

Recipes from three countries

International recipe exchange with
sister libraries from Finland,
Lithuania and Slovenia.



Family recipes of
our library visitors

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The recipe collection is the result of collaboration between the Ivan Tavčar Public Library in Škofja Loka, Slovenia and our sister libraries in Lithuania (Panevėžys district municipal public Library) and Finland (Pyhajoen kirjasto Library). As part of the NAPLE SISTER LIBRARIES program, we invited visitors from these libraries to share and participate in exchanging recipes for dishes that are dear to them. We are pleased to note the diversity and richness of the culinary heritage of three countries - Slovenia, Lithuania, and Finland.

Special thanks to all who responded to our invitation to collect recipes of dishes you most enjoy cooking and eating. Together, we have woven a network of interesting flavors, recipes from three countries, which we publish in this booklet.

We invite you to embark on a culinary journey through the pages of this collection and explore the tastes, aromas, and stories that our readers have shared with you. We invite you to also try the recipes of favorite dishes from readers of sister libraries in Lithuania, Slovenia and Finland. May these recipes inspire creation and enjoyment of good food in the company of books, which always connect us.

Happy cooking and dober tek - gero apetito - hyvää ruokahalua!

Chicken crispers – Piščančji hrustavčki

Ingredients:

- 680 g chicken strips
- 100g cornflakes or crackers
- ½ teaspoon garlic powder
- ½ teaspoon paprika powder
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 2 eggs
- Vegetable oil



Priprava:

- Preheat the oven to 200°C. Line a baking sheet with parchment paper and grease the paper with oil.
- Place cornflakes or crackers in a plastic bag, seal the bag, and crush them with a rolling pin on a wooden board to get larger crumbs.
- In a liter-sized bag, combine the crumbs, garlic, paprika powder, pepper, and salt.
- In a medium-sized bowl, beat the eggs.
- Rinse the chicken with cold water and dry with paper towels. Cut the meat into strips.
- Dip chicken strips into the egg mixture until fully coated.
- Transfer two or three strips at a time to the bag. Seal the bag and shake. Place the coated chicken pieces on the greased baking sheet.
- Bake the chicken strips for 10 minutes, then flip them and bake for another ten minutes.
- Chicken crispers are a delicious snack for evenings with friends. They can also be served with various cold dips.

Dober tek!

Larisa

Bigos

Ingredients:

- Pork lard
- 4 onions
- 750 g pork meat
- 100 g bacon
- 1 kg sliced fresh cabbage
- 1 kg sauerkraut
- 4 bay leaves
- 2 tablespoons of paprika powder
- Tomato paste to taste
- 2 dry sausages



Instructions:

- Sauté chopped onions in pork lard until translucent.
- Add diced pork and homemade bacon. Sauté briefly.
- Then add sliced fresh cabbage and sauerkraut, bay leaves, paprika, and tomato paste.
- Let the dish simmer slowly for 2 to 3 hours. If needed, add water or a bit of white wine.
- Finally, add diced dry sausage to the dish and cook until done.

Dober tek!
Živana

Chive dumplings in a soup – Drobnakovi štrukli na žup

Ingredients:

- 300g flour
- 1 egg
- 150 ml lukewarm water
- A pinch of salt
- A bit of butter
- Chives and breadcrumbs



Instructions:

- Mix the ingredients to form a dough and roll it thinly, approximately 2-3 mm thick.
- Brush the rolled-out dough with melted butter and generously sprinkle chives over it.
- Roll it into a log, about 3 cm in diameter. Dust the long rolls with flour, then cut them into approximately 2 cm-sized dumplings using the back of a knife.
- Bring water to a boil, add salt, and slowly add the prepared dumplings. Cook for 10 minutes.
- In a separate pan, sauté breadcrumbs in butter.
- After 10 minutes of boiling, add the sautéed breadcrumbs to the dumplings.
- Let it simmer on low heat for a few more minutes.
- Serve and enjoy your chive sumplings "na žup"!

Dober tek!
Majda

Zlata kuhalnica 2023

These festive menu is creative contribution of elementary school pupils from OŠ Škofja Loka Mesto, recognized and awarded for their culinary talents.

