



Comune di
Galliera Veneta



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Comprensivo
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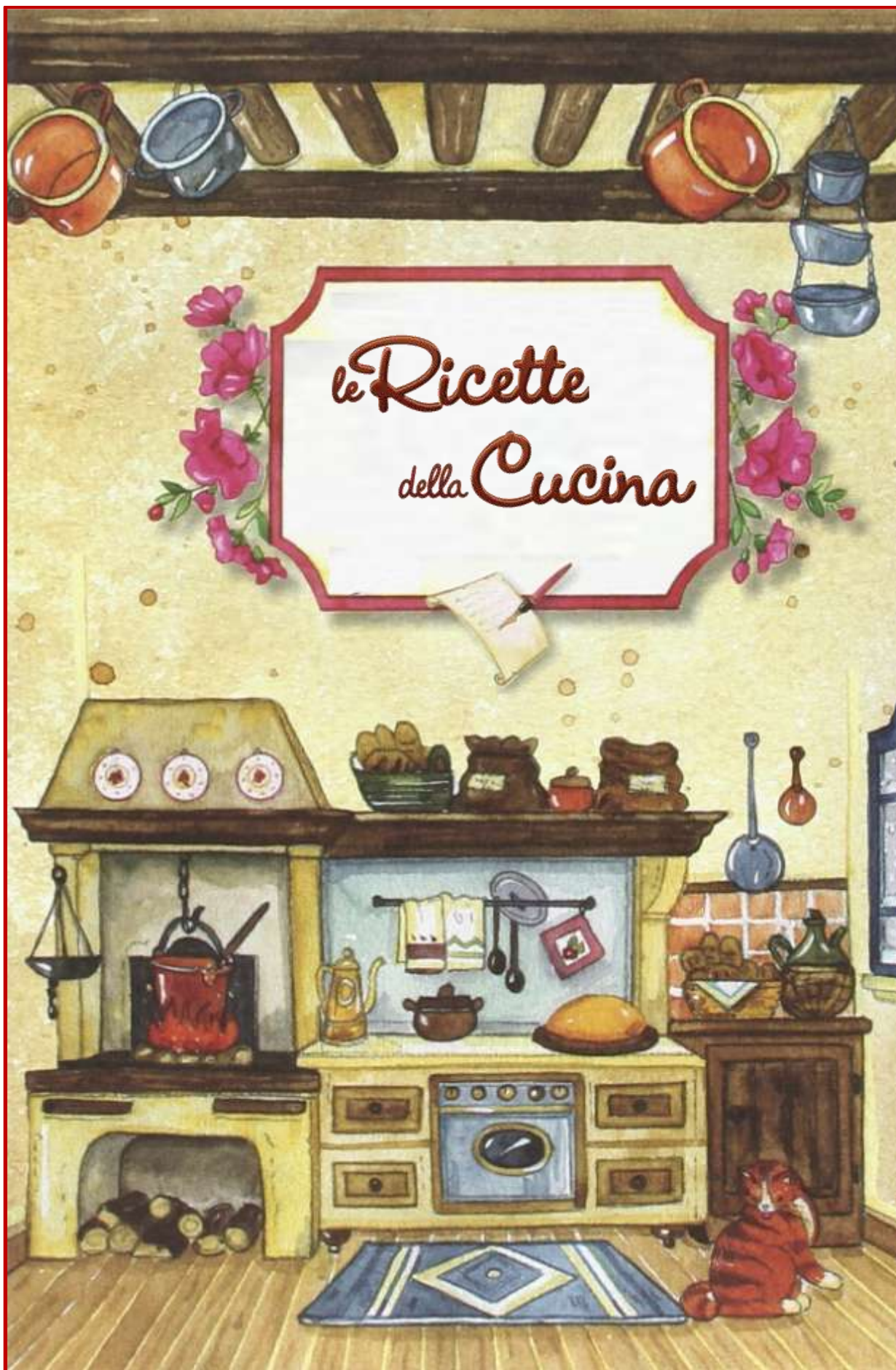
Comune di
Jelenje
(Croazia)



LANUOVA
Provincia di Padova



di
Galliera Veneta



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IL NOSTRO PATRIMONIO
CULTURALE: DOVE IL PASSATO
INCONTRA IL FUTURO

2018
ANNO EUROPEO
DEL PATRIMONIO
CULTURALE
#EuropeForCulture

Ricette di cucina Veneta
Recipes of Venetian cuisine



Poesia Veneta

"A Poenta"

*Co ghe xe sta bela zogia
mi devento un parassito,
e po mando el rosto, el frito
e i piateli tuti al bogia.
La me piase dura e tenera,
in fersona e su la grela,
in pastizzo, in la paela;
co i sponzioli, co i fonghetti,
col porcel, co i oseleti,
cole tenche, co i bisati,
cole anquele per i gati;
e po insoma in tuti i modi
la polenta xe 'l mio godi ...*

Ludovico Pastò

Antipasti
Appetizers

Baccaeà Mantecato - Baccalà Mantecato - Mantecato Cod



Ingredienti

300 g di polpa di
stoccafisso ammollato e
deliscato
150 g di olio di girasole
150 g di olio d'oliva
extravergine delicato
6 g di sale
qualche foglia di alloro

Ingredients

300 g of softened and
delugated stockfish
pulp
150 g of sunflower oil
150 g of delicate extra
virgin olive oil
6 g of salt
some bay leaves

Preparazione

Cuocete la polpa di stoccafisso in acqua salata per 10 minuti dal bollore.

Scolate lo stoccafisso, conservando un bicchiere dell'acqua di cottura e cominciate a sbattere la polpa con una spatola o un frullatore.

Continuate a sbattere aggiungendo il sale e gli oli a filo poco a poco.

Alla fine aggiungete l'acqua messa da parte precedentemente e mescolate fino ad ottenere una buona consistenza.

Il baccalà mantecato è pronto per essere servito a tavola.

Servire accompagnato con crostini.

Preparation

Cook the stockfish pulp in salted water for 10 minutes from the boil.

Drain the dried cod, keeping a glass of cooking water and begin to beat the pulp with a spatula or a blender.

Continue to beat adding salt and oils gradually.

At the end add the water put aside previously and mix until obtaining a good consistency.

The creamed cod is ready to be served at the table.

Serve with croutons

Poenta e Schie - Polenta e Schie - Polenta and Small Prawns



Ingredienti

500 g farina di mais
2 litri acqua
15 g olio d'oliva
1 cucchiaio di sale grosso
500 grammi schile
1 spicchio aglio
1 bicchiere vino bianco
1 cucchiaio olio extra
vergine d'oliva
sale e pepe
prezzemolo

Ingredients

500 g corn flour
2 liters of water
15 g of olive oil
1 tablespoon of coarse
salt
500 gr. small prawns
1 garlic clove
1 glass of white wine
1 tablespoon extra
virgin olive oil
salt and pepper
parsley

Preparazione

In una pentola portate ad ebollizione 2 litri di acqua con il sale. Poco prima che l'acqua giunga a bollire, versate 500 gr di farina di mais giallo e, sempre mescolando con l'apposito bastone o cucchiaione di legno, chiamato "cannella", lasciate cuocere per circa 50 minuti, unendo acqua bollente se necessario ammorbidire.

Quando la polenta forma una crosticina sui bordi e tende a staccarsi dalle pareti del paiolo, è pronta.

Lavare bene le schie in acqua corrente e lessarle per pochissimo tempo in acqua salata bollente.

Scolarle, farle leggermente raffreddare e pulirle.

Tritare lo spicchio d'aglio, il prezzemolo e aggiungete l'olio.

Condire con questo preparato le schie pulite e sgusciate, regolare di sale e pepe e lasciarle insaporire.

Se si vuole una variante più saporita ripassare le schie in padella con l'aglio ben imbiondito e del vino bianco.

Servire adagiandole su una morbida e fumante polenta che avrete preparato prima.

Preparation

In a saucepan bring to the boil 2 liters of water with salt. Shortly before the water comes to a boil, pour 500 grams of corn flour and, stirring constantly, cook for about 50 minutes, adding boiling water if necessary to soften.

When the polenta forms a crust on the edges and tends to detach from the walls of the cauldron, it is ready.

Wash the schies well in running water and boil them for a very short time in boiling salted water.

Drain them, let them cool slightly and clean them.

Chop the garlic clove, parsley and add the oil.

Season with this preparation the cleaned and peeled shrimp, season with salt and pepper and let them flavor.

If you want a more tasty variant, sauté the prawns in a pan with the garlic and the white wine.

Serve laying on a soft and steaming flour porridge that you have prepared before.

Poenta e Sopresa Rosta

Polenta e Soppressa Arrostita – Polenta and Soppressa Roasted



Ingredienti

500 g farina di mais
2 litri acqua
15 g olio extravergine
d'oliva
1 cucchiaio di sale grosso
"Soppressa" tipica Veneta

Ingredients

500 g corn flour
2 liters of water
15 g extra virgin olive
oil
1 tablespoon of coarse
salt
Soppressa typical
Venetian

Preparazione

Ponete sul fuoco una pentola d'acciaio dal fondo spesso, versate i 2 litri d'acqua, quando l'acqua bolle unite il sale, quindi versate la farina a pioggia mescolando con un cucchiaio, mantenete la cottura ad alta temperatura mescolando velocemente. Aggiungete l'olio di oliva che servirà per evitare la formazione di grumi, continuate a mescolare finchè riprende il bollore, quindi abbassate il fuoco al minimo e proseguite con la cottura a fuoco dolce mescolando di continuo, avendo cura di non farla attaccare al fondo.

Trascorsi 50 minuti la polenta è pronta; alzate il fuoco in modo da farla staccare bene dalla pentola. Capovolgete il tegame su un tagliere rotondo per sformare la polenta.

Tagliate a fette grossolane della soppressa e cuocetele in padella con poco burro, bagnandole con aceto di puro vino.

Si servono caldissime con la polenta fatta a fette e abbrustolita in forno.

Preparation

Put a thick-bottomed steel pan on the stove, pour the 2 liters of water, when the water boils, add the salt, then pour the flour into the mixture, stirring with a spoon, keep cooking at high temperature, stirring quickly.

Add the olive oil that will serve to avoid the formation of lumps, continue to stir until it resumes boiling, then lower the heat to a minimum and continue cooking over a gentle flame stirring constantly, taking care not to let it stick to the bottom.

After 50 minutes the polenta is ready; raise the fire so as to remove it from the pot.

Turn the pan upside down on a round cutting board to remove the polenta.

Cut into coarse slices of the soppressa and cook them in a pan with a little butter, sprinkling them with pure wine vinegar.

They serve very hot with the polenta made in slices and roasted in the oven.

Sardee in Saor - Sarde in Saor – Sardines in Saor



Ingredienti

500 g sarde,
1 kg cipolle bianche,
un cucchiaio di farina
cucchiaino,
olio di arachide
olio di oliva,
100 g pinoli,
50 g uvetta sultanina,
1 bicchiere di aceto di
mezzo bicchiere di vino
bianco,
1 cucchiaio di zucchero

Ingredients

500 g sardines,
1 kg white onions,
a spoonful of spoon
flour,
peanut oil
olive oil,
100 g pine nuts,
50 g sultanas raisins,
1 glass of vinegar
half a glass of white
wine,
1 tablespoon of sugar

Preparazione

Pulite le sarde, apritele a libro, evisceratele e togliete coda e spina centrale.

Lavatele e poi sgocciolatele bene. Infarinatatele e frigatele in abbondante olio di arachidi.

