

Serbo-Croatian Cooking

With Eva Andrijcic and Kosta Popovic

Pita zeljanica (Spinach Pie)

Ingredients:

- 1 package of filo dough
- 1 large tub of ricotta cheese
- 4 eggs
- 1 cup of milk
- 1 cup of sour cream
- 1 small pkg. of frozen spinach
- salt and pepper to taste
- 3 ounces of butter
- 1 cup of kajmak – to make this you will need:
 - 1.5 sticks of butter
 - 2 tbsp. sour cream
 - 4 tbsp. ricotta cheese
 - 1 small pkg. of regular cream cheese



Instructions:

1. Make kajmak as follows: Beat softened butter with a mixer. Add sour cream and ricotta to the butter mixture and beat until it is creamy. Then add the cream cheese, and beat the mixture until it's creamy and well combined. Add salt if you like.
2. For the spinach pie:
 - a. Beat the eggs, add milk, sour cream, ricotta cheese, kajmak and chopped and drained spinach. Salt and pepper to taste.
 - b. Use some of the softened butter to grease a deep rectangular pan. Place one-sheet of filo dough, sprinkle it with more butter and then place another piece of filo dough on top. Spread some of the spinach mixture on top. Then place another sheet of dough, butter, and another sheet of dough and repeat until the mixture is done. Finish by placing two sheets of dough on top. Sprinkle the top filo dough with butter and bake at 400 degrees for approximately 40 minutes.
3. Serve warm. You can eat the pie with leftover kajmak.

Pita od mesa (Meat Pie)

Ingredients:

- 1 package of filo dough
- 1.5 pounds of minced beef (you can substitute pork)
- 2-3 large onions

salt and pepper to taste
Vegeta spice
oil
1-2 cups of mushrooms (optional)
1-2 cups of mineral water (carbonated)
1 cup of sour cream
2-3 eggs



Instructions:

1. Sauté onions and beef with some oil. Add mushrooms, if desired, and cook until meat is fully cooked. Add salt, pepper and other spices, as desired.
2. Grease the bottom of a deep rectangular pan with oil or softened butter. Place 3-4 sheets of filo dough and then some meat mixture. Grease every other filo sheet with a few drops of oil/water mix. Repeat until the mixture is used up. End with three/four sheets of greased filo dough.
3. Beat the eggs and add sour cream and mineral water into them.
4. Cut the raw pie evenly in squares/diamonds and bake at 400 degrees for approximately 40 minutes.
5. Pour the mixture of eggs, sour cream, and mineral water on the pie, about 10-15 minutes before the pie is baked

Jota (Bean and sour cabbage soup)

Ingredients:

A piece of dried meat or a meaty bone (gives it a nice aroma)
1 pound of sour cabbage
1 pound of beans
2 bay leaves
4-5 cloves of garlic
1-2 tablespoons of red paprika
3-4 table spoons of tomato paste
1-2 tablespoons of Vegeta spice
Salt and pepper
1 can of corn (optional)
2-3 carrots (optional)
3 tablespoons of flour



Instructions:

We will make this in a pressure cooker. The same can be done in a regular pot, but will take a while longer to cook.

1. Put dried meat in some cold water in the pressure cooker. Put enough water that the meat is completely covered. Cook for 15-20 minutes and then turn off the heat.

2. When all of the pressure has left the pressure cooker, open the pot, add beans, corn and carrots (optional), and sour cabbage and cook another 20 minutes. After about 20 minutes, turn off the heat, and let the soup cook in the pressure. When all of the pressure has left the pressure cooker, it is safe to open the pot.
3. Cut 4-5 cloves of garlic into small pieces and sauté them on a frying pan in some oil. When garlic turns yellow add to the frying pan 3 tablespoons of flour. Add to this 1-2 tablespoons of red paprika and 3-5 spoons of tomato paste. Add a little cold water to the pan and mix the ingredients into a smooth mixture. This mixture will be added to the soup to make it thicker.
4. Add the garlic and tomato mixture into the pressure cooker. Add bay leaves, Vegeta, salt and pepper. Close the pot and bring to a boil. Turn the heat off and let the soup cook until all of the pressure is gone.

Red Beets Salad

Ingredients:

Canned beets (or fresh beets can be cooked in water until soft)
Wine vinegar
Salt, Cumin seeds
Garlic
(all ingredients to taste)



Instructions:

Cut or grate canned beets. Add white vinegar, salt, cumin seeds, and chopped garlic to taste. Serve cold

Slavsko zito (Wheat and walnut cake)

Ingredients:

1 pound of whole wheat
1 pound of walnuts
1 pound of sugar (to taste)
nutmeg



Instructions:

1. Wash wheat in cold water and cook until the kernels are soft (about two hours). You can leave the wheat to sit for a while to absorb the moisture fully.
2. When the wheat is cooked, grind it in a meat grinder or a food processor until it turns into a soft paste.

3. Grind walnuts in a food processor until it reaches a consistency of flour.
4. Mix wheat paste with ground walnuts and sugar in a large bowl. Use your hands to mix and mold the mixture. Season it with nutmeg and shape into a desirable shape.

Kiflice od pekmeza (Jam rolls)

Ingredients:

2 sticks of unsalted butter
5 fl. ounces of sour cream
some salt (~1 tea spoon)
enough flour to make the dough not stick when you roll it
jam
powdered sugar



Instructions:

1. Mix softened butter with sour cream and salt until the mixture is free of clumps and the butter is completely melted (can be done in a food processor).
2. Add flour little by little and mix as you are adding it - it's better to add less and then add more as you go on - you want to have enough flour to be able to knead the dough and roll it without it sticking too much.
3. Divide the dough into several fairly small balls - roll each one to a thin circle - use a knife to cut out triangles out of the circle.
4. Spread jam on the wider part of the triangle (use jam that is not overly liquid and won't spill out of the rolls while they are baking) - roll each triangle as a croissant.
5. Bake the rolls at 400 Fahrenheit for about 15-20 minutes or until rolls turn lightly golden.
6. Sprinkle hot rolls with a lot of powdered sugar and place in a bowl - cover the bowl with a damp towel - this will make the rolls soft and will make the sugar stick better.