CALENDAR

2025

"Travel, learn and taste the world"

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JANUARY 2025

SUN	MON	TUE	WED	THU	FRI	SAT
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ZALEWAJKA ŚWIĘTOKRZYSKA

Ingredients

- 50 dag of smoked ribs
- 40 dag of country sausage
- 20 dag of smoked bacon
- a few dried or fresh porcini mushrooms
- 5-6 large potatoes
- 0.5 l of rye leaven
- 150 milliliters of heavy (sour) cream
- 1 small carrot
- 3 cloves of garlic and horseradish
- pepper and salt to taste
- bay leaf
- allspice
- 4 hard-boiled eggs.

Recipe

- Boil the smoked ribs with bay leaf and allspice in water.
- When the broth is ready, add diced potatoes, carrots and boletus mushrooms.
- Then, after short cooking, add the diced sausage and fried bacon.
- Cook for a while and then add the rye sourdough and cream, and add the remaining spices to taste.
- Finally, cut the eggs into quarters and put them into the pot.

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FEBRUARY 2025

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PLĂCINTĂ CU CARNE
MEAT PIER

Ingredients:

- 500 grams of minced pork or beef and pork
- 1 red pepper
- 1 yellow pepper
- 1 red onion
- Thyme
- 50 grams cumin
- 1 egg
- 1 yolk for greasing
- 50 milliliters of sunflower oil

Instructions:

1. Chopped the vegetables finely and sauteed with oil in a pan for a few minutes, after which the previously seasoned meat is added.
2. In the pan add a little more water and let it boil over low heat. After the water has dropped, remove the pan from the heat and add the egg to the composition.
3. Place a sheet of pie in the tray, add the composition and cover with another sheet to grease with the beaten yolk.
4. The pie is left in the oven between 50 minutes and an hour.

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MARCH 2025

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"PEIXINHOS DA HORTA"
FISH FROM THE GARDEN

INGREDIENTS

- 400 GRS GREEN BEANS
- SALT AND PEPPER
- 100 GRS FLOUR
- 2 EGGS
- 1 EGG WHITE
- 0.3 DL OLIVE OIL
- 1 DL BEER
- 3 GRS YEAST
- GARLIC MAYONNAISE

PREPARATION

- Remove the string from the green beans, cut into 2 or 3 lengthways
- Blanch the green beans, cool and drain

Tempura:

- Beat the whole eggs with the flour, yeast and olive oil. Add the beer, season and finally fold in the egg white. Rectify seasoning
- Coat the beans one by one in the batter and fry in oil. DryCoat the beans one by one in the batter and fry in oil. Dry
- Garlic mayonnaise: wrap the garlic heads individually in aluminum foil and bake in the oven at 180° for about 40 minutes. After roasting, cut in half and squeeze out the garlic puree. Pass through a sieve. Add the garlic puree to the mayonnaise
- Serve the fish from the garden with the roasted garlic mayonnaise

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CALTABOȘI DE CASĂ – HOMEMADE CALTABOS

Ingredients

- 2 cups rice
- 2-3 onions
- 2 cups greaves + 200 grams of minced liver or 1/2 pound of minced pork
- 2-3 pieces of pork large intestine 30-40 centimeters cleaned, washed and kept for several hours in water with a little vinegar
- salt
- freshly ground black pepper
- spices (bay leaf, allspice berries)
- 4-5 cups hot water
- 2-3 tablespoons of lard or oil

Recipe

1. Peel the onion, chop it finely and brown it in a pan where you added oil to the heat. Add the rice, let it cook for another 1-2 minutes, then add the hot water.
2. Stir thoroughly, boil the composition for a few minutes to boil, after which allow to cool. The minced meat, 2 shredded bay leaves, salt and freshly ground black pepper are also added to taste.
3. If needed, add more hot water until you get the consistency of flowing cream. Fill each intestine about 3 quarters, because the composition increases when boiling.
4. Tie tightly at both ends and place in boiling water to boil together with salt, bay leaves and allspice berries. Let it boil for 2 hours over low heat. Do not prick or walk with the spoon in the pot, so that it does not break. When ready, carefully remove them.
5. Serve well browned in lard or oil, with sauerkraut salad.