Quando saranno rosolate da entrambe le parti, toglietele dalla padella e adagiatele su un foglio di carta assorbente, perché perdano l'olio in eccesso.

In un'altra padella fate scaldare dell'olio d'oliva in cui farete dorare le cipolle affettate finemente.

Una volta imbiondite, versate sopra le cipolle l'aceto di vino e lasciate che sfumi.

Aggiungete nella pentola lo zucchero. Sistemate a questo punto il pesce in una terrina, a strati, versando sopra ogni strato l'aceto e le cipolle, cui unirete l'uvetta strizzata e i pinoli.

Proseguite con le sarde fritte e poi ancora con le cipolle, sino a finire con queste ultime.

I pesci devono essere ben ricoperti da questa marinatura. Coprite la teglia e lasciate le sarde in saor a decantare in un luogo fresco, per almeno un giorno, ma non nel frigorifero.

Preparation

Clean the sardines, open them in a book, eviscerate and remove the tail and central spine.

Wash them and then drain them well. Flour them and fry them in plenty of peanut oil.

When they are browned on both sides, remove them from the pan and place them on a sheet of absorbent paper, because they lose excess oil. In another pan heat the olive oil in which you will brown the finely sliced onions.

Once browned, pour the vinegar over the onions and let it melt.

Add the sugar to the pot. At this point, place the fish in a bowl, in layers, pouring over each layer the vinegar and onions, to which you will add the squeezed raisins and pine nuts.

Continue with the fried sardines and then again with the onions, ending with the latter.

The fish must be well covered by this marinade. Cover the pan and leave the sardines in saor to decant in a cool place, for at least a day, but not in the refrigerator.

Uvi e Sparasi - Nova e Asparagi – Eggs and Asparagus



Ingredienti

500 grammi di asparagi
bianchi o verdi
4 uova
4 cucchiaini da cucina di
olio di oliva
Sale qb
pepe qb
un cucchiaino di aceto

Ingredients

500 grams of white or
green asparagus
4 eggs
4 tablespoons
of olive oil
Salt to taste
pepper as needed
a teaspoon of vinegar

Preparazione

Lavate gli asparagi, eliminate circa uno o due centimetri della parte inferiore (che è solitamente più dura e/o rovinata) e poi eliminate il rivestimento esterno da ogni singolo asparago (utilizzate un pela patate o un pela asparagi).

A questo punto dovete cuocere gli asparagi. Potete bollirli (avrete bisogno di circa 10 o 20 minuti a seconda dello spessore degli asparagi) oppure potete utilizzare una pentola a vapore.

Nel frattempo dovete bollire le uova. Ponetele in una pentola con dell'acqua fredda. Quando l'acqua inizia a bollire, aspettate ancora 6 minuti e poi estraeteli.

Metteteli in acqua fredda e successivamente togliete i gusci.

A questo punto potete preparare la densa e gustosa salsa a base di uova: spezzettate grossolanamente le uova utilizzando una forchetta e mescolate con olio, aceto, sale e pepe. Potete anche usare un mixer se preferite una consistenza più liscia e omogenea.

Servite gli asparagi con la salsa.

Preparation

Wash the asparagus, remove about one or two centimeters of the lower part (which is usually harder and / or damaged) and then remove the outer coating from each single asparagus (use a potato peel or an asparagus peel).

At this point you have to cook the asparagus. You can boil them (you will need about 10 or 20 minutes depending on the thickness of the asparagus) or you can use a steam pot.

In the meantime you have to boil the eggs. Place them in a pot with cold water.

When the water begins to boil, wait for another 6 minutes and then extract.

Put them in cold water and then remove the shells.

At this point you can prepare the thick and tasty egg sauce: coarsely chop the eggs using a fork and mix with oil, vinegar, salt and pepper. You can also use a mixer if you prefer a smoother and more homogeneous consistency.

Serve the asparagus with the sauce.

Primi piatti

First dishes

Bigoli in Salsa - Bigoli in Salsa - Bigoli with the sauce



Ingredienti

400 gr Bigoli
Acciughe (alici) filetti
sott'olio 8
45 g Olio extravergine
d'oliva
Cipolle bianche 300 g
Sale fino q.b.

Ingredients

400 gr Bigoli
8 Anchovies fillets
45 g Extra virgin
olive oil
White onions 300 g
Salt up q.b.

Preparazione

Tagliate a metà le cipolle ed affettatele finissime. Versate in un tegame largo l'olio, aggiungete le cipolle e fatele appassire a fuoco basso senza farle colorire, aggiungendo eventualmente poca acqua calda se dovessero asciugarsi eccessivamente.

Nel frattempo sfilettate le acciughe e riducetele in pezzetti.

Cuocete le cipolle fino a farle diventate trasparenti. Aggiungete a questo punto le acciughe e lasciatele sciogliere lentamente e completamente aggiungendo al caso dell'acqua della cottura della pasta, dopodiché pepate a piacere la salsa che state cuocendo.

Prendete i bigoli e lessatali in abbondante acqua salata.

Prima di scolarli, tenete da parte un paio di cucchiaini di acqua di cottura che potrete, se necessario, aggiungere alla salsa per diluirla.

Scolate i bigoli al dente e conditeli con la salsa ben calda di acciughe e cipolle mescolando affinché i vostri bigoli assorbano bene la salsa.

Quindi servite immediatamente ben caldi.

Preparation

Cut the onions in half and slice them very finely. Pour the oil into a large pan, add the onions and cook them on low heat without letting them brown, adding a little hot water if they become excessively dry.

Meanwhile, fillet the anchovies and reduce them into small pieces.

Cook the onions until they become transparent. Add the anchovies at this point and let them dissolve slowly and completely adding to the case of the water of cooking pasta, then pepper to taste the sauce you are cooking.

Take the bigoli and boil them in plenty of salted water.

Before draining, keep aside a couple of tablespoons of cooking water which you can, if necessary, add to the sauce to dilute it.

Drain the bigoli al dente and toss with the hot sauce of anchovies and onions, stirring so that your bigoli absorb the sauce well.

So serve immediately hot.

Gnocchi col sugaro e a canea - Gnocchi con Zucchero e Cannella

Gnocchi with sugar and cinnamon



Ingredienti

1 Kg di patate da gnocchi;
300 g di farina;
cannella;
burro;
zucchero;
grana grattugiato;
sale.

Ingredients

1 kg of gnocchi
potatoes;
300 g of flour;
cinnamon;
butter;
sugar;
grated Parmesan;
salt.

Preparazione

Lessate le patate. Mettetele su una pentola con abbondante acqua e lasciatele sul fuoco per circa 50 minuti.

Scolatele e procedete a pelarle ancora fumanti. Con uno schiacciapatate pigiatele. Unitevi farina e un pizzico di sale. Mescolate cercando di ottenere la giusta consistenza che permetta di fare dei "cilindri", di circa 1 cm di spessore. Quindi state attenti nel dosare la farina, inseritela gradualmente. Con il coltello procede a dividerli ogni 2 cm. Di Vanno fatti con i rebbi della forchetta o passati sulla grattugia. Portate ad ebollizione l'acqua, salatela e mettete gli gnocchi dentro. Una porzione alla volta. Con la schiumarola si raccolgono dopo qualche secondo che ritornano a galla.

Cospargeteli con lo zucchero e la cannella precedentemente mescolati assieme al grana grattugiato. Ci deve essere più zucchero che cannella. Indicativamente il rapporto è 1 a 2 o al massimo 1 a 3.

Il grana deve essere tale da non essere predominante. Le mie quantità per 4 persone sono: 4 cucchiari di grana grattugiato, 2 cucchiari di zucchero e 1 circa di cannella.

Versatevi sopra un po' del burro fuso e serviteli caldi.

Preparation

Boil the potatoes. Put them on a pot with plenty of water and leave them on the stove for about 50 minutes.

Drain and proceed to peel still steaming. With a potato masher. Add flour and a pinch of salt. Mix trying to get the right consistency that allows you to make "cylinders", about 1 cm thick. So be careful when measuring the flour, insert it gradually.

With the knife proceeds to divide them every 2 cm. They must be made with the fork prongs or passed on the grater. Bring the water to a boil, add salt and put the gnocchi inside. One portion at a time. With the skimmer they are collected after a few seconds, which come back to the surface.

Sprinkle with the sugar and cinnamon previously mixed together with the grated parmesan. There must be more sugar than cinnamon. Indicatively the ratio is 1 to 2 or at most 1 to 3.

The grain must be such that it does not predominate. My quantities for 4 people are: 4 tablespoons of grated parmesan, 2 tablespoons of sugar and 1 of cinnamon.

Pour some melted butter over it and serve hot.

Pasta e Fasoi - Pasta e Fagioli - Pasta With Beans



Ingredienti

ditaloni rigati 320 g
fagioli borlotti secchi 200 g
passata di pomodoro 250 g
lardo 80 g
prosciutto crudo 80 g
cipolle 30 g
sedano 30 g
carote 30 g
aglio 1 spicchio
rosmarino 3 rametti
alloro 2 foglie
olio extravergine d'oliva 10 g
pepe nero q.b.
sale fino q.b.

Ingredients

80g/2¾oz dried pasta
Beans dry rinsed 200 g
tomato sauce
Lard 80 g
raw ham 80 g
onion 30 g
celery 30 g
carrots 30 g
garlic 1 clove
rosemary 3 sprigs
laurel 2 leaves
extra virgin olive oil 10g
black pepper q.b.
salt up q.b.

Preparazione

Fai bollire i fagioli, se possibile in un crockpot, con cipolla, aglio, rosmarino, timo e un po' di pelle di maiale, precedentemente ben puliti, bruciati e raschiati. Preparare un soffritto con una miscela tritata di lardo o grasso prosciutto cotto, cipolla e aglio. Quando questo è ben rosolato, aggiungere un cucchiaio di concentrato di pomodoro diluito in poca acqua. Cuocere fino a quando la salsa diventa abbastanza densa quindi aggiungere ai fagioli di cottura (in parte setacciati per rendere la zuppa meno densa). Lasciare cuocere fino a quando i sapori non saranno ben amalgamati. Nel frattempo cuocere la pasta in acqua bollente salata. A metà cottura, scolare quasi tutta l'acqua per eliminare l'eccesso di liquido, quindi versare la pasta nel brodo di fagioli. Continua a cuocere per qualche altro minuto. Lasciare riposare la zuppa e, poco prima di servire, irrorare con olio extravergine di oliva crudo. Un'ultima spolverata di pepe nero e la vostra pasta e fagioli è pronta per essere servita!

Preparation

Simmer the beans, if possible in a crockpot, with onion, garlic, rosemary, thyme and some pork skin, previously well-cleaned, scorched and scraped. Prepare a sauté with a chopped mixture of lard or cooked prosciutto fat, onion and garlic. When this is well-browned, add a spoonful of tomato paste diluted in a little water. Cook until the sauce becomes fairly dense then add to the cooking beans (in part sieved to make the soup less dense). Leave to cook until the flavors are well-amalgamated. Meanwhile, cook the pasta in boiling salted water. Halfway through cooking, drain off almost all the water to eliminate any excess liquid, and then pour the pasta into the bean stock. Continue cooking for a few more minutes. Leave the soup to rest and just before serving, drizzle with raw extra-virgin olive oil. A final sprinkling of black pepper and your pasta and beans is ready to be served!

