

VUKOVAR-SRIJEM COUNTY

*The art of gastronomy  
in Srijem and Slavonia*







## *At the table in Srijem*

*It is important for the Slavonian landlord that his guests are full and happy*

**A**wish for a nobler kind of rest could lead a passenger to this part of Croatia. It is best to arrive when the summer heats are over, or in early spring, just when the forest buds... There is no tourist season in its harsh sense here. The one who likes to walk can walk, the one who likes to cycle has endless plains and vast skies before him or her, while the hunters are happy with the shade of the oak trees and all the life that is hidden there. You can come here to observe the birds, ride the Lipizzans or visit the wine cellars and country households. In the Slavonian east, life is slow and very much in accordance with the rhythms of nature. The main reason for this is the cult of hard work on the land, i.e. the traditional agriculture that has left a deep mark on the people

living here – it is either the time to sow, or time to harvest, or time to pick apples and grapes, or time to prepare the winter preserves, and then, when the first snow falls, time for slaughtering pigs...

Hard work and the production of food have been inextricably intertwined here from the times immemorial so that the basic relationship of the local population towards the domestic food is primarily that of – respect. One tries to use every cultivated fruit and maybe the strongest symbol of the Slavonian cuisine rationale is the most important animal of the region – the pig, from its snout to the tail. The Slavonia and Srijem cuisine is rich, delicious, high in calories, varied and

very vivid. As if opposing all the gastronomic trends – it is commonsensical, cheeky, not acknowledging the divisions into healthy and unhealthy. As if it recommended that life is to be celebrated – with deeds and food equally. Besides, the one who does heavy physical work knows how to enjoy every bite and should do so.

The historic events and turbulences have left their trace on the plates as well so that the impact of the great Austro-Hungarian gastronomy meets the culinary customs of the Ottoman Empire here... At the table in Srijem, goulash is simmering along with dumplings, fish and meat stews, they are spiced with dry ground chilli pepper, and the dough is rising and is rolled widely, so that there is always a little left “just in case”. You never know who could knock on your door and “it is a shame to welcome the guests with empty hands...” The local people are widely known for their hospitality, they are gallant and generous. They bring before the guest the

best that they have – plum brandy that aged in an oak barrel or maybe last year’s sherry, perfectly ripe dry meat from the attic, homemade oilcake, drenched cheese, ajvar or a selection of Slavonian cakes. It is important for the Slavonian landlord that his guests are full and happy, so that the table here truly represents a great value for money. For a very moderate price, you will get a plenty here – strong tastes as well as the freshness of the recently picked food. At least a small garden, at least a few fruit trees, at least a few chickens, maybe a pig or cow or two in the barn can still be found in many households that do not live exclusively from agriculture. To grow food for one’s own needs here is a more of a way of life, a part of the custom and folklore, rather than some large business. If you use in your kitchen what you yourself have primarily grown, such food is always fresh and seasonal. This is how one ate and lived here long before this has become a modern gastronomic rule.

Once again – the nature is dictating the rhythms and the man follows them with his moves. In the season of wealth and harvest, one thinks of tomorrow, of the long winter and the quiet time. Surpluses have always been saved for winter preserves – meat is kept in fat, it is dried and smoked. Fruit is used for compotes, jams and juices, vegetables for sour salads and sauces. If the very basics of the Srijem cuisine and winter preserves are to be emphasized, this is then the irreplaceable lard. On it, one bakes and cooks, fries and stews, it is used as grease and shine. The lard has its place even among the delicacies, in particular the very old ones that are baked according to the recipes from the grandma’s ancient cookbooks ... Lard is universal and versatile. Yet even on its own, only spread on a slice of homemade bread and sprinkled with salt and chilli pepper, it represents a simple, yet delicious bite that raised many generations here. A lot is being said on its nutritive values nowadays.

This modest, and in its taste rich meal, very well illustrates the local homemade cuisine. The pantry is always full and one lacks nothing, however, one does not make things complicated in the kitchen. One knows how to use each bite and how to enjoy in every little something.





# Rakija

*Brandy, here known as «rakija» is the iconic welcome drink*

If you knock on the door of any country house in the area of Slavonia and Srijem, you will first be greeted by a glass or čokanjčić of brandy.