**Festive minestrone soup –
Praznična juha**

Divine dessert – Božanska sladica

Rose Beverage – Rožni napitek

Ingredients for 6 people:

Festive minestrone soup

Ingredients:

Soup:

- 75 g (half chopped) onion
- 15 g (3 cloves) chopped garlic
- 30 g (5 tablespoons) olive oil
- 250 g chicken fillet
- 1,5l vegetable broth
- 250 g potatoes, diced
- 200 g carrots, sliced
- 150 g kohlrabi, diced
- 200 g cooked red beans
- 200 g cauliflower, torn into florets
- 100 g cooked peas
- Seasonings: savory, marjoram, thyme, bay leaf, black pepper, and salt to taste
- 35 g - 4 tablespoons apple cider vinegar
- 20 g chopped fresh parsley
- Fried bacon

Ingredients for dumplings:

- 1 large egg
- 1 tablespoon sunflower oil
- 50 g all-purpose flour
- Salt



Instructions:

- Heat olive oil in a pot and sauté the chopped onion. When it starts to turn golden, add chopped garlic and sauté until fragrant.
- Add the chicken and sauté until it browns and the liquid evaporates.
- Add carrots, potatoes, and kohlrabi and sauté.
- Pour in the vegetable broth and season with savory, thyme, and bay leaf.
- Season with salt and pepper.
- When the vegetables are halfway cooked, add cauliflower, beans, and peas.
- Cook until the firm vegetables are tender.
- Pour in the dumplings and cook for an additional 5 minutes.
- Before serving, season with marjoram and apple cider vinegar.
- Fry bacon slices in oil and add them to the served soupe. Sprinkle with chopped parsley.

Dumplings Procedure: In a cup, whisk the egg, add salt, and gradually incorporate flour while stirring with a fork. The mixture should be smooth, thick, and without lumps.

Divine dessert

Ingredients for Dough (6 people):

- 3 eggs
- 30 g sugar
- 50 g butter
- Salt
- 190 g spelt flour
- 380 ml full-fat milk



Instructions:

- In lukewarm milk, pour melted butter, add salt, and incorporate 3 eggs. Slowly while stirring add flour to create a smooth, lump-free liquid.
- Allow to rest for 20 minutes.
- Lightly grease the pan for each pancake and cook. Place the pancakes on a plate for filling.

Filling Ingredients:

- 250 g full-fat cottage cheese
- 40 g sour cream
- 1 egg
- Sugar to taste
- Chopped tarragon
- Vanilla sugar
- Ground cinnamon to taste

Sauce Ingredients:

- 1.5 dl sweet cream
- 1 egg
- 20 g sugar

**Procedure:**

- In a bowl, mix cottage cheese, sour cream, egg, sugar, tarragon, and cinnamon.
- Divide the filling onto all pancakes and fold them into pockets. Place the pockets closely together on a baking sheet.
- For the sauce, mix sweet cream, sugar, and egg. Pour over filled pancakes and bake in a preheated oven at 180°C for 20 minutes.

Fruit sauce ingredients:

- 250 g blueberries
- 80 g (4 tablespoons) sugar
- Mint leaves
- Caramel sugar for decoration

Procedure:

Boil blueberries, sugar, and mint leaves. Remove from heat and discard mint leaves. Blend with a hand blender. Arrange gratinated pancakes on plates, add blueberry sauce to the pancake, and decorate with mint leaves, caramelized sugar, and pear.

Rose beverage**Ingredients for 6 people:**

- 1.2 liters of water
- 30 g (3 tablespoons) dried rose hips
- 3 tablespoons of dried rose petals
- Teaspoon of marigold flowers
- 200 g (5 large tablespoons) honey
- Lemon juice
- Lemon slice
- Rose petal for decoration

Procedure:

- Boil water, remove the kettle from heat, and add rose hips, rose petals, and marigold flowers.
- Let it steep for 5 minutes to allow the water to cool slightly. Then strain the tea, mix it with lemon juice, and sweeten it with honey.
- Pour into glasses. Decorate with rose petals and a slice of lemon.

Dober tek!