Risi e Bisi - Riso e Piselli- Rice and Peas



Ingredienti

piselli 450-500 g piselli
una cipolla
una carota
una costa di sedano
1 cucchiaio olio d'oliva
1 spicchio d'aglio
un cucchiaio di
prezzemolo tritato
200 g riso
sale fino, q.b.
4 cucchiaini di formaggio
Parmigiano Reggiano

Ingredients

peas 450-500 g peas
an onion
a carrot
a celery coast
1 tablespoon olive oil
1 clove of garlic
a tablespoon of
chopped parsley
200 g rice
salt up, q.b.
4 tablespoons of
Parmigiano Reggiano
cheese

Preparazione

Lavare i piselli e sgranarli, mettendo da parte i baccelli. Mettere baccelli, carota, sedano (o levistico), cipolla e un pizzico di sale in una pentola, coprire d'acqua, portare ad ebollizione e mantenere un'ebollizione leggera per un'ora, a pentola coperta. Far intiepidire leggermente e poi filtrare il brodo ottenuto. In una pentola, scaldare l'olio d'oliva e aggiungere la cipolla e l'aglio e mescolare. Cuocere per qualche minuto, poi aggiungere piselli, prezzemolo e un cucchiaio del brodo. Cuocere a fuoco medio-basso fino a quando i piselli sono appena teneri. Dopo i primi 5 minuti, coprire la pentola. Portare a ebollizione il brodo vegetale leggero e mantenerlo in lieve ebollizione. Quando i piselli sono pronti, aggiungere il riso e tostare per 1-2 minuti mescolando. Aggiungere abbastanza brodo bollente da coprire appena il riso. Lasciare che il riso assorba la maggior parte del brodo. Mantenere il riso bagnato col brodo e cuocere, girando ad intervalli regolari. Quando il riso è pronto, togliere la pentola dal fuoco, distribuire sulla superficie il formaggio scelto e mescolare bene. Assaggiare e correggere il sale. Far riposare il risotto, coperto, per alcuni minuti. Servire immediatamente e gustare.

Preparation

Wash the peas and shell them, setting aside the pods. Put the pods, carrot, celery (or lovage), onion and a pinch of salt in a saucepan, cover with water, bring to a boil and keep boiling lightly for an hour, with a covered pot. Allow to cool slightly and then filter the broth obtained. In a saucepan, heat the olive oil and add the onion and garlic and mix. Cook for a few minutes, then add peas, parsley and a tablespoon of stock. Cook over medium-low heat until the peas are just tender. After the first 5 minutes, cover the pot. Bring the light vegetable stock to a boil and keep it slightly boiling. When the peas are ready, add the rice and toast for 1-2 minutes, stirring. Add enough boiling stock to cover just the rice. Allow the rice to absorb most of the stock. Keep the rice wet with the broth and cook, turning at regular intervals. When the rice is ready, remove the pot from the heat, spread the chosen cheese on the surface and mix well. Taste and correct the salt. Let the risotto rest, covered, for a few minutes. Serve immediately and taste.

Risoto aea Trevisana

Risotto alla Trevisiana - Trevisan style Rice



Ingredienti

350 g Riso
1 Cipolla
1 cespo Radicchio rosso
100 cl Brodo vegetale
1 bicchiere Vino
4 cucchiari Olio di oliva
extravergine
Una noce di burro
3 cucchiari di Formaggio
grattugiato

Ingredients

350 g Rice
1 Onion
1 head Red radicchio
100 cl Vegetable broth
1 glass Sparkling wine
4 tablespoons Extra
virgin olive oil
A knob of butter
3 tablespoons of
grated cheese

Preparazione

Dulite i radicchio, lavatelo, sgocciolatelo bene poi tagliatelo a striscioline sottili.

Mettete in un tegame l'olio e la cipolla tritata finemente; una volta appassita aggiungete il radicchio.

Quando sar  insaporito versate il riso, fatelo tostare qualche minuto mescolando.

Proseguite la cottura bagnando prima con il vino poi aggiungete il brodo necessario, un mestolo alla volta.

A cottura ultimata aggiungete il burro ed il parmigiano, quindi servite.

Preparation

Dulite the radicchio, wash it, drain it well then cut it into thin strips.

Put the oil and finely chopped onion in a pan; once withered add the radicchio.

When it is flavored pour the rice, toast it for a few minutes stirring.

Continue cooking first with the wine then add the necessary broth, one ladle at a time.

When cooked, add the butter and Parmesan, then serve.

Secondi piatti
Second dishes

Bacalà aea Visentina

Baccalà alla Vicentina - Vicentina style Cod



Ingredienti

Stoccafisso 1,2 kg
2 Cipolle di grosse dimensioni
4 Filetti d'acciughe
Prezzemolo una manciata
Sale q.b.
Latte 1/2 di litro
Farina 00 q.b.
1 litro Olio di oliva extravergine

Ingredients

Stockfish 1,2 kg
2 Large onions
4 anchovy fillets
Parsley a handful
Salt to taste.
1/2 liter milk
Flour 00 q.b.
1 liter Extra-virgin olive oil

Preparazione

Affettare finemente le cipolle; rosolarle in un tegamino con un bicchiere d'olio, aggiungere le acciughe dissalate, diliscate e tagliate a pezzetti; per ultimo, a fuoco spento, unire il prezzemolo tritato.

Infarinare i vari pezzi di stoccafisso, irrorarli con il soffritto preparato, poi disporli uno accanto all'altro, in un tegame di cotto o di alluminio, oppure in una pirofila (sul cui fondo si sarà versata, prima, qualche cucchiata di soffritto). Ricoprire il pesce con il resto del soffritto, aggiungendo anche il latte, il grana grattugiato il sale, il pepe. Unire l'olio, fino a ricoprire tutti i pezzi, livellandoli.

Cuocere a fuoco molto dolce per circa 4 ore e mezzo, muovendo ogni tanto il recipiente in senso rotatorio, senza mai mescolare. Servire ben caldo con polenta in fetta: il baccalà alla vicentina è ottimo anche dopo un riposo di 12-24 ore.

Preparation

Finely slice the onions; brown them in a pan with a glass of oil, add the anchovies, desalted, boned and cut into small pieces; lastly, when the fire is off, add the chopped parsley.

Flour the various pieces of dried cod, sprinkle with the prepared mixture, then place them side by side, in a terracotta or aluminum pan, or in a baking dish (on the bottom of which will be poured, first, a few tablespoons of sautéed).

Cover the fish with the rest of the mixture, adding the milk, the grated parmesan, salt and pepper. Combine the oil, until covering all the pieces, leveling them.

Cook over a very gentle heat for about 4 and a half hours, moving the container from time to time in a rotating direction, never stirring. Serve hot with polenta in slice: the Vicenza cod is excellent even after a rest of 12-24 hours.

Coniglio al vin bianco

Coniglio al vino bianco - Rabbit in white wine



Ingredienti

Un coniglio (fegato e cuore compresi)
1 bicchiere di vino bianco
2 spicchi d'aglio
un rametto di rosmarino
1 limone
1 bicchierino d'aceto
100 g di olio extra vergine di oliva
100 g di burro
un mazzetto di prezzemolo
sale e pepe

Ingredients

A rabbit (including liver and heart)
1 glass of white wine
2 cloves of garlic
a sprig of rosemary
1 lemon
1 small glass of vinegar
100 g of extra virgin olive oil
of olive
100 g of butter
a bunch of parsley
salt and pepper

Preparazione

Si pongono i pezzi del coniglio a restringere in padella coperti e senza condimento, scolando poi l'acqua naturale e badando a che non vi siano ossa scheggiate. Si mettono quindi in un altro tegame con olio extra vergine di oliva lasciandoli cuocere per un po', con aromi d'aglio e rosmarino, coprendo per poi rosolare a cielo aperto. Si aggiungono il sale ed il pepe. Si spruzza con il vino bianco e si lascia cuocere a fuoco lento col coperchio. Si prepara un pesto fatto con prezzemolo, scorza di limone grattugiata e con fegato e cuore del coniglio ben battuti (meglio se più di un fegato). Si pone il composto a rosolare in un tegame a parte, con un fondo di olio. È necessario mescolare spesso con decisione perché il composto tende a rapprendersi. Si sala, si impepa e quando il tutto si sarà ben rosolato si bagna con una spruzzata di aceto, lasciando evaporare. Si versa quindi la salsa sul coniglio arrosto, dopo avere tolto gli aromi, e si allunga con il resto del vino lasciando restringere rapidamente il sugo di cottura. Si toglie dal fuoco, si aggiunge il burro e si manteca. Si lascia assorbire e si serve accompagnato con polenta.

Preparation

The pieces of the rabbit are placed to shrink in a covered pan and without seasoning, then draining the natural water and taking care that there are no chipped bones. Then put them in another pan with extra virgin olive oil, letting them cook for a while, with aromas of garlic and rosemary, covering and then browning in the open. Salt and pepper are added. Sprinkle with white wine and cook over a low heat with the lid. You prepare a pesto made with parsley, grated lemon rind and with well-beaten liver and rabbit heart (better if more than one liver). The mixture is placed to brown in a separate pan, with an oil base. It is necessary to mix often with decision because the mixture tends to grow. Yes, salt and peel and when everything is well browned, wet with a sprinkling of vinegar, letting it evaporate. Then pour the sauce over the roasted rabbit, after removing the aromas, and lengthen with the rest of the wine, allowing the cooking sauce to quickly reduce. Remove from the heat, add the butter and keep. It is absorbed and served with polenta.

Costine de mascio coe Verse Sofegae

Costine di maiale con le Verze - Pork ribs with the Savoy



Ingredienti

un kg di costine di maiale
una carota - una cipolla
una costola di sedano
400 g di verza
400 g di polpa di
pomodoro
un mazzetto di timo
uno spicchio di aglio
mezzo bicchiere di vino
bianco
un bicchiere di brodo
olio extravergine d'oliva
sale, pepe

Ingredients

a kg of pork ribs
a carrot
an onion
a rib of celery
400 g of cabbage
400 g of tomato pulp
a bunch of thyme
a clove of garlic
half a glass of white wine
a glass of broth
extra virgin olive oil
salt and pepper

Preparazione

Tritate la carota, la cipolla e il sedano e fate soffriggere il trito in una casseruola con un filo di olio.

Rosolate velocemente le costine in una padella antiaderente senza aggiungere condimenti.

Unite al soffritto la verza tagliata a listarelle, lasciate insaporire, poi aggiungete anche le costine.

Bagnate con il vino e lasciatelo evaporare; salate, pepate, unite la polpa di pomodoro e il brodo, portate a ebollizione e cuocete a fuoco basso per 45 minuti.

Prima di togliere dal fuoco insaporite con l'aglio schiacciato e una manciata di foglioline di timo.

Preparation

Chop the carrot, onion and celery and fry the mixture in a saucepan with a little oil.

Brown the ribs quickly in a non-stick pan without adding seasonings.

Add to the fried cabbage cut into strips, let flavor, then add the ribs.

Wet with the wine and let it evaporate; salt, pepper, add the tomato pulp and broth, bring to a boil and cook over low heat for 45 minutes.

Before removing from heat, season with crushed garlic and a handful of thyme leaves.