Technically seen: brandy is an oriental expression for hard liqueur that is made by distillation of fermented mixed fruit or grain. However, this sounds so dull and as if missing the entire gist of this noble drink of which songs are sung here.

The brandy is a panacea here, a medicine for all diseases, from the cold to rheumatism and much more. It is used to express welcome and is much more than an appetiser. Its role is not only to open one's appetite – it is there to make you courageous, brave, to loosen your tongue, warm your heart and your face.

The Slavonians are particularly connected with plum brandy (šljivovica). It is used in toasts in all festive moments and it is almost impossible to find a family farm that does not have a plum orchard, too.

Brandy is made from white and blue plums but there are also other fruit brandies – cider, perry (usually William pear brandy), apricot brandy, grape brandy, sherry and others. Brandy is then used to produce also liqueurs such as walnut brandy.

A sweet recommendation: fine brandy finds its place without any problems in the kitchen, too. In preparing the sweets, it is useful if added to the dough that will be fried in oil, such as doughnuts or fritters, because the dough takes less oil during the frying.





## Grain

*Without flour there is no bread and no oilcake, but also no homemade noodles, flat bread, popularly also called the “torn shorts”, sweet rolls, crumpled dough (gužvara) or other cakes*

Slavonia is the Croatian granary and its most Eastern part is particularly tied to this most spread field crop. Sowing and harvesting with a view into the sky, always monitoring the weather forecast and somewhat fearing a possible disaster, this effort and care are at the start of the bread story. After the wheat is threshed and ground into flour, we are only at the beginning. Without flour, of course, there is no bread and no oilcake, but also no homemade noodles, flat bread, popularly also called the “torn shorts” (poderane gaće), sweet rolls, crumpled dough (gužvara) or other cakes.

Due to vast grain covered fields, there is, as a rule, always flour here, the local cuisine really has a plenty of bread recipes. The local wives are true masters of yeast doughs that are slowly rising in large enamelled vessels, vajngle, near the wood stove. In the oven of such a stove, šporet, bread or crumpled dough

(gužvara), as one calls the poppy or walnut strudel here, will be baked particularly well. The dry pasta that you purchase was unknown here until very recently. One kneads and manually cuts fresh pasta on a daily basis – wide noodles with fish paprika stew (fišpaprikaš) or meat sauces, while the very thin noodles are cooked into a clear homemade soup with which every Sunday lunch is started. In this area, it is almost impossible to find an entire meal that does not contain grains, i.e. flour in several variants. Besides the already mentioned lard, flour is the basis of the Slavonia and Srijem cuisine and, for a particularly good mood within the family, these two essential ingredients will often come together. The best symbol of such a coupling is the oilcake or crackling cakes. In this elementary combination, it is difficult to find a flaw – the flour provides crispiness and profusion, while lard brings savour and fullness. It is maybe only a glass of wine that is lacking for the pleasure to be complete.



# *Greasy pogacha*

(round bread)

## Ingredients:

plain flour	1.00 kg
milk	0.25 l
water	0.25 l
fresh yeast	1 cube (40 grams)
sugar	1 spoon
salt	0.02 kg
fat (grease or margarine)	cca. 0.25 kg
2-3 eggs (depending on the size)	
2 yolks for smearing the pogacha round bread	

## DIRECTIONS:

Prepare a soft leavened dough with flour, yeast and milk. Knead solid fat, until it looks creamy. Knead the dough until it is as thick as a finger. Smear the kneaded dough for puffed pogacha bread with a one third of fat and fold it three times.



Roll out the resulting rectangle some more, and fold it again. Let the dough rest and rise for about ten minutes. Repeat this procedure two more times while smearing the fat on it and then make the shapes you want. Put the greased baking pan and let the dough rest and rise for about 45 minutes. Sprayed the puffed pogacha bread with water and put it into the oven which is heated to 250 °C, bake it for 5 min, and then for 15 min more at 200 °C until it gets a beautiful golden color, altogether around 45 minutes.

Before the end of the baking process the pogacha bread can for 5 minutes be smeared with mixed yolks in order to get a ruddy color. It is desirable to leave the baked bread in the oven after the oven is shut down and leave it in there for another 5 minutes.

Then take it out of the oven, spray it with cold water and wrap it into a large wash cloth or tablecloth so that it gets steamed. Cold pogacha bread is often torn into pieces, it is rarely cut.