APRIL 2025

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DUMPLINGS WITH CABBAGE AND MUSHROOMS

Ingredients:

- Stuffing
- 1 liter of dried mushrooms (approx 125 g)
- 1 kg of sauerkraut
- 1 carrot
- 1 parsley
- 3 oil container
- 3 onions
- Dumpling dough
- 600 g of regular wheat flour
- 1/2 kitchen salt

Instructions:

Stuffing

1. Rinse the dried mushrooms, pour cold water and leave to soak for at least 6 hours or preferably overnight.
2. The next day, strain and pour fresh water, bring to a boil, add peeled carrots and parsley, season with salt and pepper and cook until soft, about 25 - 30 minutes.
3. Squeeze the cabbage and cook, covered, in 300 ml of water until soft, with salt to taste (approx. 45 minutes), and squeeze thoroughly.
4. Drain the mushrooms, carrots and parsley, reserving the broth (use for e.g. mushroom soup).
5. Drain the water very well and grind it together with the squeezed cabbage in a meat grinder with very large holes, about 1 cm in diameter
6. Fry the diced onions in a pan with oil and add them to the stuffing. Mix the stuffing ingredients well, season with salt and pepper.

Dumpling dough

1. Sift the flour into a bowl, add salt. Put the butter into hot water and melt or pour the oil. Gradually pour into the flour, mixing everything with a spoon. Combine the ingredients.
2. Knead the dough for about 10 minutes until it is smooth and soft. Place the dough in a bowl, cover with a cloth and set aside for about 30 minutes.
3. Divide the dough into 4 parts and roll them out into flat cakes. Cut out circles with a small glass, put the filling in the middle, fold in half and seal the edges into dumplings.
4. Cook until soft, about 2 minutes, but it is best to check whether the dumplings are already soft by catching one on a slotted spoon and touching it with your finger. The cooking time may depend on the thickness of the dough and the number of dumplings in water.
5. Dumplings can only be cooked briefly so that they do not overcook when heated in water when served for dinner.
6. Serve the dumplings with finely diced onion glazed in oil.

MAY 2025

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TROXAS DE OVOS

INGREDIENTS

Egg covers

- 1 Lt. Sugar syrup
- 20 Egg yolks
- As needed Margarine
- As needed Sugar

Eggs strings

- 2 lt Sugar syrup (1 kg sugar+ 0,5 Lt water)
- 30 unid
- Egg yolks

PREPARATION

Egg cover

1. Prepare the syrup, bring to the boil, leave to cool;
2. Pass the egg yolks through a sieve;
3. Grease the tray with margarine and sprinkle with sugar
4. Pour the egg yolks over the tray so that they form a very thin layer;
5. Bake in the oven at 160/180° until cooked through
6. Remove and drizzle with cold syrup to stop the cooking process and give it a shine
7. Drain the syrup and cut the layer into rectangles;

Egg strings

1. Prepare the syrup and remove half of it to cool;
2. Pass the egg yolks through a sieve three times;
3. Bring the syrup back to the boil and add a yolk mixed with a little water to make foam;
4. Pour the yolks with the help of an egg thread watering can, over the foam in a circular motion until the yolks run out and never let the foam subside;
5. Remove the yolks with a spider and place in the cold syrup to stop the cooking process and make them shiny;
6. Drain the yolks without crushing them;
7. Set aside

Egg rolls

1. Fill the egg caps with the egg strings and roll them up;
2. Drizzle with a little syrup to keep them shiny and moist;
3. When serving, drain and plate to taste.