Figà alla Venesiana

Fegato alla Veneziana - Venezia Style Liver



Ingredienti

600 gr vitello fegato
4 cipolla
50 gr burro
4 cucchiari olio di oliva
Prezzemolo qb
sale qb

Ingredients

600 gr liver veal
4 onion
50 gr butter
4 tablespoons olive oil
Parsley as needed
Salt to taste

Preparazione

Tagliate a fette 4 cipolle.
Scaldare 30 g di burro e 2-3 cucchiari di olio in una padella. Unite le cipolle e salate.
Chiudete e cuocete a fuoco basso per 30 minuti.
Di tanto in tanto, irrorate con cucchiari di vino.
Scoperchiate, salate e proseguite la cottura per altri 30 minuti.
Sgocciate la cipolla dalla padella, alzate la fiamma, aggiungete 600 g di fegato a fettine e rosolatelo per 3-4 minuti.
Riunite la cipolla preparata e 20 g di burro.
Salate, pepate e spegnete.
Spolverizzate con prezzemolo tritato e servite, a piacere, con polenta di mais bianca.

Preparation

Cut 4 onions into slices.
Heat 30 g of butter and 2-3 tablespoons of oil in a pan. Add the onions and salt.
Close and cook over low heat for 30 minutes.
From time to time, sprinkle with spoons of wine.
Uncovered, salt and continue cooking for another 30 minutes.
Drain the onion from the pan, raise the heat, add 600 g of liver into slices and sauté for 3-4 minutes.
Gather the prepared onion and 20 g of butter.
Add salt and pepper and turn off.
Sprinkle with chopped parsley and serve, as desired, with white corn polenta.

Poastro in Tecia - Pollo in Tecia – Chicken in Pot



Ingredienti

1 pollo da 1 kg. circa
1 cipolla
1 carota
1 costa di sedano
Polpa di pomodoro: 250 g.
1 bicchiere e ½ di vino bianco secco
½ bicchiere di olio extravergine d'oliva
1 ciuffo di prezzemolo
2 foglie di basilico
3 foglie di salvia
Sale: q.b.
Pepe: q.b.

Ingredients

1 chicken of 1 kg. about
1 onion
1 carrot
1 celery coast
Tomato pulp: 250 g.
1 glass and ½ of dry white wine
½ glass of extra virgin olive oil
1 tuft of parsley
2 basil leaves
3 sage leaves
Salt to taste.
Pepper as needed.

Preparazione

Per prima cosa tagliate a pezzi il pollo ed asciugatelo per bene, dopo di che mondare carota, sedano e cipolla: i primi due vanno tritati molto finemente mentre la cipolla va affettata. Prendete una casseruola, metteteci l'olio di oliva, il pollo ridotto a pezzi e le verdure mondare, quindi unite anche il prezzemolo fresco tritato, la salvia ed il basilico. Regolate di sale e pepe e fate rosolare bene il tutto sul fuoco, avendo cura di girare ogni tanto il pollo con un cucchiaino di legno.

Una volta che il pollo è rosolato, aggiungete il vino bianco secco e lasciatelo evaporare a fiamma vivace, mescolando, quindi unite anche la polpa di pomodoro a tocchetti e mezzo bicchiere d'acqua. Lasciate cuocere la carne per 90 minuti circa, mescolando di quando in quando e, se dovesse essere necessario, bagnando con un po' d'acqua calda. Servite il pollo in tecia alla veneta ben caldo, magari con delle classiche patate arrosto e della polenta cremosa.

Preparation

First cut the chicken into pieces and dry it well, after which clean the carrot, celery and onion: the first two must be finely chopped while the onion is sliced. Take a saucepan, add the olive oil, the chopped chicken and the cleaned vegetables, then add the chopped fresh parsley, sage and basil. Season with salt and pepper and sauté everything on the fire well, taking care to turn the chicken from time to time with a wooden spoon.

Once the chicken is browned, add the dry white wine and let it evaporate over a high flame, stirring, then add the chopped tomato pulp and half a glass of water. Leave the meat to cook for about 90 minutes, stirring occasionally and, if necessary, with a little hot water.

Serve the chicken in a very warm Venetian style, perhaps with classic roasted potatoes and creamy polenta.

Contorni
Side Dishes

Fritoe coi fiori de zucca

Frittelle con i fiori di zucca - Pancakes with pumpkin



Ingredienti

fiori di zucca 1 mazzo
uova 2
latte intero 1 bicchiere
farina 150 gr
prezzemolo 1 ciuffo
sale q.b.
olio di arachidi 1 litro

Ingredients

pumpkin flowers 1 bunch
eggs 2
whole milk 1 glass
flour 150 gr
parsley 1 tuft
Salt to taste.
peanut oil 1 liter

Preparazione

Raccogliete i fiori di zucca, apriteli e teneteli pronti su un piatto.

Preparate una pastella con uova intere sbattute, latte, farina, prezzemolo e sale.

Passate i fiori di zucca nella pastella.

Friggeteli in abbondante olio bollente.

Scolateli disponendoli su fogli di carta assorbente e serviteli preferibilmente caldi.

Preparation

Collect the pumpkin flowers, open them and keep them ready on a plate.

Prepare a batter with beaten eggs, milk, flour, parsley and salt.

Pass the pumpkin flowers in the batter.

Fry in plenty of boiling oil.

Drain by placing them on sheets of absorbent paper and serve preferably warm.

Fasoi in salsa

Fagioli in salsa - Beans in sauce



Ingredienti

Fagioli borlotti 800 g
Aglio a spicchi 2
Acciughe sotto sale 6
Prezzemolo 1 ciuffo
Olio di oliva
extravergine 4 cucchiali
Aceto 2 cucchiali
Sale q.b.
Pepe q.b

Ingredients

Borlotti beans 800 g
Garlic with cloves 2
Anchovies in salt 6
Parsley 1 tuft
Extra-virgin olive oil 4
tablespoons
Vinegar 2 tablespoons
Salt to taste.
Pepper as needed

Preparazione

Sgranate i fagioli, lavateli sotto acqua corrente e sgocciolateli. Raccoglieteli in una pentola con abbondante acqua salata e fateli cuocere per 1 ora e 30 minuti.

Nel frattempo dissalate le acciughe lavandole sotto acqua corrente, diliscatele e tagliatele a pezzetti. Sbucciate l'aglio e schiacciatelo leggermente. Mondate il prezzemolo, lavatelo e tritatelo finemente.

Scaldare l'olio in un tegamino, unitevi l'aglio con il trito di prezzemolo e fateli soffriggere per qualche minuto a fuoco moderato. Quando l'aglio sarà imbriondito, aggiungete le acciughe e fatele sciogliere a fuoco bassissimo, schiacciandole con un cucchiaino di legno.

Versate nel tegamino l'aceto e continuate a lavorare le acciughe, fino a quando saranno ridotte in crema. Insaporite con un pizzico di sale e di pepe e togliete dal fuoco.

Sgocciolate i fagioli, versateli su un piatto da portata e conditeli con la salsa caldissima. Lasciateli quindi riposare coperti per 10 minuti e serviteli in tavola.

Preparation

Shell the beans, wash them under running water and drain them. Collect them in a pot with plenty of salted water and cook for 1 hour and 30 minutes.

In the meantime, desalinate the anchovies by washing them under running water, diliscatele and cut into small pieces. Peel the garlic and mash it lightly. Peel the parsley, wash it and chop it finely.

Heat the oil in a pan, add the garlic and chopped parsley and fry for a few minutes over moderate heat. When the garlic is browned, add the anchovies and let them melt on a very low heat, crushing them with a wooden spoon.

Pour the vinegar into the pan and continue to work the anchovies until they are reduced to cream. Season with a pinch of salt and pepper and remove from the heat.

Drain the beans, pour them on a serving dish and toss with the hot sauce. Leave them to rest covered for 10 minutes and serve them on the table.

Patate in Tecia

Patate in Umido - Potatoes in moist



Ingredienti

1 Kg di Patate
1 Cipolla
50 gr di Lardo
Brodo
Pepe
Sale

Ingredients

1 kg of potatoes
1 Onion
50 gr of Lardo
Broth
pepper
salt

Preparazione

Prendete le patate, lavatele e ponetele in una pentola con tutta la buccia. Riempite la pentola con acqua, e fatele lessare. Quando l'interno delle patate risulterà morbido, scolatele e sbucciatele quando ancora sono calde.

Prendete il tegame, o meglio la tecia, e aggiungete il lardo e la cipolla tagliate a fettine sottili. Fate soffriggere la cipolla e dopo 3-4 minuti aggiungete le patate lesse tagliate a piccoli tocchetti. Fate rosolare le patate per un po' di minuti, non vi preoccupate se si sbriciolano ai bordi, perchè è quella poltiglia di patata a rendere ancora più saporito il piatto. Poi smorzate con un mestolo di brodo e fate asciugare. Regolate di sale, date una grattata di pepe e poi continuate la cottura delle patate mescolando spesso, in modo che queste si sbriciolino più. Ripetete l'aggiunta e asciugatura del brodo per altre 2 volte e poi una volta asciugato del tutto, spegnete il fuoco e servite.

Preparation

Take the potatoes, wash them and place them in a pot with all the peel. Fill the pot with water and boil it. When the inside of the potatoes is soft, drain and peel them when they are still warm.

Take the pan, or better, the tecia, and add the lard and onion cut into thin slices. Fry the onion and after 3-4 minutes add the boiled potatoes cut into small pieces. Brown the potatoes for a few minutes, do not worry if they crumble at the edges, because that potato mash makes the dish even tastier. Then dampen with a ladle of broth and let it dry. Season with salt, sprinkle with pepper and then continue cooking the potatoes, stirring often, so that they crumble more.

Repeat the addition and drying of the stock for another 2 times and then once completely dried, turn off the heat and serve.

Polenta

Polenta - Polenta



Ingredienti

500 g Farina di mais
Acqua 2 litri
15 g Olio extravergine
d'oliva
Sale grosso 1 cucchiaio

Ingredients

500 g Corn flour
Water 2 liters
15 g Extra-virgin olive oil
Coarse salt 1 tbsp

Preparazione

Per realizzare la polenta ponete sul fuoco una pentola d'acciaio dal fondo spesso, versate i 2 litri d'acqua, quando l'acqua sta per sfiorare il bollore unite il sale, quindi versate la farina a pioggia mescolando con un cucchiaio di legno (3) (o con l'apposito bastone di nocciolo detto tarello) mantenete la cottura ad alta temperatura mescolando velocemente.

Aggiungete anche l'olio di oliva che servirà per evitare la formazione di grumi, continuate a mescolare attendendo che riprenda il bollore, quindi abbassate il fuoco al minimo e proseguite con la cottura per 50 minuti a fuoco dolce mescolando di continuo, avendo cura di non farla attaccare al fondo. Trascorsi i 50 minuti la polenta è pronta; alzate il fuoco in modo da farla staccare bene dalla pentola, attendete di vedere che si stacchi bene dal fondo.

Ora capovolgete con attenzione il tegame su un tagliere rotondo poco più grande del diametro del tegame per sformare la polenta.

La vostra polenta è pronta per essere portata in tavola

Preparation

To make the polenta put on the fire a thick-bottomed steel pan, pour the 2 liters of water, when the water is about to touch the boil add the salt, then pour the flour to rain mixing with a wooden spoon (3) (or with the special stone stick called "tarello") keep the cooking at high temperature, stirring quickly.

Add also the olive oil that will serve to prevent the formation of lumps, continue stirring waiting for it to resume boiling, then lower the heat to a minimum and continue cooking for 50 minutes on a gentle flame stirring constantly, taking care not to make it stick to the bottom. After 50 minutes the polenta is ready; raise the fire so that it is detached well from the pot, wait to see that it comes off well from the bottom.

Now carefully turn the pan upside down on a round cutting board slightly bigger than the diameter of the pan to turn out the polenta.

