

Tradicionalna jela

Naši etwinereri su u završnoj fazi eTwinning projekta o UNESCO baštini, čiji smo osnivači zajedno sa školom iz Kalamate u Grčkoj. Učenici su predstavili tradicionalna jela blitvenjak i kumpet (ćufter) u digitalnom alatu Canva.

SWISS CHARD PASTRY

Mince:
½ kg of Swiss chard
2 dl of oil
25 dag of sugar
2 cinnamons
3 packets of vanilla sugar
10 dag of raisins
a little bit of salt

Dough:
40 dag of flour
4 spoons of oil
5 dag of butter
15 dag of sugar
a packet of vanilla sugar
a little bit of salt
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Preparation: Mix the dough, divide it into two balls and then let it stand awhile.

Cut the chard into tiny pieces (3-4 mm); add sugar, then cinnamon, vanilla sugar, oil, and raisins. Roll the dough thinly. Put one part of the dough into the casserole, add the mince, and then cover it with another part of the dough. Bake at 180 degrees for 30 minutes. When the pastry is baked, strew over with powdered sugar.

KUMPET (ĆUPTER)



Ćufter was made by squeezing approximately five liters of juice from the grapes, which was boiled until the moment when its mass would be halved due to evaporation, ie to 2.5 L. Then almonds (almonds) and walnuts would be added to those 2.5 L. , and raisins or raisins. Almonds and walnuts together would be 30 or more dag, and raisins 10 dag. The almonds and walnuts in one piece were a very handy detail, not only because of the richness of flavor when you feel the almonds or walnuts in your mouth, but also because they looked nice when the pieces of buttermilk were cut with a knife. Then, wheat flour, a total of 1.5 kg, would be added to the mixture of boiled juice, almonds, walnuts and grapes.