Benjamin, Oskar, Jure,
Iva and the mentor Katarina

Butternut squash and apples – Buče in jabolka

Ingredients:

- Frozen Yeast dough or Puff pastry from supermarket
- Approximately 5 small red apples
- A larger butternut or Hokkaido squash
- Nutmeg, Piment, Cinnamon powder
- Some roasted chestnuts
- Butter
- Semolina
- Brown sugar
- Ground almonds
- Ground sugar and honey for sprinkling after baking



Procedure:

- Peel and remove the seeds from the squash with a spoon. Cut it into smaller pieces and place them on parchment paper on a baking sheet. Sprinkle the pieces with nutmeg. Bake them in the oven at 200 degrees Celsius for approximately 40 minutes or until softened.
- Transfer the roasted squash pieces to a plastic container and use a hand blender to puree them with chestnuts. Mix in butter, semolina, almonds, spices, and sugar to taste. The mixture should be thick; if it's too liquid, add a bit more semolina or cookie crumbs. If the mixture is too sweet, add a bit of lemon juice for freshness.
- Wash the apples, quarter them, and remove the seeds. Slice each quarter into thinner slices while keeping the slices together.
- Unroll frozen yeast dough onto a baking sheet and cut it into 3 x 5 squares (the dough is approximately 36 x 24 cm). Place a small tablespoon of the mixture on each square. Insert the sliced apple parts into the mixture in the shape of a fan. One quarter of an apple is used for each square.
- Bake in the oven at 200 degrees Celsius for approximately 20 minutes or until the dough is lightly browned. Optionally, sprinkle the baked slices with powdered sugar or drizzle them lightly with honey before serving. Enjoy your meal.

Notes:

- Slices are equally delicious with pears or just finely chopped roasted chestnuts.
- Hokkaido squash is firmer and less suitable for desserts, while butternut squash is softer and sweeter on its own, and when baked, it has a chestnut aroma.
- Ground almonds can be replaced with ground walnuts or other nuts.

Dober tek!

Špela

Lemon pie – Limonina pita

Ingredients:

Meringue cover:

- 4 egg whites
- 130 g sugar
- 1 teaspoons cornstarch

Cream:

- 130 g granulated sugar
- 1 tablespoons cornstarch
- finely grated zest of one lemon
- 1 orange
- 85 g butter, diced
- 3 egg yolks
- 1 whole egg

Dough:

- 300 g soft flour
- 80 g granulated sugar
- 200 g cold butter, diced
- 1 egg yolk and one whole egg

Preparation: 1 hour 30 minutes Cooking: 50 minutes; Total: 2 hours 20 minutes

Procedure:

- Grease a pie dish (diameter 23 cm) with butter and dust it with flour (remove excess flour). In a bowl, mix the flour with sugar. Sprinkle the diced butter over the mixture. Quickly knead the fat into the dry ingredients with fingertips, lifting the mixture to make it airy and crumb-like. Add eggs and knead everything with cold hands into a smooth dough.



- Roll out the dough on a floured surface to a thickness of 0.5 cm and carefully transfer it to the pie dish. *Gently press it with your fingers against the bottom and edge of the dish, then trim excess dough and create a neat edge. Prick the dough at the bottom in several places with a fork, then cover it with plastic wrap and refrigerate for 30 minutes to cool thoroughly.
- Preheat the oven to 175 degrees Celsius. Remove the dish with the dough from the refrigerator and remove the plastic wrap. Place a piece of parchment paper (or aluminum foil) on the dough and distribute dry beans (baking beans) on top. Push the dish into the preheated oven for 15 minutes, then remove it, take out the beans and paper, and push it back into the oven for another 5 minutes. When the dough is nicely golden brown, take the dish out of the oven and reduce the temperature to 150 degrees Celsius.
- While the dough is baking, prepare the filling. In a saucepan, mix sugar, grated lemon zest, and cornstarch. Squeeze the lemon juice through a sieve into the saucepan. Cut the orange in half and squeeze the juice from both halves into a measuring jug. Add enough water to make the liquid exactly 200 ml. Pour the mixture of orange juice and water through a sieve into the saucepan. Mix well, place the saucepan on the stove, and slowly heat the contents while constantly stirring. When all the sugar dissolves, and the liquid boils, remove the saucepan from heat and add the butter. Stir until the butter is completely melted.
- In a bowl, beat the egg yolks and the whole egg well. Pour the mixture into the saucepan, place it back on the stove, and cook over medium heat, stirring constantly, until a smooth and thick cream forms (about 5-10 minutes). Remove the saucepan from heat and let the cream cool slightly.
- While the cream is cooling, prepare the meringue. In a large bowl with an electric mixer, beat the egg whites until vertical peaks start to form on the surface. Continue mixing and slowly (one spoon at a time) add sugar. Once all the sugar is added, add the cornstarch and mix for another 2 to 3 minutes until a firm and glossy meringue forms.