Your polenta is ready to be brought to the table.

Radicchio al forno

Radicchio al Forno - Baked Radicchio



Ingredienti

Due o tre teste di radicchio (radicchio di Chioggia)
4 cucchiaini da cucina di burro
4 cucchiaini da cucina di olio extra vergine di oliva
3 spicchi d'aglio, pelati e schiacciati
Una cipolla di media grandezza
Un cucchiaino di sale
4 cucchiaini da cucina di aceto
Pepe nero
Grana Padano grattugiato

Ingredients

Two or three heads of radicchio (radicchio di Chioggia)
4 tablespoons of butter
4 tablespoons of extra virgin olive oil
3 cloves of garlic, peeled and crushed
A medium-sized onion
A teaspoon of salt
4 tablespoons of vinegar
black pepper
Grated Grana Padano

Preparazione

Tagliate il radicchio in quarti o in sestanti in modo da ottenere spicchi di circa 6-7 cm. Fate i tagli attraverso il cuore in modo che le foglie siano tenute insieme. Ponete una griglia al centro del forno e riscaldatelo fino a 190°. Mettete il burro e due cucchiaini di olio di oliva in una padella e scaldate a fuoco moderato. Quando il burro è fuso e inizia a essere schiumoso aggiungete le cipolle tritate e l'aglio e portate a cottura per un minuto, poi posate gli spicchi di radicchio e aggiungete il sale. Coprite con un coperchio e cucinate a fuoco lento rigirando gli spicchi ogni due minuti circa. Dopo dieci minuti circa, mescolate aceto e acqua e poi versate il tutto nella padella. Cucinate ancora per un paio di minuti finché i liquidi della padella risultino ridotti a una sorta di consistenza sciropposa e gli spicchi siano leggermente caramellati. Togliete la padella dal fuoco e sistemate gli spicchi in una teglia da forno. Guarnite tutto intorno con le cipolle e aggiungete sopra il liquido della padella. Spruzzate sopra i rimanenti due cucchiaini di olio di oliva, aggiungete il pepe nero e terminate con una copertura di abbondante formaggio grattugiato. Coprite la teglia con un foglio di alluminio e fatelo aderire bene ai bordi. Portate a cottura per 20 minuti, poi rimuovete il foglio di alluminio e cucinate per altri 5 minuti circa fino a che gli spicchi di radicchio sono teneri e umidi e assumono una colorazione dorata sulla parte superiore.

Preparation

Cut the radicchio into quarters or in sixths to obtain slices of about 6-7 cm. Make cuts through the heart so that the leaves are held together. Place a grid in the center of the oven and heat it up to 190 °. Put the butter and two tablespoons of olive oil in a pan and heat over a moderate heat. When the butter is melted and begins to be frothy, add the chopped onions and the garlic and cook for a minute, then place the slices of radicchio and add the salt. Cover with a lid and cook over low heat, turning the segments around every two minutes. After about ten minutes, mix vinegar and water and then pour everything into the pan. Cook for a couple of minutes until the liquid in the pan is reduced to a sort of syrupy consistency and the segments are lightly caramelized. Remove the pan from the heat and place the cloves in a baking pan. Garnish all around with onions and add the pan liquid over it. Sprinkle over the remaining two tablespoons of olive oil, add the black pepper and finish with a generous cover of grated cheese. Sprinkle the pan with aluminum foil and allow it to adhere well to the edges. Cook for 20 minutes, then remove the aluminum foil and cook for another 5 minutes until the radicchio segments are tender and moist and have a golden color on the top.

Dolci
Desserts

Gaeani - Crostoli - Crostoli



Ingredienti

500 g di farina
4 uova
200 g di zucchero
150 g di burro
1 bicchierino di grappa
sale
zucchero a velo

Ingredients

500 g of flour
4 eggs
200 g of sugar
150 g of butter
1 small glass of grappa
salt
powdered sugar

Preparazione

Versate le uova intere in una terrina, aggiungete lo zucchero e sbattetele fino a quando lo zucchero si sarà sciolto; unite il burro ammorbidito e diluite con la grappa. Aggiungete la farina e il sale e mescolate con grande cura fino a ottenere un impasto liscio e morbido. lasciatelo riposare un pò, quindi cospargete sulla spianatoia della farina e tirate la pasta col matterello fino a ottenere una sfoglia sottilissima e senza sbavature e tagliatela a losanghe nella misura voluta, servendovi dell'apposita rotellina dentata.

Fate friggere le losanghe nell'olio o strutto bollente, scolatele velocemente e cospargetele infine di zucchero a velo.

Preparation

Pour the whole eggs in a bowl, add the sugar and beat until the sugar has melted; add the softened butter and dilute with the grappa.

Add the flour and salt and mix with great care until a smooth and soft dough is obtained. leave it to rest a little, then sprinkle on the pastry board and roll the dough with a rolling pin until you obtain a very thin and flaky dough and cut into lozenges in the desired mixture, using the special toothed wheel.

Fry the lozenges in boiling oil or lard, drain quickly and then sprinkle with icing sugar.

Fritoe Venesiane

Frittelle Veneziane - Venetian style Pancakes



Ingredienti

400 g di farina 00
16 g di lievito di birra
100 ml di acqua tiepida
3 cucchiari di zucchero
2 uova
260 ml di latte tiepido
2 cucchiari di rum
1 limone (solo la scorza)
1 pizzico di sale
120 g di uvetta
Abbondante olio di
arachide per friggere

Ingredients

400 g of 00 flour
16 g of brewer's yeast
100 ml of warm water
3 tablespoons of sugar
2 eggs
260 ml of lukewarm milk
2 tablespoons of rum
1 lemon (only the rind)
1 pinch of salt
120 g of raisins
Abundant peanut oil for
frying

Preparazione

Mettete l'uvetta a rinvenire in acqua tiepida (1). In un bicchiere sbriciolate il lievito di birra e aggiungetevi 60 ml di acqua tiepida, mescolate bene con un cucchiario finché il lievito non si sarà sciolto. Mescolate la farina con tre cucchiari di zucchero e la scorza di limone grattugiata. Versate sulla farina il lievito sciolto nell'acqua e iniziate a mescolare con una frusta. Aggiungete il rum. In una ciotola a parte sbattete le uova con un pizzico di sale.

Versate le uova nell'impasto delle frittelle, quindi iniziate ad aggiungere poco a poco il latte, mescolando. Quando otterrete un impasto fluido ma consistente, non aggiungetene più. Strizzate bene l'uvetta e aggiungetela al composto. Coprite la ciotola con un foglio di pellicola trasparente e fate lievitare per un'ora e mezza o due. Quando l'impasto avrà raddoppiato il suo volume sarà pronto. Tocandolo l'impasto si gonfia, ma quando andrete a friggere le frittelle di carnevale si gonfierà di nuovo. Fate scaldare abbondante olio di arachide in una padella quando è ben caldo prelevate delle piccole quantità di impasto, circa mezzo cucchiario, e fatele cadere all'interno dell'olio bollente. Se fate delle frittelle troppo grandi potrebbero rimanere crude all'interno. Quando cominciano a gonfiarsi giratele in modo che si coloriscano bene da entrambi i lati, quindi scolatele con un mestolo forato e fatele asciugare su un foglio di carta da cucina. Finché sono ancora calde, passate le frittelle nello zucchero semolato.

Preparation

Put the raisins in warm water (1). In a glass crumble the yeast and add 60 ml of warm water, mix well with a spoon until the yeast has melted. Mix the flour with three tablespoons of sugar and the grated lemon peel. Pour the yeast dissolved in the water onto the flour and start mixing with a whisk. Add the rum. In a separate bowl, beat the eggs with a pinch of salt.

Pour the eggs into the dough of the pancakes, then start adding the milk little by little, stirring. When you get a fluid but consistent dough, do not add more. Squeeze the raisins well and add it to the mixture. Cover the bowl with a sheet of transparent film and let it rise for an hour and a half or two.

When the dough has doubled, its volume will be ready. Touching the dough is deflated, but when you go frying the carnival pancakes will swell up again. Heat plenty of peanut oil in a pan when it is hot. Take small amounts of dough, about half a tablespoon, and let it fall into the hot oil. If you make too large pancakes they could remain raw inside. When they start to swell, turn them so that they color well on both sides, then drain them with a perforated spoon and let them dry on a piece of kitchen paper. As long as they are still hot, pass the pancakes in the granulated sugar.

Pinza Veneta - Pinza Veneta - Venetian Pinza



Ingredienti

½ kg. pane raffermo,
½ l. latte tiepido,
100 g. farina,
50 g. zucchero,
1 uovo,
50 g. uva sultanina,
50 g. fichi secchi,
50 g. gherigli di noci,
1 cucchiaino di semi di finocchio,
1 mela piccola,
1 pera piccola,
1 bicchierino di grappa,
1 cucchiaio di lievito per dolci,
1 noce di burro.

Ingredients

½ kg. stale bread,
½ l. warm milk,
100 g. flour,
50 g. sugar,
1 egg,
50 g. sultanas,
50 g. dried figs,
50 g. kernels of walnuts,
1 teaspoon of fennel seeds,
1 small apple,
1 small pear,
1 small glass of grappa,
1 tablespoon of cake levitum,
1 knob of butter.

Preparazione

Mettete l'uvetta nella grappa affinché ne assorba l'aroma ed il profumo, tagliuzzate in piccoli pezzi il pane raffermo e intingetelo nel latte, lasciandolo in ammollo per un'ora circa.

Affettate la mela e la pera sbucciate. Passate il pane fino a farlo diventare una crema.

Amalgamate al pane l'uovo e lo zucchero.

Unite la farina e il lievito mescolando bene. Aggiungete l'uvetta con la grappa, i fichi spezzettati, le noci e i semi di finocchio.

Ungete una teglia quadrata da forno con il burro e versatevi l'impasto ricoprendolo con le fettine di mela e pera.

Infornate a 160° gradi per circa 40 minuti.

La pinza si mangia tiepida o fredda.

Preparation

Put the raisins in the grappa so that it absorbs the aroma and the scent, cut into small pieces the stale bread and dip it in the milk, letting it soak for about an hour.

Slice the peeled apple and pear. Pass the bread until it becomes a cream.

Mix the egg and the sugar with the bread.

Add the flour and baking powder, stirring well.

Add the raisins with grappa, chopped figs, walnuts and fennel seeds.

Grease a square baking pan with butter and pour the dough covering it with the slices of apple and pear.

Bake at 160 degrees for 40 minutes.

The caliper is eaten lukewarm or cold.

Poentina de Sitadea

Polentina di Cittadella - Cittadella style Polenta



Ingredienti

Burro 200 g
Zucchero 200 g
Mandorle 200 g
farina da polenta 100 g
lievito 5 g
zucchero a velo 65 g
3 uova grandi
succo fresco di due limoni

Ingredients

Butter 200 g
Sugar 200 g
Almonds 200 g
polenta flour 100 g
yeast 5 g
icing sugar 65 g
3 large eggs
fresh juice of two lemons

Preparazione

Pre-riscaldate il forno a 175°. Rivestite la base della tortiera con carta da forno e imburrate leggermente i bordi con del burro.

Tritate lievemente lo zucchero (usate un frullatore o un macinino per caffè) al fine di renderlo un po' più fine ma non al punto da ottenere la consistenza dello zucchero a velo.

Mettetelo da parte in una terrina. Tritate le mandorle e mettetele da parte in un'altra terrina.