*Wine recommendation*  
Graševina, Papak Wines





1.

# Milk

*In the Srijem cuisine, the cheese is represented in endless salty and sweet variants*

**Y**ou may have forgotten the taste of true fresh full-fat cow's milk. Freshly milked, it is fat and powerful. If you boil it and leave it to cool down, a finger-thick cream will build on it until the morning, which we as children used to eat on bread with a little salt or sugar.

Cheese production, primarily cow cheese, but to a smaller extent also goat cheese, has traditionally been women's work. The families that have several cows have so much milk that the production of cheese, cream and butter simply became a necessity.



Besides the fresh cheese, a peculiarity of the region is the so-called drenched cheese (*podlijevani*) – firm enough to cut it, but still very soft and gentle on the palate.

In the Srijem cuisine, the cheese is represented in endless salty and sweet variants, and in this entire wealth, one has preserved the ancient very modest dish called satrica.

Thin cut young onions are mixed with fresh cow cheese and cream. Salt, pepper and parsley are added as desired, and the simple spread can be put on bread or served as a cold appetizer. The green part, the young onion leaves, that is elsewhere mostly thrown away, is the centre of this simple dish and witnesses of the already mentioned care for every food ingredient.

# Slavonian satrica

(spring onion, sour cream and cheese salad)

Ingredients for 10 meals

fresh cheese	0,50 kg
spring onions	0,10 kg
sour cream	0,20 L
chopped parsley	1 teaspoon
salt	0,02 kg
sweet paprika	a pinch

## DIRECTIONS:

Mash the fresh cow-milk cheese or thoroughly stir it and add sour cream. Clean the spring onions, wash them, slice them into rings together with leaves and salt them a bit. Finely chop the parsley. Blend together cheese, sour cream, onion, parsley and salt and serve them with a pinch of sweet paprika sprinkled on top. Serve satrica as an appetizer or in combination with a Slavonian kulen (traditional smoke-dried sausage).

*Wine recommendation*

Chardonnay, Iločki podrumi d.d.





## *Traditional stews*

The people of the region have a gastronomic term describing the daily, simple and satiating food that we eat in the simplest of days with a particular pleasure. These are “jela na žlicu” or dishes eaten with the spoon, a local variant of comfort food, covering a whole array of dishes from homemade chicken soup with tarana (soup pasta), all kinds of vegetable broths and *čušpajz*, thick dishes made from the Fabaceae plants, that usually smell like smoked meat, up to stew and *perkelt*. This is the food of a working and tired man, something that we crave when our strength is at the end and when we are not in the mood to complicate. This does not mean that such



*Some of these dishes are incredibly basic but they unmistakably heat one's soul*

dishes are easy to prepare. This only means that they have the typical taste that we remember from the childhood – the taste of the domestic *jauzna*, as an early lunch is called here. Some of these dishes are incredibly basic but they unmistakably heat one's soul. *Ajnpren* is a true example, a soup also called *zafrigana* or *prežgana*. It is hard to believe that a soup made of a little ranch on lard can be this delicious. However, to get the true taste, one needs to master the nuances – does it need a little sweet pepper, a little caraway or maybe a whipped egg? These are the eternal questions.

On the other side, the symbol of Sunday lunch is clear soup made of domestic hen, very often a laying one that has completed her working life. Homemade noodles need not be mentioned, this is implied here. A sweet stew based on young cabbage, kale stew or stewed beans with dry meat – these are dishes with which one lives here, that are not fancy but they often bring more pleasure than many luxurious and complicated recipes.

# Ajnpren soup

*(soup made of roux with fried bread)*

*Ingredients for 10 people*

<i>fat (vegetable oil, butter, margarine, grease)</i>	<i>0,15 kg</i>
<i>flour</i>	<i>0,15 kg</i>
<i>finely chopped red onions</i>	<i>0,05 kg</i>
<i>finely chopped garlic</i>	<i>0,02 kg</i>
<i>light stock - clear soup</i>	<i>2,00 L</i>
<i>sweet paprika</i>	<i>0,01 kg</i>
<i>vinegar</i>	<i>0,015 L</i>
<i>salt and pepper as you prefer</i>	<i>0,02 kg</i>
<i>stirred eggs</i>	<i>3-5 pcs</i>
<i>finely chopped parsley</i>	<i>0,015 kg</i>
<i>fried bread cubes</i>	<i>0,20 kg</i>