- Take the partially baked dish and pour the warm lemon cream into it. Spoon mounds of meringue along the edge and gently spread them with the back of the spoon. Finally, place mounds of meringue in the center of the pie and gently spread them as well, creating a beautiful meringue cover. Bake the pie in the preheated oven for 15 minutes or until the meringue is nicely light brown.
- Allow the baked pie to cool in the dish for about 30 minutes, then transfer it to a rack and cool for an additional 1 to 2 hours before serving. Once cooled, cut the pie into desired-sized pieces, serve on plates, and enjoy.

Additional tip:

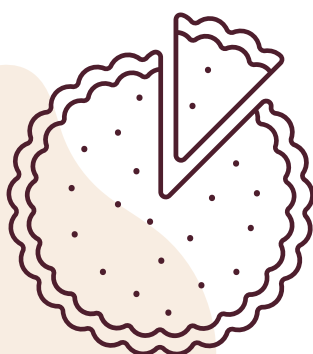
It's essential to use organic lemons as their zest is not treated with harmful chemicals.

Lemon pie is best enjoyed on the day it is prepared.

*When transferring the dough to the pie dish, I use a rolling pin on which I roll the dough and then unroll it over the dish.

Dober tek!

Sonja



Millet porridge with milk and dried plums – Prosenka kaša na mleku s suhimi slivami

Ingredients:

- 500g millet
- 1.5 liters milk
- A pinch of salt, a bit of sugar
- 80g butter
- 250 ml sweet cream
- 200g dried (pitted) plums



Preparation:

In a pot, bring the milk to a boil, add a pinch of salt, and gradually stir in the millet.

Once the porridge is cooked and thickened, add dried plums, butter, and sweet cream.

Finally, sprinkle with sugar, and serve with homemade apple and pear compote. Enjoy your wholesome and comforting millet porridge!



Dober tek!

Majda

Bled Cream Cake – Blejska kremšnita

Quantity: 15 Cream Slices

Ingredients:

500 g puff pastry (frozen, bought from supermarket)

For the Cream:

- 1.6 liters of whole milk
- 9 eggs
- 300 g sugar for the egg yolk mixture
- 100 g sugar for the egg whites
- 180 g flour (if the flour is very soft, use half all-purpose, half soft flour)
- 2 sachets (2x 8grams) of vanilla sugar
- Large tablespoon of rum (you can also use 2 if you like the taste of rum)



For the Whipped Cream:

- 500 ml whipping cream
- 0.5 large tablespoon powdered sugar

For serving:

- 1 large tablespoon powdered sugar

Preparation of the Pastry

- Roll out the pastry about a centimeter larger than the size of the baking tray, as it will shrink slightly during baking. Place it on the baking tray and prick it with a fork to prevent the pastry from puffing up. Bake for approximately 10-15 minutes at around 200 degrees Celsius or until golden brown. It is better to bake the pastry in a shallow baking dish rather than the one used for cream slices, making it easier to remove from the tray. If the baked pastry is too large, trim it with a knife to the size of the cream slice baking tray.
- The baking dish for the cream cake should be 35x25x7 cm (length, width, height) - sufficient for 15 properly sized cream slices. Place one layer of baked pastry on the bottom of the baking tray.



