

Croatian Cuisine

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Stredná odborná škola hotelových služieb a obchodu



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Croatian Cuisine

Starter

Slanec with Goat Cheese and Prosciutto

Soup

Riblja juha

Main dish

Pašticada

Dessert

Rožata



Menu Proposal

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Slanec with Goat Cheese and Prosciutto

Ingredients (10 portions):

150 g smoked ham (prosciutto)

0,75 g dark grapes

50 g walnuts

100 g rocket

650 ml olive oil

750 g Balkan cheese

250 g fine flour

90 g sour cream

0,25 g yeast

6 g baking powder

8 g salt

30 ml vinegar

150 ml milk

Instructions:

Roll prosciutto into a roulade by arranging Balkan cheese with dark grapes. Then add rocket and fried walnuts. Prepare the small baguette from fine flour and lukewarm water with yeast, salt, olive oil. Roll the dough and make small sticks. Put them on the baking tray covered with baking paper and bake them for 10 minutes in heated oven on 170°C.





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Riblja juha

Ingredients (10 portions):

100 g onion shallot

0,25 g garlic

150 g tomato puree

300 ml white wine

300 g white fish

4 g salt

4 g black pepper

4 g oregano

100 ml olive oil

100 g butter

100 g lemon

Instructions:

Cut onion and garlic into small pieces and add to the warmed pan with olive oil. Add salt and pepper. Fry, add tomato puree and continue roasting. Pour white wine and water. Cook for a while, add cut fish and cook for another 5 – 10 minutes. Garnish with a slice of lemon and freshly chopped oregano.





Pašticada

Ingredients (10 portions):

Meat:

900 g beef sirloin
250 ml red wine
4 g salt
4 g ground black pepper
1,5 g bay leaf
400 g carrot
400 g parsley
400 g onion
100 g dried plums
150 g tomato puree
125 g bacon
200 g kohlrabi
300 g cherry tomato
100 ml oil

Dumplings:

180 g butter
300 g polenta
800 ml milk
2 tsp salt
8 rolls
100 g butter (for frying)
6 eggs

Instructions:

Lard the cleaned meat with bacon, carrots, parsley and add to the marinade of red wine, vegetables and spices. Let the meat rest for about 8 – 10 hours. Cut the onion and garlic into small pieces and add them to the warmed pan with oil. Roast and add the meat to the pan to roast it rapidly from both sides. Then add salt and pepper. Take out the meat and roast vegetables, plums and tomato puree on the juice from the meat. After roasting put the meat back, pour with water and marinade and stew until soft. Prepare the polenta dumplings while the meat is stewed. When the meat is stewed, take it out and strain and liquidize the sauce and adding remaining dried plums as well as spices.



Dumplings: Dice older rolls. Melt butter on a wider pan and add the diced rolls to toast it until crunchy. Take the pan from the fire and let it cool down. Pour milk into a cooking pot, add remaining butter and warm up slowly. When the butter is melted, add salt and polenta. Prepare dough by constantly stirring the mixture so that it unsticks from the pot's sides. Then leave the pot with polenta cool down and integrate eggs into it. Finally, add diced rolls. Leave the dough 30 minutes rest and prepare a cooking pot with salted water for boiling. When the water starts boiling, make balls from from the dough with a diameter of about 5 cm with moisten hands. Prepared balls put into boiling water and cook them for 10 minutes exactly. Take the balls out of water and serve them with the meat.



Rožata

Ingredients (10 portions):

800 ml milk

8 eggs

300 g orange

50 g lemon

600 g granulated sugar

20 g edible flowers

100 g butter

100 g blueberries

24 g vanilla sugar

8 g vanilla pods

Instructions:

Boil milk with vanilla sugar, orange and lemon juice. Then let the mixture cool down. Add vanilla pod into the milk, beaten eggs with sugar. Then spread butter on porcelain bowls. Prepare caramel from sugar. Pour the caramel into the bowls and leave it cool down. Pass the milk mixture with eggs through a sieve. Fill the bowls up to $\frac{3}{4}$ with the mixture. Prepare rožata in water bath in oven at 200°C for 20 – 25 minutes. After leave rožata to cool down. Serve cooled rožata on plates decorated with caramel, flowers and fruits.





Akcja



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