JUNE 2025

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JULY 2025

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GOŁĄBKI IN TOMATO SAUCE

Ingredients

- a head of cabbage weighing about 1 and 1/2 kg

Filling:

- 750 g minced pork
- 200 g of raw rice
- 1 onion
- 3 tablespoons of oil
- salt
- freshly ground pepper

Sauce:

- 1 liter of milk
- 2 heaped tablespoons of tomato paste
- 1 tablespoon of butter
- 1 tablespoon of sugar
- salt
- freshly ground pepper

Recipe

- Cook the rice according to the instructions on the package.
- Remove the outer, damaged leaves from the cabbage and, using a very sharp knife, cut out the core.
- Boil water in a large pot, big enough to fit all the cabbage.
- Add the cabbage to the boiling water - there should be enough water for the entire head to be almost submerged. While cooking, use two forks to separate the outer leaves from the cabbage and let them cook for 2-3 minutes.
- Remove the cooked leaves to a plate.
- Peel the onion and chop it into small cubes. Fry the onion in oil and add it to the minced meat along with rice and spices. Mix everything thoroughly.
- Place a portion of the filling on each leaf and roll the edge of the leaf inwards to form cabbage rolls. Leave a few leaves - the smallest and torn ones - for lining the dish.
- Place the cabbage rolls in a dish, previously greased with oil and lined with boiled cabbage leaves on the bottom and sides - the small ones and those that were torn during cooking.
- Melt the butter in a large pot. Add tomato paste and sugar. Stirring constantly, fry over medium heat for 2 minutes. When the concentrate begins to brown slightly, remove from heat. Pour in the milk, season with salt and pepper and mix. Put back on the heat and bring to a boil. Cook over low heat for 3-4 minutes, stirring occasionally.
- Pour the sauce over the cabbage rolls in a dish and place the remaining cabbage leaves on them. Cover.
- Place in the oven preheated to 180 degrees and bake for 120 minutes.

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PASTÉIS DE NATA

Ingredients:

- 0,5 Kg Puff pastry dough
- Filling_
- 0,5 Lt Milk
- 0,5 Lt Sugar syrup
- 0,025 Kg Flour
- 0,025 Kg Cornstarch
- QB Cinnamon stick
- QB Lemon zest
- 10 un Yolks

Instructions:

1. Dilute the flours with a little cold milk;
2. Prepare the syrup with the cinnamon stick;
3. Boil the remaining milk with the lemon zest;
4. Add the boiled milk to the flours, then the syrup;
5. Bring to the boil to thicken;
6. Leave to cool, add the egg yolks and pass through the chinoiserie;
7. Open the puff pastry tins and fill with the filling;
8. Bake at 400° C, or the highest oven temperature;
9. Remove from the oven and sprinkle with cold water to stop the cooking process and make them shine
10. Unmold and leave to cool.

AUGUST 2025

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SEPTEMBER 2025

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ȘNITEL DIN PIEPT DE PUI- CHICKEN BREAST SCHNITZEL

INGREDIENTS

- 1 large chicken breast
- salt
- pepper
- 100 grams of flour
- 3 eggs
- 150grams breadcrumbs
- sunflower oil

PREPARATION

- Cut the breast into thin slices and season with salt and pepper.
- Pass the chicken slices through the flour, covering them well on both sides, then through the beaten eggs with a little salt and finally through breadcrumbs.
- Place to fry in the pan where the oil has previously been heated. Allow to fry for a few minutes on each side until the crust is golden brown.

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Pea Cream with Crispy Bacon

Ingredients

- 1,2 kg Peas
- 300 gr Onion
- 500 gr Leak
- 500 gr courgette
- 0,5 dl Olive oil
- Q.b Water or broth
- 1 dl Cream
- Q.b Salt
- **Garnish**
- 150 gr Smoked bacon
- Q.b Garlic olive oil
- Q.b Chives

Recipe

- Make the pea-based parmentier: sweat the onion, leek and courgette in olive oil, add the peas and soak with water or broth, season with salt and let cook. Pass through the Chinese mix.
- Bring back to the heat, skim and adjust seasoning.
- Combine the soup with the cream (you can combine it with just half the cream and make notes with the rest after it is plated).
- Garnish: Saute the bacon in garlic oil and drain.
- Serve the cream in a soup dish garnished with sautéed bacon and chives.