Preparation of Cream:

- The cream will be better if you use creamier milk. Use milk with a higher fat content for optimal results.
- From the 1.6 liters of milk, take approximately 2 dl of cold milk, as it will be used for the egg mixture. Bring the remaining quantity (1.4 liters) to a boil.
- Separate egg yolks and whites, placing the whites in a large bowl and the yolks in a smaller one. Add sugar, vanilla sugar, rum, flour, and the cold milk set aside for the egg mixture to the egg yolks. Mix everything with an electric mixer until you get a smooth mixture, about 1-2 minutes of mixing.
- Beat the egg whites into stiff peaks. Once the peaks are firm enough, slowly add sugar while continuously mixing. Do not add sugar all at once, as it can cause the whites to collapse. After adding sugar, continue mixing the whites for another 2-3 minutes until they are truly firm.
- Slowly pour the egg yolk mixture into the boiling milk, stirring constantly. Use an electric mixer for stirring, as using a whisk after a minute or two becomes challenging due to the thickening of the cream. Do not use a spoon for stirring, as it can create lumps. After pouring the egg yolk mixture into the milk, continue stirring the mixture for about 3-5 minutes. The mixture should be gently simmering throughout, not on high heat, to prevent it from sticking to the pot or burning.
- Once the egg mixture is cooked, it's time for the critical step where many say their cream slices failed. It's crucial that you have a very large whisk and a very large bowl for the egg whites, as the cream is poured into the egg whites, not the other way around. It's best to have someone help you pour the egg mixture into the egg whites.
- Slowly pour the egg yolk mixture into the egg whites, while the other person constantly stirs or whisks. Pouring the egg yolk mixture too quickly can cause the egg whites to coagulate too soon, resulting in lumps. It's better to pour slowly than too quickly. Pay attention to how you stir - don't stir as if you were using a spoon; instead, make circular motions with the whisk while simultaneously lifting the mixture. The entire incorporation process should not take more than 1 minute.
- Pour the mixture into the baking tray with one layer of pastry. Evenly distribute the mixture in the baking dish and set it aside to cool. Once the mixture has cooled, add whipped cream and another layer of baked pastry. It's better to pre-cut the baked pastry into 15 equal parts and place them on the cream rather than cutting it after placing it on the cream. Sprinkle with powdered sugar and serve.
- If you use the exact quantities in the recipe and follow the precise procedure, you should succeed.

Fritters – Miške

Ingredients:

- 2 yogurt cups of flour
- 2 eggs
- 1 baking powder (8g)
- 1 vanilla sugar (8g)
- 3 tablespoons of sugar
- 1 tablespoon of rum
- 1 yogurt
- a pinch of salt

(yogurt cup = 0.2 liter)



Preparation:

Whisk eggs and sugar until creamy, then add all the other ingredients. Mix well and let the batter stand for 15 minutes. Heat the oil and use a spoon to place the batter into it, frying until golden-brown.

In Slovenia, we eat this dish especially around the time of Carnival, but since making fritters is very easy, children will be happy to have them anytime.

Dober tek,
Saša

Pumpkin soup – Moliūgų sriuba

Ingredients:

- 5 medium size potatoes;
- 3 medium sizes carrots;
- 2 onions;
- 2 cloves of garlic;
- 1 leek;
- 700 gr. of grated pumpkin;
- 1 l of preferred broth;
- 3 tbs. olive oil;
- salt, pepper and other preferred spices.



Instruction:

Peel of the potatoes, slice them and boil in the broth. Peel and grate the carrots. Chop onions, garlic cloves and leek. Fry carrots, onions, garlic and leek in a pan. Add fried vegetables into the pot with broth and potatoes. Fry pumpkin separately. Put spices in to the pot, add fried pumpkin and boil for about 10 minutes. Turn off the stove and blend everything with a blender. You can add grated cheese, fried bacon or some croutons to your taste.

Gero apetito!
Vaida

Whistlers – Švilpikai



Ingredients:

- 700-800 grams of potatoes;
- 100-150 grams of flour;
- pinch of salt;
- 1 egg;
- 1 egg white



Instructions:

Švilpikai (closest translation of this word is literally "whistlers") - one of the simplest dishes in Lithuanian cuisine, however, in my opinion, it also is one of the best. Švilpikai are a small bits of potatoe dough, baked in the oven. Crispy on the outside and fluffy and soft in the inside - simply radiates home comfort. It is worthy to mention, that while making the dough you can add your favorite spices or include cheese. However, I will provide a recipe for traditional Švilpikai.