In una terrina grande unite burro e zucchero fino a ottenere una crema (usate un mixer). In un'altra terrina mescolate le mandorle, la farina da polenta e il lievito. Unite il composto di mandorle al composto di zucchero e aggiungete le uova. Mescolate fino a ottenere un impasto omogeneo.

Versate il composto nella tortiera e portate a cottura per circa 30-35 minuti. Controllate il dolce con uno stuzzicadenti o con un coltello per verificare che la cottura interna sia stata completata.

Successivamente togliete il dolce dal forno e lasciatelo riposare e raffreddare.

Nel frattempo fate lo sciroppo. Mescolate il succo di limone e lo zucchero a velo in un bicchiere o contenitore di pyrex. Portate a cottura in un forno a microonde finché lo zucchero si dissolve in un succo. Versate lo sciroppo caldo sopra il dolce e lasciate raffreddare prima di toglierlo dalla tortiera. Servite.

Preparation

Pre-heat the oven to 175 °. Cover the cake base with baking paper and butter the edges lightly with butter.

Lightly chop the sugar (use a blender or coffee grinder) in order to make it a little finer but not to the point of getting the consistency of the powdered sugar.

Put it aside in a bowl. Chop the almonds and put them aside in another bowl.

In a large bowl add butter and sugar until you get a cream (use a mixer). In another bowl mix the almonds, the polenta flour and the yeast. Add the almond mixture to the sugar mixture and add the eggs. Stir until a homogeneous mixture is obtained.

Pour the mixture into the pan and cook for about 30-35 minutes. Check the dessert with a toothpick or a knife to verify that the internal cooking has been completed. Then remove the cake from the oven and let it rest and cool.

Meanwhile, make the syrup.

Mix lemon juice and icing sugar in a glass or pyrex container. Cook in a microwave oven until the sugar dissolves in a juice. Pour the hot syrup over the cake and let it cool before removing it from the cake tin. Serve.

Tiramesù - Tiramisù – Tiramisù cake



Ingredienti

500 g Mascarpone.
300 g Biscotti savoiardi.
150 g Zucchero.
6 Tuorli d'uovo freschissimi.
4 Tazze di caffè espresso
Cacao amaro in polvere.

Ingredients

500 g Mascarpone.
300 g Savoyard biscuits.
150 g Sugar.
6 very fresh egg yolks.
4 cups of espresso coffee
Unsweetened cocoa powder.

Preparazione

Per preparare il tiramisù, iniziate dalla crema al mascarpone.

Dividete i tuorli dagli albumi e, in una terrina, montate questi ultimi a neve soda.

Riunite in un'altra ciotola i tuorli e lo zucchero, lavorateli a lungo con una frusta fino a ottenere un composto chiaro e spumoso.

Incorporate delicatamente a questo composto il mascarpone.

Aggiungete al composto gli albumi montati a neve.

Coprite il fondo di un piatto da portata rettangolare a bordi alti con uno strato di savoiardi e inzuppateci accuratamente con il caffè.

Ricoprite lo strato di savoiardi con uno strato di crema al mascarpone. Ripetete la stessa azione fino a esaurimento degli ingredienti, terminando con uno strato di mascarpone.

Spolverizzate il tiramisù con il cacao amaro e ponete il dolce in frigorifero per circa tre ore.

Preparation

To prepare the tiramisù, start with mascarpone cream.

Divide the yolks from the whites and, in a bowl, whisk the egg yolks.

Gather the egg yolks and sugar in another bowl, knead them for a long time with a whisk until the mixture is light and fluffy.

Gently incorporate the mascarpone into this mixture.

Add the whipped egg whites to the mixture.

Cover the bottom of a rectangular serving dish with high sides with a layer of ladyfingers and drizzle thoroughly with the coffee.

Cover the layer of ladyfingers with a layer of mascarpone cream. Repeat the same action until the ingredients run out, ending with a layer of mascarpone.

Sprinkle the tiramisù with the bitter cocoa and place the cake in the refrigerator for about three hours.

Biscoti Zaeti

Biscotti Zaletti - Biscuit Zaletti



Ingredienti

300 gr farina di mais
fioretto
200 gr farina 00
150 gr zucchero semolato
½ bustina di lievito per
dolci
100 gr burro
1 dl e ½ di latte
1 uovo
100 gr uvetta sultanina
½ bicchierino di grappa
1 pizzico di sale

Ingredients

300 gr. Corn flour
200 gr flour 00
150 gr granulated sugar
½ sachet of baking
powder
100 gr butter
1 dl and ½ of milk
1 egg
100 g sultanas
½ cup of grappa
1 pinch of salt

Preparazione

Ammorbidire l'uvetta bagnandola con la grappa e lasciarla in infusione almeno mezz'ora.

In una ciotola setacciare le farine con il lievito, versare lo zucchero e il pizzico di sale.

Scaldare il latte, aggiungere il burro, farlo sciogliere e poi versare il tutto sulle farine miscelate.

Impastare brevemente con le mani, aggiungere l'uovo e amalgamare bene il tutto.

Strizzare l'uvetta ed unirli all'impasto.

Con le mani formare dei panetti ovali lunghi circa 6/8 centimetri, sistemarli su di una placca ricoperta di carta forno.

Cuocere in forno a 180° per 20 minuti.

Appena sfornati spolverizzarli con lo zucchero a velo.

Preparation

Soften the raisins, sprinkle with the grappa and leave to infuse for at least half an hour.

In a bowl, sift the flour with the baking powder, pour the sugar and the pinch of salt.

Heat the milk, add the butter, melt it and then pour it all over the mixed flours.

Knead briefly with your hands, add the egg and mix well.

Squeeze the raisins and add to the mixture.

With your hands, form oval loops about 6/8 cm long, place them on a plate covered with parchment paper.

Bake at 180 degrees for 20 minutes.

Freshly sprinkled with powdered sugar.

Ricette di cucina Ungherese
Recipes of Hungarian cuisine



Pancakes from the Hungarian Plains

Hortobágyi húsos palacsinta



Ingredients:

1 chicken
80 g lard
300 ml crème fraiche
20 g plain flour
2 onions
salt
ground paprika

For 12 crêpes:

2 eggs
160 g plain flour
200 ml milk
100 ml sparkling water
salt
and oil for frying

Preparation

The dish took its name from a large region of Hungary, Hortobágy, and it's a popular warm starter. You can also fill the pancakes with meat from beef stew instead of chicken paprika. The dish appears on the menu of the majority of Hungarian restaurants, with high success. Brown the finely chopped onions in hot oil, sprinkle with ground paprika and add some water. Add the quartered chicken and cook until it is ready. Remove the chicken from the stew.

Remove the bones, then chop into fine pieces. Reduce the juice with crème fraiche and flour mixture, then strain. Fry the crêpes. Mix the chicken pieces with the small amount of the paprika sauce, fill the crêpes with this mixture and roll them up. Lay them in an ovenproof dish and heat the whole lot in the oven, then drizzle with the hot paprika sauce and some crème fraiche and serve. Decorate with seeded, sliced green peppers and tomato slices.

Bean soup à la Jókai – Jókai bablèves



Ingredients:

160 g mixed beans
1 piece smoked pork leg
2 carrots
1 tomato
1 onion
200 g Debrecener
sausage
150 ml crème fraîche
30 g pork lard
30 g plain flour

2 cloves garlic
salt
ground paprika
bay leaves
vinegar

For the pasta:

80 g plain flour
1 egg
salt

Preparation

Jókai Mór was a famous Hungarian novelist of the 19th century. This bean soup is an exceptionally luscious dish. Think about just the how the flavours of those delicious vegetables mix with the scrumptious meat to achieve a perfect harmony of taste.

Rinse the beans thoroughly and soak overnight. Cook the smoked pork leg in 1,5 l water until tender. Fry the vegetable slices in some oil, then add the bean and the cooking liquid from the smoked pork. Add the green pepper and tomato cubes, the bay leaf and the garlic and simmer for 15 minutes. Add the sausage, then remove after 10 minutes and save until serving.

When the beans are tender, reduce with a light onion liaison and sprinkle with ground paprika. When the soup is boiling, mix in the crème fraîche.

Remove the bones from the smoked pork and cut into cubes. Slice the Debrecener sausage and add to the boiling soup. Finally, cook the pasta in the soup.

To make the pasta, mix the flour and the egg until you have a nice firm dough. On a floured surface roll out to 1 cm thick and pinch tiny pieces of it with your hands.

Beef stew - Marhapörkölt



Ingredients:

600-800 g beef

50 g lard

1 onion

salt

ground paprika

tomatoes

Preparation

The knuckle makes the most delicious beef stew. It is a masterpiece of traditional Hungarian cuisine and, like ragout, has thick and not too thin. If the meat is old and needs time to become tender, add the paprika only at the end.

Use the tender cuts of beef, such as chuck, shank or chump. It's alright to use mixed cuts and add some kidney or liver as well. Remove the membranes and clean the meat properly, then cut into cubes.

Slice the onion and fry the rings in hot grease, sprinkle with ground paprika and add the beef. Fry for a couple of minutes, then add enough water to cover, then simmer for about 2 hours, with the lid on. Meanwhile, add green peppers and tomato (or tomato juice in winter). If the liquid boils away, add some more water until the meat is completely tender. Finally reduce and simmer for a couple of minutes.

Chicken paprika - Csirkepaprikás



Ingredients:

30,5 tablespoons or 50 g	fresh green peppers
lard	and tomato in summer
1 onion	and frozen winter
50ml crème fraiche	some paprika and
1 tablespoon plain flour	tomato cream (Piros
sweet ground paprika	Arany)
salt	

Preparation

One may sing odes to this dish, for chicken paprika is one of the most famous creations of Hungarian cuisine. Escoffier, the renowned gastronome added chicken paprika to this menu in 1879 in Monte Carlo and it became an instant success. József Marchal continued in the footsteps of great Hungarian master chefs, thus this dish is a worthy representative of the special technique and flavours of the Hungarian cuisine. Cut a chicken into pieces (make soup from the giblets). Fry a grated onion in 50 g hot lard under cover, sprinkle with ground paprika, add the chicken, season with salt and pour 200 ml water on top.

Cover, and simmer for a while, until the meat is tender. In the summer, use fresh tomatoes and peppers, in winter use frozen ones and add tomato cream. When the juice is reduced, pour some extra water into your pan, then bring it to the boil. Mix 100 ml crème fraiche with 1 tablespoon of plain flour and add to the juice to reduce. Simmer the whole lot (with the meat) for 2-3 minutes. Upon serving, drizzle with the remaining crème fraiche and arrange the green peppers slices on top. If you use an old chicken, use more water when simmering.

Christmas rolls - Beigli



Ingredients:

500 g plain flour
250 g butter or
margarine
2 whole eggs
50 g sugar
20 g yeast
200 ml milk
A pinch of salt

For the walnut filling:

300 g walnuts
200 g icing sugar
lemon zest
100 g raisins
100 g breadcrumbs

For the poppy seed filling:

300 g ground
poppy seeds
200 g sugar
200 ml milk
1 sachet vanilla
sugar

Preparation

This delicacy originates Bratislava, from where the holiday dessert arrived in Hungary. Celebrating families have them mostly for Christmas.

On a flat surface, mix the flour with the salt, the butter and the sugar, using your hands. Mix the yeast with some lukewarm water, then add to the flour mixture and knead the whole lot with eggs. Cover, and leave to rest. Then, roll the pastry out to a rectangular shape and spread the cold poppy seed or walnut filling on top. Roll up, then lay your rolls in a baking tray, keeping an appropriate distance between the two.