OCTOBER 2025

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PASCĂ TRADIȚIONALĂ - TRADITIONAL PASCA

Instructions:

1. Sift the flour into a large bowl. In a bowl, the yeast is rubbed vigorously with 2 teaspoons of sugar until liquefied and set aside.
2. Beat the yolks with salt and the rest of the sugar until smooth. Add vanilla extract and lukewarm milk. Mix well and add the activated yeast to the liquid ingredients.
3. Add over the sifted flour the grated zest of 1/2 lemon, then the liquid ingredients. Knead well until everything is gathered together, then add the melted butter, but not hot, and knead further until you get a supple dough and rather soft, like cake. The dough is shaped into a ball and placed in a bowl greased with a little oil, covering with cling film. Allow to rise 1-1 1/2 hours.
4. How to prepare Pasca with Sweet Cheese – filling
5. If you use raisins, now is the time to put them in a bowl and cover them with rum or liquor, to moisturize.
6. For the filling, a well-drained cottage cheese of whey with a pleasant smell and no sour tinge will be used. The cottage cheese is sieved, add the rest of the ingredients and mix well until a creamy filling is obtained.

Modeling

7. After the dough has risen, cut from it two. From the rest of the dough will form the curb. I braided the border in 5,
8. Shape perfectly round scrolls, Cover the pastry thus formed with a clean, damp napkin and allow it to grow. Meanwhile, turn on the oven and heat to 180 degrees Celsius.
9. After the oven has warmed up, pour the filling into the middle of the dough. Grease the curb with beaten yolk with water and bake. Bake for 20-25 minutes, until the filling becomes firmer. Then carefully place the cross on top, grease it with yolk and bake for another 25 minutes. The recommended total baking time is 50 min

Ingredients:

- 350 grams of flour (1-2 tablespoons extra, only if needed)
- 4 yolks
- 75 ml. of lukewarm milk (depending on the absorption capacity of the flour, 1-2 tablespoons of extra milk may be needed)
- 80 grams of sugar
- 15 grams of yeast
- 1 teaspoon vanilla extract
- 1 pinch of salt
- grated zest of 1/2 lemon
- 60 grams of melted butter
- 00:03 / 01:51
- Stuffing
- 350 grams of well-squeezed cottage cheese of whey
- 150 grams of sugar (or more, if you prefer sweeter)
- 2 large, whole eggs
- 80 ml. of sour cream
- 1 tablespoon vanilla extract
- zest of 1/2 lemon
- optional: 50 grams of raisins + 4 tablespoons of rum or liqueur
- In addition: 1 beaten yolk with 2 tablespoons of cold water

NOVEMBER 2025

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DECEMBER2025

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PICKLED CUCUMBER SOUP

INGREDIENTS

Ingredients for the broth

- 1 tablespoon of butter
- 1 tablespoon of olive oil
- 1 small onion
- 1 carrot
- 1.5 liters of broth (e.g. poultry, vegetable, broth)
- 300 g potatoes (3 pieces)
- 4 medium pickled cucumbers
- 150 g cream 18%
- 4 tablespoons of chopped chives

PREPARATION

- Fry the diced onion in butter and olive oil in a pot. Add the peeled and diced carrots and stir-fry for about 3 minutes.
- Pour in the hot broth and bring to a boil. Cover, reduce heat and cook for approx. 5 minutes.
- Add peeled and diced potatoes and cook for about 10 minutes.
- Add grated peeled cucumbers and 1/2 cup of pickled cucumber juice (brine) if you have it. Cook for approx. 10 minutes. Set aside from heat.
- Add chives and seasoned cream (first mixed with 2 tablespoons of water, then with a few tablespoons of stock).

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