

# DALMATINSKA PAŠTICADA

## DALMATIAN ROAST BEEF



### INGREDIENTS (FOR 6 PEOPLE)

- 1.5 kg roast beef
- 5 garlic gloves, *roughly chopped*
- 100 g ham, *cut to 1 cm pieces*
- 4 cups white wine vinegar
- 125 ml olive oil
- 250 ml vegetable or beef stock
- 3 onions, *chopped to quarters*
- 2 carrots, *chopped*
- 1 celery root, *chopped*
- 1 parsnip, *chopped to quarters*
- 1 tbsp plain flour
- 4 whole cloves
- 2 tbsp tomato paste
- 1 bay leaf
- 125 ml Prošek or other sweet dessert wine
- 1 tbsp sugar
- 125 ml dry red wine
- 4 dried plums
- 500 g gnocchi
- Parmesan cheese
- ½ bouquet parsley, *finely chopped*
- Salt
- Pepper

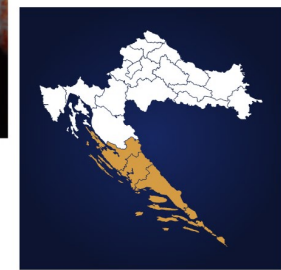
### METHOD

- 1 Cut a hole in the meat with a sharp knife and fill it with the chopped garlic, ham and whole cloves
- 2 Place the meat into a big bowl, pour the vinegar over it and leave in the fridge overnight.
- 3 The next day, remove the ham and the garlic from the bowl and set aside.
- 4 Put the meat into a large pan and sprinkle with flour and olive oil.
- 5 Cook the meat over a medium heat and turn occasionally until all sides have turned slightly brown. Remove it from the pan.
- 6 Cook the onion, garlic and ham in the same pan for a couple of minutes.
- 7 Put the meat back into the pan, add the broth and continue cooking for 6-8 minutes.
- 8 Mix the tomato paste with the dessert wine and add to the pan, followed by the carrots, celery, parsley, red wine and sugar. Cover the pan and cook over low heat for 3 hours, until the meat is tender.
- 9 After 1.5 hours of cooking, add the bay leaf and dried plums.
- 10 After the meat has become tender, take it out of the pan and cut it into slices.
- 11 With a standing mixer, mix the cooked vegetables and the sauce into a purée.
- 12 Decorate with parsley and grated parmesan. Serve with gnocchi.



# BRUDET

## CROATIAN FISH STEW



### INGREDIENTS (FOR 4 PEOPLE)

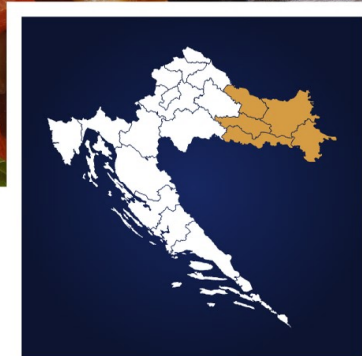
- 1 kg various types of seafood  
*(white fish, small scallops, clams, shrimps, mussels, calamari)*
- 3 tbsp olive oil
- 1 tin chopped tomatoes
- 3-4 garlic gloves, *finely chopped*
- 1 tbsp fresh basil
- 1 tbsp fresh parsley, *plus extra for decoration*
- 125 ml dry white wine
- Black pepper
- Sea salt

### METHOD

- 1 Clean the fish and seafood. Cut the fish into 1 cm pieces.
- 2 Heat olive oil over medium heat and add the garlic, basil and parsley. Cook for 30 seconds.
- 3 Add the wine and continue cooking for 2-3 minutes. Add the tomatoes, salt and pepper. Cook for 10 minutes.
- 4 Add the fish, clams and shrimp to the pan, put the lid on and cook for 3-4 minutes. Don't stir it, just carefully shake the pan occasionally.
- 5 Next, add the calamari, scallops and mussels into the pan. Put the lid back on and let cook for 2-3 minutes.
- 6 Take the pan off the stove and garnish the dish with parsley.
- 7 Traditionally Brudet is served with polenta or crusty bread.

# SATARAŠ

## VEGETARIAN STEW



## INGREDIENTS (FOR 6 PEOPLE)

- 4 red peppers, *chopped*
- 3 onions, *chopped*
- 60 ml olive oil
- 6 garlic gloves
- 1 tin chopped tomatoes
- Herbs according to your preference
- Salt and pepper to taste
- Pinch of chili flakes (*optional*)

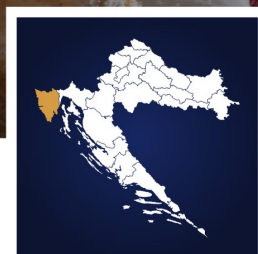
## METHOD

- 1 Put onions, paprika, garlic, salt, pepper, chili flakes and oil into an oven-proof pot and mix. Bake at 180C / 180C fan / gas 4 for 30 minutes.
- 2 After 30 minutes mix the tomatoes and herbs in.
- 3 Bake for another 30 minutes.
- 4 Sataraš is traditionally served with either rice, pasta, polenta, eggs or fish.

*Sataraš can also be prepared in a pan on the stove.*

# KROŠTULE

## CROATIAN BEIGNETS



### INGREDIENTS

500 g plain flour  
2 Eier  
130 g sugar  
2 tbsp oil  
1 tsp dark rum  
1 tsp vanilla sugar  
100 g sour cream  
1 tsp baking powder  
Pinch of salt

Extra:

1 litre oil  
50 g caster sugar  
50 g powder sugar

### METHOD

- 1 Mix the eggs, vanilla sugar and sugar until creamy.
- 2 Add the rum, oil and sour cream into the mix.
- 3 In a separate bowl mix together the flour, baking powder and salt. Add them little by little into the egg-sugar mix, whisking constantly, until the mixture is fully incorporated. Knead the dough on a table for a few minutes, until it's smooth and soft.
- 4 Shape the dough into a ball and let it rest in a bowl covered with a dish towel for 1 hour.
- 5 Roll the dough 2 mm thick and cut it into 4x8 cm pieces with a knife.
- 6 Cut a slit in the middle of each piece.
- 7 Now comes the tricky part: Stick one end of the dough through the slit and pull both ends carefully.
- 8 Let the Kroštule rest under a kitchen towel from 15 minutes.
- 9 Heat the oil. Fry the Kroštule on both sides for 1-2 minutes, until golden brown.
- 10 Remove the Kroštule from the oil and dry off the excess oil on a kitchen paper.
- 11 Decorate with a mix of caster and powder sugar. Serve with a cup of Croatian coffee.