dag of walnuts
- # 20 dag of sugar
- # 2 dcl of milk
- # half a lemon
- # 10 dag of raisins
- # 0,5 dcl of rum

Poppy seeds filling:

- # 40 dag of poppy seeds
- # 20 dag of sugar
- # a little bit of milk
- # orange zest
- # 10 dag of raisins

First dissolve the yeast in some lukewarm milk, a little bit of flour and a teaspoon of sugar. Knead the dough from the remaining ingredients. Let the dough rise covered with a dish towel. Start doing the filling by pouring hot milk over the ground walnuts or poppy seeds and sugar, add the lemon or orange zest and the rum. When the dough rises stretch it with a rolling pin and fill it. Spread the raisins on top, roll it up and put it into the greased baking tin and let it rest for another half an hour. Daub it with egg yolks and bake for 45 minutes.

***WALNUT OR CAROB PIE** by Manda Milican*

- * 40 dag of flour
- * 6 dag of sugar
- * 20 dag of margarine
- * 2 dcl sour cream
- * 2 egg yolks
- * half a packet of baking powder

Walnut filling:

- * 20 dag ground walnuts
- * 20 dag of sugar
- * 2 dcl of milk
- * 1 dcl of oil
- * 10 dag of flour
- * half a packet of baking powder
- * 2 whipped egg whites

Carob filling:

- * 3 dcl of milk
- * 15 dag ground carob
- * 25 dag of sugar
- * 18 dag of flour
- * 2 whipped egg whites,
- * half a package of baking powder

Knead the dough and divide into two equal parts. Stretch the dough with a rolling pin and put one part into the greased baking tin. Spread the prepared filling on it and put the other half of a dough on top. Poke the dough with a fork. Bake the pie and when cooled sprinkle with icing sugar.

***KOPRIVNJAKI (NETTLE SCONES)** by Jelena Cik*

- * 1 kg of whole wheat flour – type 1100
- * 8 spoons of honey
- * 6 eggs
- * 400 grams of (brown) sugar
- * a little bit of cinnamon and ginger
- * 200 grams of margarine or butter
- * 2 teaspoons of baking soda / baking powder
- * 4 glasses of ground walnuts
- * 1 glass of thickly cooked tips of nettles

Mix all the ingredients and leave it rest for half an hour. Stretch the dough and cut into scones, or molds of your choice. Bake in the oven on moderate temperature.

***BLACK-WHITE SQUARES** by Dorica Vlahović from Semovci*

Dough:

- * 35 dag of flour
- * 10 dag of lard
- * 1 egg
- * 5 tablespoons of sugar
- * half a packet of baking powder
- * sour cream

Mix all the ingredients and bake three crusts on a baking tin turned upside down.

Filling:

- * 4 dcl of milk
- * 4 tablespoons of flour – cook it

When it cools put 20 dag of margarine and 25 dag of sugar. Divide the prepared mixture in half. In the first half put the juice of half a lemon, and in the second, put a tablespoon of cocoa powder. When the cake is done put under the load to make it flat.

FRUIT CAKE *by*
Marica Nađ (Đurđan),
Paris-Virje

Take 3 glasses of flour, two glasses of sugar, half a glass of oil, one yoghurt, four eggs and 1 baking powder. Whip the egg whites, gradually add sugar, a pinch of salt, egg yolks one by one and yoghurt. Grease the baking tin, sprinkle it with flour and pour the mixture in. Put two bigger sliced apples or three smaller ones on top. Put it in the oven.

VANILLA ROLLS
by Katarina Frejt

- * 50 dag of flour
- * 30 dag of margarine
- * 20 dag of sugar
- * 20 dag of walnuts
- * 1 egg

Preparation: Mix all the ingredients and leave them in the fridge for an hour. When taken out of the fridge, start making shapes, medium sized horseshoe shapes and bake them in the oven. When done, sprinkle them with icing sugar.

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