Prick the top with a fork a couple of times, then brush with a whole beaten egg, then with the beaten egg white and let it dry.

Bake in a hot oven, the rolls should look nice and pretty.

To make the walnut filling, make a syrup from 200 ml water and the sugar, pour the ground walnuts in the mixture, then add the raisins, the lemon zest and the breadcrumbs. Simmer the whole lot, then let it cool.

To make then poppy seed filling, bring the milk to the boil, then add the sugar and the vanilla sugar and the ground poppy seeds. Simmer, then season with a pinch of ground cinnamon.

Crepes Gundel – Gundel palacsinta



Ingredients:

2 eggs
200 g plain flour
salt, sugar
vegetable oil

For the walnut filling:

150 g ground walnuts
100 ml cream
100 g sugar
grated orange zest
a pinch of ground
cinnamon

For the chocolate sauce:

200 ml milk
20 g sugar
60 g plain chocolate
150 ml cream
2 egg yolks
40 g cocoa
1/2 tablespoon plain
flour
a shot of rum

Preparation

The creations of Mr Gundel serve as an important part of current Hungarian cuisine, for our chefs have always passed on these recipes to the next generation. This speciality of Károly Gundel is equally popular both in Hungary and abroad. The Gundel family was a renowned Hungarian restaurateur family.

Whisk the eggs with the cold milk, then add the flour, salt, sugar and a tablespoon of vegetable oil. In a frying pan, fry on both sides in hot oil. Bring the cream to the boil, then add the walnuts, sugar, cinnamon, raisins, orange zest and simmer for 1-2 minutes.

Fill the pancakes with this mixture and fold them into triangles. Mix the egg yolks and the sugar, then add the milk, the cocoa, the flour and the chocolate chips, then bring to the boil, stirring constantly. Remove from the heat and stir in the rum and the whipped cream.

Fry both sides of your crêpes in 40 g butter until nice and crispy, then serve drizzled with hot chocolate sauce and sprinkled with icing sugar.

Crispy caramel cake - Dobos torta



Ingredients:

500 g plain flour
300 g margarine
2 whole eggs
200 g icing sugar
100 ml milk
½ sachet baking powder

For the cream:

¾ litre milk
350 g sugar
100 g plain flour
3 teaspoons chocolate powder
250 g butter
1 sachet vanilla sugar

Preparation

The cake's creator is József Dobos, chef, grocer and journalist, who never actually owned a patisserie. He created this cake, which became instant success, for the 1885 national fair, also making deliveries of it abroad. He was a famous author, his most important work is the "Hungarian-French Cookbook" published in 1881. This Hungarian patisserie product is well-deserving of its reputation. Mix the flour with the margarine until the whole lot resembles breadcrumbs, then add the icing sugar and the baking powder. Mix in the milk and eggs and knead. Divide the mixture into 6 tiny loaves. Roll out each loaf to the size of your baking tray and bake at the bottom of the tray or on a baking sheet with no edges.

Bake the cake until it has a nice, pale colour. (You can also bake them on the bottom of a round spring form).

Allow the sheets to cool down and fill them with cream. To make the cream, mix the milk, flour, chocolate and vanilla sugar and cook until the mixture is nice and thick, then let it cool. Whisk the butter (or you can replace half of it with milky margarine) with the icing sugar and gradually add the cooled thick mixture, then mix thoroughly. Cover the top of your cake, too. You can also cover it with a crispy caramel topping. To make this, caramelize 150g sugar in a pan then pour it onto a greased plate and let it cool. Cut into as many slices as you wish, but draw the lines in the caramel topping with the help of a knife while the caramel is still unset.

Gerbeaud slice – Zserbó szelet



Ingredients:

350 g plain flour
1 whole eggs
50 g sugar
200 g margarine or 150 g lard
100 ml milk
10 g yeast
a pinch of baking powder and a pinch of salt

For the filling:

120 g walnuts, ground
120 g icing sugar
200 g jam
For the topping:
chocolate icing made from
100 g sugar
30 g cocoa
30 g butter

Preparation

The Gerbeaud patisserie at Vörösmarty square in Budapest was originally called Kugler, and opened in 1870. Antal Kugler, our famous patisserie master brought Emilie Gerbeaud from Paris, who was already famous at the time. He took great care to realise his appealing creations in a tasteful way. He was a member of the jury of the Brussels World Fair in 1898, then in Paris in 1900. His creation is the Gerbeaud slice.

Mix the yeast with lukewarm milk and a sugar cube. In a bowl, mix the flour and the margarine with your fingers, then add the yeast mixture, the sugar, the egg, the salt and the pinch of baking powder, then knead thoroughly. Divide the dough into three equal parts.

Roll out each to slightly smaller than the size of a 35x25 cm baking tray, because proving and baking makes the pastry expand.

Spread jam on the bottom layer of pastry, then sprinkle with half of the ground walnuts and icing sugar mixture. Lay the second pastry on top and repeat the spreading and filling process. Put the last layer of pastry on top, making sure you cover the edges. Leave to rest for one hour at room temperature. Prick the top a couple of times with a fork and bake slowly, until its top is an even golden brown. Allow to cool, then cover it with the chocolate topping. When cool, cut into small squares or longish slices.

Golden dumplings - Aranypaluska



Ingredients:

500 g plain flour
20 g yeast
2 egg yolks
300 ml milk
60 g lard
butter or margarine
50 g icing sugar
a pinch of salt

For the topping:

200 g ground walnuts
150 g sugar
80 g butter

Preparation

Prepare a light dough that is rich in ingredients. Originally people buttered a pound cake form to make the dumplings, which they then turned in melted butter and sprinkled with ground walnuts or almonds and baked until golden. Definitely serve with custard or wine sauce.

Mix the ingredients for the pastry, making it firm. Let it rise, then turn the whole thing onto a flat surface and cut out small dumplings into a greased spring form and drizzle with melted butter. Generously sprinkle each layer with sugar mixed with ground walnuts. Let your dumplings rise again to double the size, then bake at a low temperature. When done, remove the side of the cake from and put the whole lot onto a platter. Sprinkle with vanilla sugar and serve hot. Tear it instead of cutting and serve with vanilla, chocolate or wine custard.

Hen soup á la Újházy



Ingredients:

1 chicken (appr. 2 kg)
300 g vegetable mix
1 celery
1 kohlrabi
1 onion
1 green pepper
4 mushrooms
1 tomato

40 g green peas
100 d cleaned
cauliflower
salt
peppercorns
ginger

Preparation

Újházy Ede would have dinner in the restaurant of the National Hotel after each show and would always ask for the following, "Józsi, my dear, could you please bring me a large bowl of golden hen soup, with a lot of meat and fine strips of pasta, then add some carrot, celery, mushroom, kohlrabi, sprouts and asparagus, if you have some. A piece of hot green pepper would be nice and I could do with some home-made horseradish relish and you know I love it with toast." And a waiter would always say to the cook, "A soup á la Újházy on order!"

Cut the cleaned chicken into 8 pieces. Put into a pan with cold water and bring to the boil. When boiling, remove the skim the froth the top. Season with salt, then, after 30 minutes, add the onion, tomato and herbs, then simmer. When the chicken is almost tender, add the julienned vegetable, the mushrooms, the cauliflower florets, the kohlrabi, the peas and the green pepper. Before serving, put some separately cooked vermicelli in the soup. Serve with horseradish relish in small bowls.

Kettle goulash - *Bográcsgulyás*



Ingredients:

500 g stewing steak
3 tablespoons vegetable
oil or 50 g lard
1 onion
800 g potatoes
green pepper
1 tomato
ground paprika
salt

For the pasta:

100 g plain flour

$\frac{1}{2}$ or a small egg

Preparation

This was a favourite of our ancestors a rich and luscious dish. The goulash base has a number of varieties such as Serbian goulash with Savoy cabbage, bean goulash (without potatoes), mutton goulash with mutton on the bone and offal, rascal goulash with smoked meat, or the Likocs goulash with sour cream and vermicelli.

Prepare the meat like a stew. When it is almost tender, add a generous amount of water and the cubed potatoes, then simmer for some time.

Cook the pasta in the soup just before it is done, and stir gently, to obtain an even distribution of potatoes and pasta. Kettle goulash is a bit thicker than the goulash soup.

Kettle goulash is a traditional Hungarian dish, with wealth of varieties in each region, depending on the garnish: the Szeged goulash from the Plains contains sweet cabbage slices, added to the soup with potatoes. The Csango goulash from Moldavia is made with sour cabbage and rice instead of potatoes, the Paloc goulash from the Highlands, however, is made with green beans and crème fraiche.

Langosh - Lángos



Ingredients:

400 g bread or plain flour
30 g yeast
2 cooked potatoes
1 tablespoon vegetable oil
20 g salt
lukewarm milk
vegetable oil or lard to deep fry

Preparation

In the past, people would have lángos in between meals. On cold nights, however, it is nice to have some for dinner, with a glass of nice, spicy mulled wine, It is crucial to let the dough raise enough. Take care when frying your lángos: you need very hot oil to prevent the lángos soaking up the fat. Serve with grated garlic and crème fraiche and sprinkle with grated cheese. Delicious! Mix the yeast with 100 ml lukewarm milk and a pinch of sugar. Make a well in the middle of the flour and pour your leaven in, then add the cooked mashed potatoes, a tablespoon of oil and the salty, lukewarm milk.

Prepare a soft dough and beat. Sprinkle the top with flour and cover with a cloth. Leave to prove for 1 hour.

When the dough has risen to double the size, heat the oil (or lard) in a frying pan. Tear the dough into small portions and roll each out to the size of your palm and put into the hot oil. First fry covered, then, having turned your scone, remove the lid and fry until nice and crispy.

There are a variety of scones (with dill, cheese curd, ham, cabbage etc.), but you can also serve them as a topping on vegetable dishes.

Stuffed cabbage – Töltött káposzta



Ingredients:

400 g minced pork	2 onions
300 g smoked pork ribs	a clove garlic
1 egg	200 ml crème fraîche
80 g rice	30 g plain flour
100 g smoked bacon	salt
1 kg sauerkraut	ground pepper
8 pickled cabbage leaves	marjoram
50 g lard	ground paprika

Preparation

A world famous Hungarian dish, on the table of the majority of Hungarian families at some time or another, on weekdays and holidays alike. Its success largely depends on not only the preparation methods, but also on the quality of the ingredients you use. The guarantee of success lies in the tasty cabbage, the smoked products and the Hungarian pork you use.

Add the semi-steamed rice to the mince, then mix with the browned onions and fried bacon, the egg, the herbs and mix thoroughly. Remove the veins from the cabbage leaves, then spread the filling on them, fold the edges and roll up.

Put half of the sauerkraut on the bottom of a pan, then place the stuffed cabbage on top, continue with the smoked ribs and top with the remaining cabbage.

Add enough water to cover the whole lot. Brown the onions in lard, add crushed garlic and ground pepper, then pour onto the cabbage and simmer with the lid on. Then, remove the pork and the stuffed cabbage, reduce the juices with a crème fraîche liaison and bring to the boil. Serve by putting the sauerkraut in a deep dish, then topping it with the stuffed ones and drizzling with crème fraîche. Finish with the chopped, smoked rib.