Wash, peel and boil the potatoes. Strain them and mash with a pestle, just like making the mashed potatoes. Add the egg, pinch of salt and flour. Knead the dough. Take a piece of the dough and roll it between your hands, until it's formed into a shape like sausage. Put it on the table and roll until it is shaped like a thin rope. Flatten it a bit and cut into rhombus shaped pieces. Put Švilpikai on a baking tray and brush with egg whites. Bake for about 30 minutes in 200 C heated oven, or until golden. Švilpikai can be served with any sauce, however, most common ones are : bacon, mushroom or just a simple sour cream.

Gero apetito!

Elena



Stuffed papper halves

Ingredients:

- preffered minced meat,
- peppers halves,
- rice,
- hard cheese,
- salt and pepper.



Instructions:

Slice the bell peppers in half. Mix minced meet, boiled rice, salt and pepper. Fill in bell peppers with mince mix and place to a deep pan. Put on a lid and let it stew for about 35 minutes. Add some shredded cheese and let it stew for about 10 minutes. Serve with favorite sauce.

Gero apetito!

Gintarė



Mushrooms with tomato sauce – Grybai



Our family is very fond of mushrooms. We always have cooked mushrooms in the freezer, which we like to cook like this: fry chopped onion in oil in a pan, add cooked mushrooms, tomato sauce, spices (I always add chili :)) Fry for 10-15 minutes, eat with boiled potatoes.

Gero apetito!

Almonė

Boiled potato pancakes with hard cheese

Ingredients for 2 persons:

- 300 g boiled potatoes
- 100 g grated hard cheese
- 1 egg
- 40 g wheat flour
- 2-3 cloves of garlic
- salt, ground black pepper to taste
- oil for frying



Instructions:

- Mash the boiled potatoes with a potato masher, add salt and pepper, beat in the egg and press in the garlic, add the cheese and mix.
- Add flour to the bowl with the potatoes, mix well again.
- Form small pancakes from the resulting mass.
- Fry in heated oil on both sides until browned.
- Eat with sour cream or other favorite sauce.



Gero apetito!
Skirmantė

Mashed potato in clay pot – Kugelis

Ingredients:

- 2 kg of shaved potatoes,
- 2 onions,
- 1 egg,
- 100-120g of ham,
- 2 tablespoons of potato starch,
- Salt about 1/2 tablespoon,
- ground black pepper and potato seasoning to taste.

Instructions:

Grate potatoes and onions with a potato grater, add beaten egg, cubed ham, salt, spices, starch and mix everything very well.

Put the resulting mass into baking dishes. Bake in the oven at 200°C for 1 hour.



Sauce

- 120 g of butter
- 2 onions cut into cubes
- 200-230g of sour cream
- A pinch of salt

Instrucitons:

Put butter in a cup and melt it. Add the onions to the melted butter and fry until they soften and turn a little yellow. Then add sour cream and salt, mix everything well and heat until the sauce becomes smooth.

Gero apetito!

Rūta

Healty bread – Duonos

Time of preparation:

One day and a half

Sestavine:

- buckwheat,
- water,
- salt 1 teaspoon,
- 2 teaspoons of hemp,
- a handful of turmeric,
- ½ teaspoon of serendipity petals,
- a pinch of lavender,
- a pinch of cumin,
- a handful of pumpkin seeds,
- a handful of buckwheat for sprinkling



Priprava:

Taking 1 bag (400 gr.) do not boil. In the evening, pour a bag of buckwheat into a bowl and fill it with water, leave it until the morning. Drain the water in the morning, but do not rinse. Pour about 300 ml. of water and grind with a blender. Add all the remaining seeds and salt, except for the buckwheat and some pumpkin seeds - these will be for sprinkling. We leave everything for a day until the next morning. Then put it in molds (I use silicone ones) and bake at 190 degrees for an hour. (This amount makes 2 large and 1 small loaves of bread). Store in the refrigerator, can be frozen.

Gero apetito!

Sigita

Buckwheats with chanterelles and green onions

Ingredients:

- 100 g. Buckwheats.
- 200-300 g. Chanterelles.
- Bunch of green onions
- 1 small onion.
- Splash of cooking oil.
- Salt, pepper.



Instructions:

- Boil the water, pour the buckwheats and boil for 20 min.
- Heat up some cooking oil in the pan, add chopped onion and chanterelles. Cook for about 10 min. on low-medium heat.
- Add boiled buckwheat to the pan and stir.
- Add the green onion and stir again.
- Add salt and pepper to your taste.

