



Buckwheat Žganci

Ingredients:

0.5 l (17 fl oz) buckwheat flour
3 tbs coarse wheat flour
1.5 l (50 2/3 fl oz) salted boiling water
cracklings to garnish

Mix both flours and pour the mixture into salted boiling water. Boil for a few minutes until flour is submerged in water, then, using the handle of a wooden spoon, make a hole in the middle and boil on low heat for another 20 minutes. When cooked, pour away some water and stir well. Add cracklings, cover the pot and let it rest for 15 minutes. Using two forks crumble the žganci into a bowl and garnish with cracklings.

Žganci are best served with sauerkraut, pickled turnips, milk or curdled milk.





Potica

Ingredients for the dough:

500 g white flour
30 g yeast
120 g butter
80 g sugar
3 yolks
2,5 dl milk
rum
lemon or orange peel
vanilla essence
salt



Put flour in a bowl, sifted if you like, add salt. In a cup dissolve the yeast in water or milk and in another cup mix the eggs, sugar, rum, vanilla essence, lemon or orange peel. Heat milk, melt fat. Add hot milk to the flour, stir and add the mixture of eggs, sugar, rum and aromas. Stir again, add dissolved yeast and fat and stir into a medium thick dough. Knead until it is elastic inside and smooth on the outside. Make sure the dough does not stick to the bowl and that it is not too hard. Cover the dough with a PVC sheet and leave to rise. Dough should always rise at room temperature. With rising the quantity of the dough should double. Knead it once and roll it out and spread it with the filling.

Ingredients for the filling:

500 g ground walnuts
100 g sugar
100g honey
1 dl milk
2 eggs
vanilla essence
ground cinnamon
ground cloves
lemon peel
rum

Melt honey in tepid milk, and then add one half of walnuts, sugar, eggs, aromas, spices and rum. Spread the filling on the rolled-out dough and sprinkle with the other half of walnuts. The temperature of the filling should be equal to that of the dough. Roll tightly, put in a mould, prick and leave to rise. Before baking, coat with a thin layer of milk and egg mixture – make sure the holes are not stopped. Bake 50 minutes at 190°C.



Jota

Ingredients:

200 g (7 oz) kidney beans, soaked overnight
500 g (17 1/2 oz) potatoes, peeled and cubed
500 g (17 1/2 oz) pickled turnips
150 g (5 1/3 oz) dry cured bacon
1 onion
50 g (1 2/3 oz) flour
2 garlic cloves
bay leaf
tomato paste
salt, pepper

Cook the beans, potatoes and turnips separately. Chop the bacon and fry it together with onions, add flour, fry some more, pour water and cook until smooth. Add beans, turnips and potatoes (do not drain), season with crushed garlic, bay leaf and tomato paste. Add salt and pepper to taste and boil well.





Krvavice z zeljem

Homemade black pudding with sauerkraut

Ingredients:

- one pig's head
- pig's large intestine
- some blood
- ½ kg rice
- ½ kg barley porridge
- ½ kg buckwheat porridge

Spices by flavour:

- salt and pepper
- marjoram
- cinnamon
- nutmeg
- garlic
- vegeta

1 litre of soup (in which the pig's head was cooked)



Cook the pig's head in the water for about 2 hours. Then strain it and let it cool down. Take the bones out and mince the meat. Add soup to the meat (which was made by cooking the head in the water). Mix the spices by flavour. At last mix the blood in. Fill the pig's large intestine (which was washed and cut before) with the mass and then spin it at the end with a skewer and you'll get a blood sausage called black pudding. Boil the black puddings in the water for a few minutes. In case you don't want to serve them immediately, freeze them.

Melt the black puddings and put them in the baking pan, which is sprinkled with a little bit of water. Bake them in the oven at 200 degrees Celsius for 20-30 minutes. Serve them hot together with cooked sauerkraut and buckwheat porridge.