## *DIRECTIONS:*

*Prepare a light-yellow roux from fat and flour, stir in the finely chopped red onions, stir while frying, add finely chopped garlic and sweet paprika and pour in a lukewarm clear soup.*

*Stir it really well with a whisk and cook it thoroughly, continue to simmer for 30 min, and then strain the soup when necessary. Return the soup to the stove, spice it with salt and ground pepper when necessary.*

*Add vinegar, let it cook and mix in the stirred eggs. While serving, put fried bread cubes in the soup and sprinkle it with finely chopped parsley.*

*TIP: The soup can also be prepared without the stirred eggs.*

*Wine recommendation*

**Rajnski rizling, Papak Wines**



A vibrant collage of fresh vegetables including tomatoes, radishes, mushrooms, corn, and bell peppers. The vegetables are arranged in a circular pattern around a central white text box. The colors are bright and saturated, creating a rich and appetizing visual. The background is dark, making the colors of the vegetables stand out.

# Vegetables

*Today's cuisine of Srijem and Slavonia is  
unconceivable without vegetables*

**T**he fertile Slavonian land, when tilled with love, is heaven made for breeding a whole range of vegetables. The gardens or bašće, as they are called here, are so widespread and omnipresent, that the majority of people give their surpluses to the neighbours in the autumn, after they have prepared their winter preserves. In the spring the young peas and the first salads, in the summer the beans, tomatoes and peppers, then the cabbage and kale, all types of radishes and pumpkins... It is impossible to single out one type of vegetables that would mark this area simply because, in the Srijem gardens, everything grows well and there is plenty of everything on the tables, from the vegetable stews to the fresh and sower salads.

A famous Slavonian travel writer, Matko Peić, wrote that the very expression bašća is connected with the Turkish impacts on the gastronomy of Srijem.

Namely, the Turks have, during their rule of a hundred and fifty years, established bašće in the area and "taught the Slavonians to eat fruits and vegetables with pork and game".

Sataras̄ (light stew) and turšija (turshia), ajvar and filled peppers, sarma (stuffed cabbage rolls) or obične flekice s kupusom (simple dough with cabbage) are only some of the dishes rich in vegetables without which today's cuisine of Srijem and Slavonia is unconceivable.

#### *Wine recommendation*

Pinot grey, Čobanković Ivan Winery



## *Sataras̄*

*(vegetable stew)*

*ingredients for 10 people*

<i>oil (fat)</i>	<i>0.15 L</i>
<i>fresh tomatoes</i>	<i>1.00 kg</i>
<i>fresh peppers</i>	<i>1.00 kg</i>
<i>red onions</i>	<i>0.60 kg</i>
<i>4 garlic cloves</i>	<i>about 0.06 kg</i>
<i>finely chopped fresh parsley leaf</i>	
<i>salt and ground pepper as you wish</i>	

*Fry onions on a well-heated oil (grease), then after a few minutes fry peppers and tomatoes. Spice with salt, vegeta (food seasoning) and pepper and gently stew so that all ingredients are recognizable. This dish can be served on its own or it can be served with any type of fried meat or fish. During the serving of this dish the heads of the family ("gazde") traditionally asked that an egg sunny-side-up (sometimes two) was placed over satarash. The difference between a "gazda" (the oldest member of the family) and the rest of the family was that the others could only get scrambled eggs, while he could sometimes ask for an omelet with a homemade ham or ham and eggs - this happened on festivities.*











# Pork

*The Black Pig is held in the open, it lives freely and roots, looking for acorns, which ensures a special meat quality*

Pork is a symbol of the cuisine of Slavonia and Srijem and its importance for everyday life cannot be overemphasized. Growing pigs is the most important livestock farming of the region and the delicacies made of dry pork have been cultivated for generations and are a pride of every Slavonian landlord. Among the lovers of dry pork, world famous is the kulen, entered in the Register of protected designation of origin and protected designations of geographic origin. The true kulen is produced from the autochthonous breed of the Black Slavonian Pig, the so-called *fajferica*. What is the secret of the Black Pig?