Tree cake - Kürtöskalács



Ingredients:

20 g yeast
300 ml milk
2 tablespoons sugar
450 g plain flour
2 eggs
1 egg yolk
a pinch of salt

70 g butter
flour to roll
6 tablespoons sugar to
sprinkle
2 tablespoons chopped
almonds

Preparation

Tree cake is proven dough, rolled on baking wood, sprinkled with almond and sugar then baked turning on glowing charcoal, served with apricot jam.

Mix the yeast with 100 ml milk and then add some sugar and let it rise. Add the remaining sugar, the flour, the eggs, the pinch of salt and the remaining milk and knead. Cover and leave it to rise for 45 minutes. Then, on a floured surface roll out to an 1 cm thick square and cut into 3 cm strips.

If you have a baking wood, wrap in foil (if it is made of metal, there is no need to wrap it) and spread some butter on top.

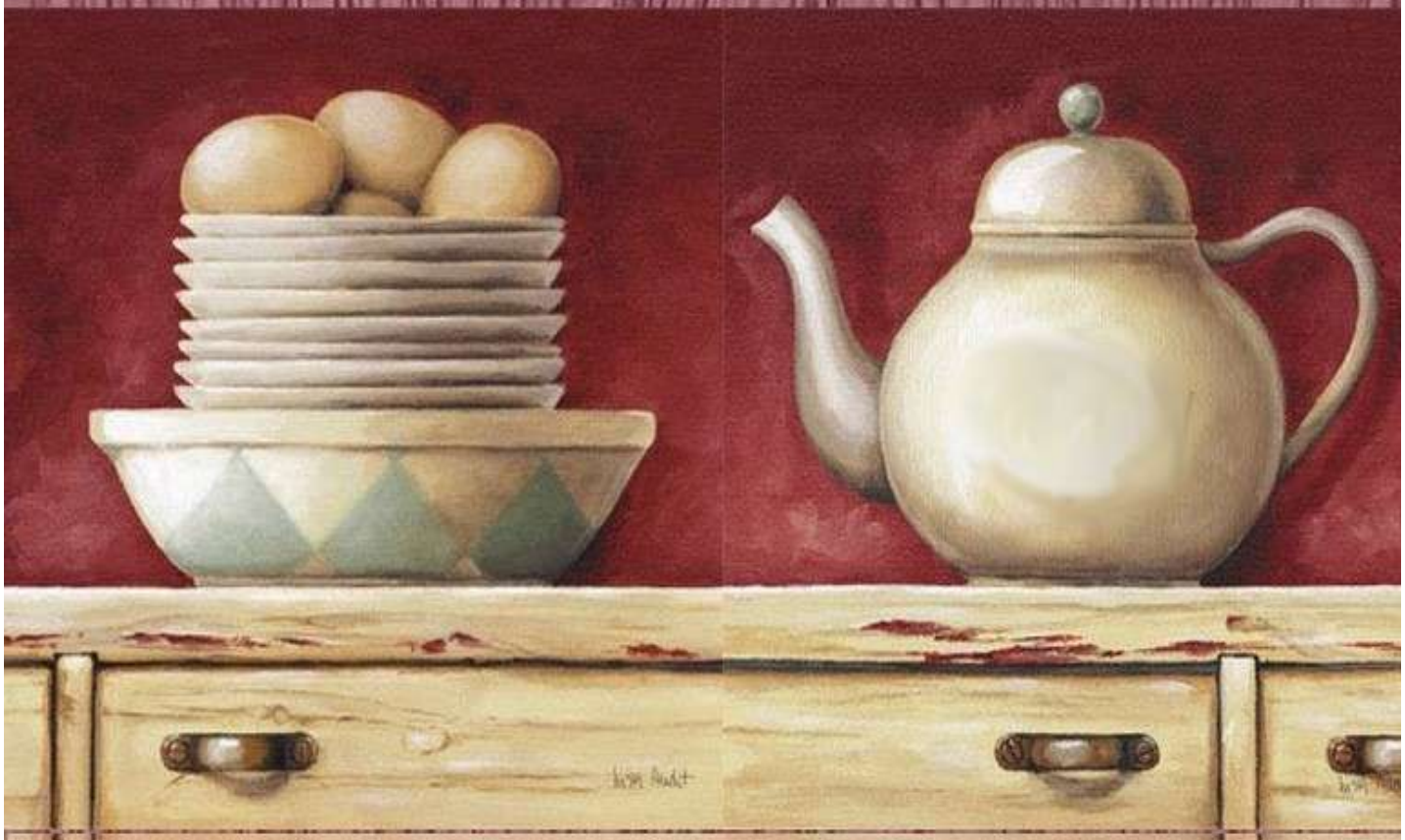
Roll the dough slices one by one onto the baking wood. Brush with a damp and roll into the sugar mixed with ground almonds.

Keep turning your cake, and bake on smoulder. You can also bake it in an oven, in which case put it into a greased baking tray and turn once, then brush with melted butter.

When done, hold the baking wood vertically and let your cake slide down.

Serve with homemade apricot jam.

Ricette di cucina Croata
Recipes of Croatian cuisine



Fritice



Ingredients

Half of bread
2 small eggs
2 dl of milk
a pinch of salt
frying oil
Sugar

Preparation

Cut the bread into the slices. Pour milk in one bowl, and in the other, place scrambled eggs with a pinch of salt. In a smaller pan heat the frying oil.

Dip each bread into the milk (be careful not to absorb too much so that it does not become too moist) and then into the eggs.

Fry them on each side to a nice golden-brown color. Take the fritice out with a hollow spoon and place on kitchen paper to absorb excess oil.

Place the fritice on a plate and spread it with sugar.

Fritule - Fritters



Ingredients

4 dcl of yogurt
2 eggs
2 packs of vanilla sugar
a bit of salt
2 teaspoons of sugar
20 tablespoons of
smooth flour
1 pack of baking
powder
1 tablespoon of brandy
frying oil

Preparation

Mix all the ingredients to get a smooth mixture.

If you see that the mixture is rare, add some flour.

Grab the mixture with a teaspoon and fry in hot oil.

As soon as fritters softens turn to the other side and

let it fry till the end. If they fry enough they start to

“swim on oil” or they start rotating, they are done.

Put fritters into a bowl in which you put a paper
towel on the bottom to absorb excess oil.

Spread powdered sugar, chocolate icing over
them and serve.

Jota - Cabbage and Beans



Ingredients

200 g beans
500 g of sour cabbage
300 g of potatoes
400 g of dried ribs or
other dry meat
80 g Pancetta
3 cloves of garlic
Salt

Preparation

Boil the dried beans for a few moments, drain them and re-cook them.

Place in a special container a boiled potato, cabbage and a dry rib.

When the beans are half softened, add it together with the water where cabbage, potato and dry rib were cooking.

Add more bay leaf, pepper, salt, whole chopped bacon and garlic.

Then mix the potatoes sliced on the cubes and continue to cook until everything softens.

Krumpir Gulaš



Ingredients

a little olive + ordinary
oil
2 onions
2 leaves of laurel
4 cloves of garlic
3 big carrots
1 pea sack (frozen)
1/2 kg of potatoes
1 large spoon of
tomato concentrate

a pinch of sweet red
pepper
a little pepper
a bit of salt
1 large spoon of
Vegeta
a little parsley
if necessary water
1 and 1/2 small
teaspoons of flour

Preparation

Thinly sliced onion and carrots (cut into rings) should be stewed for 10 minutes and then put a laurel leaf and a pancetta if you want.

When it is cooked, add the potatoes and continue cooking for another minute

At the end add peas and 1 spoon of tomato concentrate

You can optionally add spices and leave for 5 minutes

Put one liter of water in the pot and bring to the boil.

Cook for 30-40 minutes (until the vegetables are cooked), stirring occasionally and adding water

At the end add a teaspoon and half flour through a small sieve and boil for 5 minutes

Palenta - Polenta



Ingredients

- 1 l of water
- 1 flat spoon of table salt
- 500 g of potatoes
- 300 g cornflour

Preparation

Peel the potatoes, cut into quarters, cover and cook in salted water for 10 minutes. In that water, mash the boiled potatoes with a potato masher.

Add the polenta, stirring with a whisk to avoid lumps. Continue to mix with a palentar or flat cooker as the palenta becomes thicker in consistency.

Put the olive oil, and cook for another 5 minutes until you get a nice, smooth texture. Let the polenta to rest in the pan for a few minutes, shake the palenta out on plate and with palentar or damp hands, shape into a loaf.

Police - Baked potato halves



Ingredients

1 - 1.5 kg of potatoes

10 dkg bacon

olive oil

pepper

salt

Preparation

Heat the oven to 180 or 200C. Potatoes with skin should be washed well in warm water, wiped and cut in half in length. Put on baking paper.

Season with red pepper, salt, pepper and bake until they turn the yellow - brown color and while the upper crust starts separating, about 50-60 minutes.

If desired, place the bacon sliced on the potatoe at the end of the baking. Grate the potatoes with olive oil and serve. Serve hot with sour cream.

Polpete Sa Blituom

Polpete meatballs with swiss chard



Ingredients

Boneless beef neck
0.80 kg
Boneless pork shoulder
1.00 kg
Oil 0.30 litre
Milk 0.20 litre
Onion 0.10 kg
Garlic 0.05 kg
Bread or rolls 0.15 kg
Eggs 3
Parsley 0.10 kg
Boneless pork shoulder
1.00 kg

Oil 0.30 litre
Milk 0.20 litre
Onion 0.10 kg
Garlic 0.05 kg
Bread or rolls 0.15 kg
Eggs 3
Parsley 0.10 kg
Breadcrumbs 0.15 kg
Pepper 0.02 kg
Salt 0.03 kg
Swiss chard 2.00 kg
Potatoes 1.00 kg
Olive oil 0.20 litre
Fresh tomatoes 0.30 kg

Preparation

Mince the meat coarsely. Add the finely chopped onions fried in oil, the chopped garlic and parsley, well-drained milk-soaked bread, pepper and salt. Mix together well and mince once again, but this time finely. Form small meatballs, roll them in breadcrumbs, and fry in hot oil on all sides. Peel and wash the potatoes, cut them into cubes, and bring them to the boil in salted water.

When the water starts to boil, add the cleaned, washed Swiss chard to the potatoes. Drain the cooked vegetables and season with olive oil, chopped garlic, pepper and salt.

Serve the hot meatballs on a plate with Swiss chard and potatoes. Garnish with a leaf of green lettuce and a slice of tomato

Riza Na Mlijeku - Rice on milk

Rice on milk



Ingredients

100 g rice

750 ml milk

4-5 tablespoons sugar

Salt

Preparation

Cook the rice in the water for three minutes and then drain it. In the milk, add a pinch of salt, put on fire and wait for it to boil, then add the rice.

Cook on low heat until rice absorbs milk, do not mix. Add the sugar in the cooked rice and mix carefully with the fork to keep the grain whole

Šparuge Na Salatu

Asparagus And Egg Salad



Ingredients

Wild asparagus 4 bunches

Eggs 12

Olive oil 0.10 litre

Vinegar 0.06 litre

Salt and pepper to taste

Preparation

Wash the asparagus and break off the spears at their natural breaking point. The tough parts can be used to make soup. Cut the soft parts and leave for 10 minutes in boiling salted water. When cooked, drain and rinse under cold running water. Hard boil the eggs, shell them and cut into slices.

Put the asparagus into a dish and season with oil, vinegar, salt and pepper. Place the eggs into another dish, followed by the asparagus.

Note:
Asparagus for salad is cooked in a little water with a pinch of salt to avoid it losing its nutritional value. Serve cold.