

“Noodle or dumplings soup”

1kg chicken wings (back + wings) and

1/2 beef and 1/2. pork loin

1 kg vegetables mix (carrot, parsley root, celery, turnip, onions)

salt, pepper 2 cloves of garlic

The meat is washed, vegetables cleaned and everything put in an 8 liter pot and put it on medium fire, so as not to trouble the soup.

Boil for at least 2 ½ hours.

After boiling, strain it through a thick sieve.

Separately boil noodles in salted water and strain.

If we want dumplings, we break two eggs, separate them, and beat the whites to a strong beat,

then egg yolks are added and slowly incorporated.

Semolina flour is added until it becomes a fairly consistent composition.

Boil water with salt and take with the spoon the composition and shade and drop dumplings, into boiling water.

After boiling, strain dumplings and place in the soup.

Good appetit!!

“Baked peppers”

Bell or Kapia peppers 2 kg.

All peppers are washed and baked or they can be fried in oil.

If we bake them on the stove,

after we bake them on a pan on the stove,

we put them in a saucepan with a lid and sprinkle salt on them.

If they cool down a bit, they can be cleaned.

They are then placed in a bowl in which I prepared a composition of a little oil and vinegar to taste.

One at a time, put the peppers in the bowl.

If we bake them in oil, we put them on a paper napkin until they cool.

When they are cool we peel them.

Then we put them in the bowl with vinegar and oil.

They can be served after 10 ' - 15'.

Good appetite!

“Eggplant salad”

3-4 suitable eggplants

1 onion

oil 50 -60 milliliters

Bake the eggplant on the stove, peel, chop finely .

Peel the onion and cut it into small pieces.

After chopping the eggplant, put it in a bowl,

add drained-grated onion,

salt to taste and mix well,

adding the oil slowly.

If we want we can make mayonnaise on them.

Good appetite!

“Poultry milk”

Put corn kernels or sunflowers

on the windowsill so we can catch the pigeons

to get milk from them.

4 eggs

2 l milk

Sugar to taste

250 g - 300 g

Two tablespoons of flour

4 packets of vanilla sugar

Boil the milk

Separate the eggs

Whisk the whites and add 100 g of sugar.

If the milk boils, take a spoonful of the beaten batter

and put it in the milk to boil 1'-2 'on both sides.

Remove with a fork and place on a larger, deeper plate.

Repeat the operation until you have boiled all the egg whites.

Then rub the yolks with sugar and add flour.

The mixture should not become lumpy.

Dissolve with warm milk and boil for 10-15 minutes.

Until it thickens.

Remove from the heat and place in the prep-prepared egg whites.

The poultry milk is ready.

Serve cold.

Good appetite!!

“Pască”

200 grams margarine or butter

2 pack of vanilla sugar

one egg

150 grams sugar

A little bit of salt

flour 350 to 400 grams

for the stuffing: 750 grams curdled cheese

Rum essence

vanilla essence

100 grams sugar

3 egg yolks

50 grams breadcrumbs and raisins

The margarine is mixed with the vanilla sugar,

the egg, the sugar, the salt, and the flour

to obtain a dough that is easy to spread.

You don't mix it too much, so it doesn't become too elastic!

It is then left in the refrigerator for three hours or overnight.

You mix the cheese with the sugar, the Rum essence,

the vanilla essence, plus the egg yolks and the raisins.

You spread the dough according to the baking tray,

but not all of it; some of it you leave for making the ornament.

You add the bread crumbs and all of the cheese mixture.

You sprinkle with breadcrumbs on top.

From the rest of the dough you make braids,
with which you ornate the top and over the cheese
and you spread egg yolk on top.

You bake it in the oven for 50 to 60 minutes, depending on the oven.

You let it cool and then you can serve it.

Good appetite!