It is probably the combination of its genetic superiority that carries a particular type of intramuscular fat and the benefit of free living of these pigs. The Black Pig is held in the open, it lives freely and roots, looking for acorns, which ensures a special meat quality. Žirovanje of the pigs is an almost forgotten custom that

has been revitalised in this region by the recently won popularity of the fajferica. The time of svinjokolja (pig slaughtering) is usually at the time of the first snow. Those who are sensitive do not have it easy with this reality but it is due to the heavy work that pork is so respected here and each part of its meat is so carefully used.

The soup of the svinjokolja, let's say, is made of pig bones; skin, ears, tails and hooves go into the jelly, while fast fried liver with garlic and parsley is a typical *fruštok* (breakfast) of the svinjokolja. Fresh sausages can either be fried or cooked, they can be put into the smokehouse "for two or three smokes", while the majority is dried and left to mature further, just like the king of the Slavonian dry meat, kulen, and its slimmer relative kulenova seka. Kulen is reserved for festive moments and to treat one's guests. The everyday cuisine is ruled by not less adored bacon.

# Aspic

Ingredients for 10 people (bowl)

4-5 kg dry pork meat (feet, tail, snout, ears, tongue, a few skins, neck bone with some meat)

1.00 kg root vegetable (carrot 50%, parsley 30%, celery 20%)

200 g red onions

150 g finely chopped garlic

40 g peppercorn

20 g ground red peppers

3-4 bay leaves

8-9 lit water

Add the following ingredients as much as you want or when necessary: salt, hot powdered peppers, finely chopped parsley, some vinegar, boiled egg for decoration.

## DIRECTIONS:

When the meat cools down after the pig-slaughter, it is immediately salted and kept in the marinade sauce for about ten days, then it is smoked 3-4 times. Smoked meat is thoroughly



cleaned, washed and chopped into small pieces and put into the pot with water for cooking. Then add sliced root vegetables and onions, peppercorn, bay leaves and one third of a garlic. Simmer everything for about 4-5 h and take care not to overcook it so that the soup doesn't get cloudy (aspic has to be clear). When the meat can be easily separated from the bone (on the pork feet), the dish is done. Remove it from the stove and let it cool. Gently drain the stock, try it and add flavoring if necessary. Then separate the meat from the bones and divide the pieces into the bowls as well as the root vegetables and slices of boiled egg, pour the stock in which the meat was cooked (from which we scooped the redundant grease) over them while being careful not to lift the residue from the bottom.

When the ASPIC is half cooled, sprinkle it with the rest of the garlic and ground red peppers, and add powdered hot peppers, parsley and vinegar as much as you want and then put the aspic to cool down. You can cook meat unsmoked, and if you do not have enough meat (pork feet), you can add melted gelatine to the strained stock.

*Wine recommendation*

Graševina, PZ Trs Winery





# Game

*Game dishes represent the culinary peak of the Srijem cuisine*

**H**unting has a long tradition in Slavonia. It was recorded that the first hunting in Slavonia was organised back in the 15th century and, already then, hunting in the Slavonian forests was regulated.

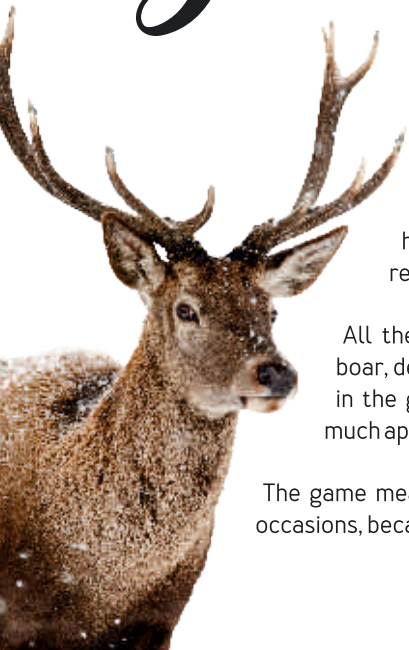
All the game that is hunted here – wild boar, deer, rabbit and pheasant – is present in the gastronomy of the region and very much appreciated.

The game meat is primarily prepared for festive occasions, because due to the way in which the wild

animals are fed living in the nature, their meat is of a particular quality. It is, therefore, not exaggerated if one says that, in the nutritive sense, the game dishes represent the top of the Srijem cuisine. Game stew *čobanac* (a combination of venison and boar), deer backstrap, boar ham, rabbit *paprikaš* or baked pheasant are only some of the dishes that one must not miss when getting familiar with the tastes of Srijem.

