



## PICKLED TURNIP AND MILLET MUSH (BUJTA REPA)

This was once a compulsory dish from the Prekmurje region cooked for lunch at pig-killing time on the farm, in which turnip and millet porridge are cooked together with a piece of pork.



## INGREDIENTS:

500 g pickled turnips  
400 g fresh pork bones  
50 g pig fat  
50 g onion  
20 g garlic  
20 g flour  
1 bay leaf  
salt  
100 ml sour cream



Wash and cook the pickled turnips.



Cook the millet.



Cut the pork into big pieces.



Chop the onion.



Make a light brown roux with the fat, flour, onions and garlic. Stir cold water into the roux and pour over the cooked turnips.





When the turnips are almost done, add the washed millet and the salt. Boil until the turnips and the millet are done.



Add the sour cream.





Enjoy your meal!



## PREKMURJE LAYER CAKE (PREKMURSKA GIBANICA)

This excellent, juicy and most widespread Slovenian dessert from Prekmurje is stuffed with poppy seeds, cottage cheese, walnuts and apples.



## INGREDIENTS:

### DOUGH:

500 g flour  
1 egg  
2 tablespoons oil  
lemon juice  
warm water  
1 pinch salt

### POPPY FILLING:

200 g ground poppy  
seeds  
50 g sugar  
100 ml milk  
1 teaspoon vanilla sugar

### COTTAGE CHEESE FILLING:

400 g cottage cheese  
raisins  
1 egg  
100 ml sour cream  
1 tablespoon sugar

### WALNUT FILLING:

200 g ground walnuts  
50 g sugar  
1 teaspoon vanilla sugar  
100 - 200 ml milk  
cinnamon

### APPLE FILLING:

500 g apples  
30 g sugar  
lemon rind  
cinnamon  
butter for greasing  
100 - 200 ml cream



Mix the dough from all the ingredients until it is elastic and smooth. Divide it into 12 pieces. Leave it to rest for half an hour. Then roll each piece of dough.



Peel and grate the apples. Add all the 'apple filling' ingredients.



To make poppy filling boil the milk and mix it into the poppy seeds. Add the sugar and the vanilla sugar.



Mash the cottage cheese until smooth. Then add the egg, the cream and as much raisins as you like.

Pour the boiled milk over the walnuts. Add the sugar, the vanilla sugar and the cinnamon. Mix it until smooth and creamy.



To put the cake together gently put one sheet of dough into the greased pan. Spread the poppy filling on it and cover it with another sheet of dough. Then spread on it the cottage cheese filling and again cover it with another sheet of dough.



Do the same with walnut and apple filling. Repeat the fillings in the same order. Put the remaining sheets of dough on the top, brush them with butter and pour the cream over it. Bake at 180 - 200°C for an hour.



Yummy, yummy! It's so delicious!

## BUREK CHEESE PIE (BUREK)

There are some Roma pupils at our school. Their traditional food is burek, which is well known in all Balkan countries.



## INGREDIENTS:

### DOUGH:

500 g flour  
1 pinch salt  
1 teaspoon oil  
300 ml warm water

### FILLING:

200 g cottage cheese or  
fresh cheese in brine  
100 ml sour cream  
1 teaspoon salt  
50 ml oil  
1 egg



Mix together the flour with all the other ingredients to make the dough. Knead the dough until smooth and pliable. Leave it to rest for 20 minutes. Cut the dough into 3 or 4 pieces and roll out into large rectangles.





Place floured fists underneath the dough and gently pull sections of the dough to form a very thin rectangle.





Mix together all the ingredients to make the cheese filling.



Brush the dough all over with oil, place the filling on the dough, roll it up into a long sausage-shaped roll. Wrap the roll around itself to form a snail-shaped pie in the middle of the baking pan.



Bake at 250°C for about 30 minutes.



Instead of the cheese filling you can also use other ingredients: meat, spinach, potatoes or a mixture of other ingredients.

COMENIUS 2011

Meeting in Slovenia, Maribor

Theme:  
TRADITIONAL SLOVENIAN  
FOOD

Pupils of 7th grade  
Roma pupils  
Borcev za severno mejo  
Primary School  
Maribor

Mentors:  
Maja Pečnik  
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Education and Culture DG

Comenius



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