Along with the game sauces, one traditionally serves bread dumplings, the so-called hunter's dumplings, potato dough dumplings (*šufnudle*) or homemade wide noodles.

Sweet advice: game meat goes excellently with the sweet-sour sauces made of fruits as well as plum or cranberry jam!



## *Hunter's style venison*

Ingredients for 4 people  
1 kg of venison leg

for a marinade:

1.5 dl wine vinegar  
1.5 dl water  
teaspoon of salt

for preparation

2 onions  
1 large carrot, grated  
1 spoon of blueberries, cca. 10 dried plums  
as much salt, pepper and paprika as you want  
1 spoon of mashed tomatoes  
2 dl red wine



### *DIRECTIONS:*

*Cut meat into larger steaks and put it into a marinade made of wine, vinegar, water, salt and garlic and leave it to refrigerate overnight.*

*Fry onion and bay leaves on fat, add meat and fry it, and then add grated carrots, blueberries, dried plums, salt, pepper and some paprika. You can also add an apple or a pear. When the meat softens, add mashed tomatoes and wine and stew until the wine evaporates and the sauce density gets the way you like.*

*Serve with bread dumplings or polenta.*

*Wine recommendation*

Kapistran crni (red), Iločki podrumi





# Fish

*The one who loves fish and fishing should not miss visiting the Danube shores*

The only thing that you will not find in the Slavonian cuisine but will find in other Croatian regional cuisines is sea fish, because there has been no sea here for a long time. However, fish lovers will be blessed in meeting the often underestimated types of river or freshwater fish, primarily wild, whose meat is of truly supreme quality. Wild carp, perch, catfish and pike are the four most important freshwater fishes of the region that you will most frequently see on the menu but this does not mean that they are the only ones. Alasi, which is the Hungarian expression for the river fishermen here, are not numerous but there still are some, as well as serious fishes in the Danube. The one who loves fish and fishing should not miss

visiting the Danube shores. The landscape is so beautiful that the wish to enjoy it for a longer time had an impact on how the fish is prepared. Namely, freshwater fish is very often prepared in the open – primarily in kotlići (kettles) hanging above the fire, which, primarily at dusk, is a hypnotic view in which one can enjoy for hours.

In the Danube kettle, you will find, for example, the catfish, the sturgeon, the carp and the barbel, while in the alaska čorba (broth) there is the mixed small river fish. It is said that there is no good fish without the cvergl (brown bullhead) and tench, however, one could discuss what goes into the fišpaprikaš kettle for a long time. The only thing everyone agrees on is that in all the fišpaprikaš and čorba versions one should put a lot of pepper, both hot and sweet.

*Wine recommendation*

Graševina, Knezović Winery



## *Traditional fish paprikash stew*

*Ingredients for 10 people*

<i>carp (cleaned)</i>	<i>2,00 kg</i>
<i>2 pieces of other fish (catfish/pike)</i>	<i>1,00 kg</i>
<i>vegetable oil</i>	<i>0,10 L</i>
<i>red onions</i>	<i>0,40 kg</i>
<i>homemade tomato juice</i>	<i>0,50 L</i>
<i>tomato jam (mash)</i>	<i>0,15 kg</i>
<i>ground pepper (hot and sweet)</i>	<i>0,01/ 0,02 kg</i>
<i>salt, food seasoning</i>	<i>0,02/0,01 kg</i>
<i>white wine</i>	<i>0,20 L</i>

*Stew red onions on some fat and water, then mash, pour water or half litre of stock over it (homemade stock made from ground boiled fish is preferred). Pour tomato (juice and mash) over it, add salt and red peppers both hot and sweet, add pepper as much as you want, and let it boil for 10 minutes. Then add the stock 10 % more than the soup. Let it boil, then slowly add fish you previously marinated in spices (wine, few drops of vinegar or lemon juice). Simmer the fish about 15 minutes. When it is boiled, add the rest of the wine. Serve the fish paprikash with homemade broad noodles.*





# Fruit

*Here the watermelon is viewed as a royal summer fruit*

If you are a fruit lover, come to Slavonia at the end of the summer, when it is the colourful time of picking. You will not find a better price-quality ratio anywhere else. In the rich Slavonian and Srijem orchards, you will find the trees of apples and plums, pears and cherries, peach and apricot... Yet besides the fruit trees, among which plum and apple dominate, there is another plant that is very represented in this region – the watermelon, for which the village of Ilača is particularly well known.

Even purely botanically, the watermelon belongs among vegetables but it is viewed as a royal summer fruit here – it is eaten fresh during the

hottest days, since all that has to be done is to cool it. The rest of the fruits are also prepared for the winter – by boiling them in jams or fruit syrups. Plum jam is boiled for a long time and then, cooling down, it becomes so dense that it can be cut with a knife.

Such a jam is irreplaceable in cakes such as jam stuffed rolls because, due to its density, it does not run out during baking. You will meet jam in another well-known traditional dish of the region – tačci, taške or taškrle – which are different names for a type of fresh pasta looking like ravioli, filled with homemade jam and served cooked and sprinkled with walnuts, prezle (breadcrumbs) or poppy seeds.





# Tachke - stuffed pastry

Ingredients for 10 people

900 g flour (plain 90 % and coarse 10 %)

4 pcs eggs

150 g fat (butter, oil, and also grease)

150 g fried crumbs

40 g salt for preparation and cooking

400 g sour cream

*Wine recommendation*

Chardonnay, Knezović Winery



## DIRECTIONS:

*Knead the dough made from flour, eggs and some fat, add lukewarm water if necessary and let it rest for 30 min.*

*Make a few balls from the dough and knead it until it is about 2 mm thin and cut out the 3-4 cm squares with a wheel pastry cutter and let them dry a bit.*

*Fill them with marmalade or jam as much as you want so that the one quarter is filled and the other quarter is folded over and their edges are connected with a decorating pastry wheel.*

*Put the salted water with some oil on the stove, let it boil and then put the tachke to cook about 20 minutes, then take them out of the water and put them into a dish with poppy or nuts and sugar.*



# Cakes

*Pork belly in a dessert? You will not find this anywhere else.*

The Slavonian cakes are not for those dieting. They are varied, rich, sweet, baked in large quantities and nobody ever counts how many he or she has eaten. The selection is wide indeed – small and dry such as *kalupaš* and *šapica*, *paprenjak* (gingerbread) and *medenjak* (honey gingerbread) up to those with creams like for the weddings.

Then there are the milky rising doughs and crumpled dough (*gužvara*) and doughnuts in the winter. The most common addition to the Slavonian cakes are ground walnuts which make them even richer both nutritionally and calorically; you will find walnut trees in front of many houses in the villages of the region. Nevertheless, if one is to single out one cake of Slavonia and Srijem that

stands out with its character, uniqueness and what it stands for, then these are most certainly *salenjaci* (salo – pork belly). Pork belly in a dessert? You will not find this anywhere else.

Only those who have not tasted this small baking masterpiece can be distrustful. The dough of the *salenjaci* is airy, similar to puff pastry, so that *salenjaci* are something like a Slavonian version of the croissant, stuffed with thick jam, or ground walnuts poured over with hot milk. If you find them somewhere while they are still warm, you will find it difficult to stop after just one.



# Salenjaci

[traditional stuffed lard puff pastry]

flour [70% fine and 30% coarse]		1.00 kg
milk		0.50 l
mineral water		cca. 2 dl
3 spoons of sugar	about	0.06 kg
Salt		0.015
egg		1-2
1 cube of fresh yeast		40g
pork fat		0.40 kg



## DIRECTIONS:

Add sugar and crumbled yeast into some diluted lukewarm milk, and leave it to rest in a warm place. Put flour (90 %) into the mixing bowl - make an indentation for adding other ingredients, whip egg white into foam and add leavened yeast.

Gently mix the ingredients so that you get a soft dough (not too soft). Leave it to rise for about half an hour and then roll it out on a base dusted with flour. Then smear the dough with ground fat and fold it as for the puff pastry. Leave it to rest 1/2 h. Repeat about two more times. The more times it is folded, the more it will get puffed. Then roll it out, cut into triangles, put some marmalade on each triangle, fold them, leave them to rise, and then put them in the 200 °C oven. Sprinkle the baked pastry with powdered sugar.

*Wine recommendation*

Traminac, Iločki podrumi



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