Gero apetito!

Elena

Cutlets with mushroom sauce

Ingredients:

- Pork mince;
- Garlic;
- 1 egg;
- salt, pepper, meat seasoning;
- breadcrumbs;
- Hard cheese.
- Make the cutlets as usual.
- Ingredients for mushroom sauce:
- Favorite mushrooms;
- Onion;
- Butter;
- Dill;
- Milk;
- Flour



Instructions:

Boil the mushrooms, if needed. Dice mushrooms and onion and fry with butter. Pour some milk, flour, salt and pepper, stir. Add some chopped dill.

Serve with boiled and grated beets, red onion, balsamic vinegar salad and mashed potatoes.



Gero apetito!

Aistė

Dumplings with mushrooms –

Virtinukai

Traditional Christmas Eve dish

Ingredients:

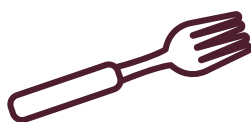
- 3 glasses wheat flour
- 1 glass water
- 3 spoons oil
- 0.5 tsp Salts

For the filling

- 100 gr. Boiled boletus - 100 gr.
- Dried boletus - 20 gr
- Onion - 1
- allspice,
- A pinch of salt
- Oil for frying

Sauce:

- Butter - 25 gr.
- Onion - 1 pc
- Sour cream - 100
- A pinch of salt



Instructions:

Stuffing :

- Boil dried boletus
- Cut the onion, put it in a pan with a little oil and fry it until golden
- Finely chop the boiled boletus (dried and not dried), put it in a pan with onions and fry for a few minutes, sprinkle with pepper and salt to taste.

Dough :

- Boil the water.
- Pour flour and salt into a bowl and mix. Add oil, freshly boiled water and mix with quick movements (with a spoon).
- We leave the dough to cool for a couple of minutes, then we knead it with our hands until the dough is smooth
- Cover the bowl with the dough with a towel and let it stand for 10-15 minutes so that the flour swells.
- We roll the dough and form rolls.
- Place the prepared rolls in salted boiling water and boil for about 5 minutes.



Gero apetito!

Liepa



Panevėžio rajono savivaldybės
VIEŠOJI BIBLIOTEKA

Pumpkin pie – Moliūgų pyragas

Ingredients:

- Pumpkin: 500 grams
- sugar: 1 glass
- oil: 0.5 glasses
- eggs: 3
- flour: 3 glasses
- baking powder: 1.5 teaspoons
- chopped nuts (for decoration)



Instructions:

Grate the pumpkin on a not very fine grater. Then we pour sugar, oil, beat in eggs (they can be beaten separately with sugar) and mix everything well. Add flour, baking powder and mix. (Raisins can also be mixed into the cake if you like them). The dough should be thick. We pour it into a baking dish and bake it in an oven heated to 200 degrees for about 50-60 minutes, until nicely browned. Once baked and cooled, decorate with melted chocolate and chopped nuts.



Gero apetito!

Maryte

Lithuanian spruce – Egle

Ingredients:

- 20 eggs,
- 1 kg of butter,
- 1 kg of sugar,
- 3.5 kg of flour,
- 0.5 l sour cream,
- 2 teaspoons of soda,
- 1 teaspoon of citric acid,
- vanilla sugar,
- A little lemon juice.

For the chocolate frosting:

- 500 g of sugar,
- 1 glass of water,
- About 200-300 g of butter,
- 100 g of cocoa.

For the white frosting:

- mix the egg whites with powdered sugar, add a little citric acid.

eee



Instructions:

- Beat egg yolks (you won't need proteins) with sugar, adding a little bit of butter until a fluffy mass. Add soda and citric acid to sour cream, add yolks, add vanilla sugar, flour and knead the dough. Put in the refrigerator for 5 hours.
- Then roll into 1-1.5 cm thick sheets. Cut hexagonal stars from paper with a diameter of 10 cm to 30 cm. Place the paper star on the rolled out dough and cut out several pieces of each size. Bake in a 190-200 degree oven until nicely browned.
- When they have cooled down, we put them in descending order and glue them with chocolate glaze.
- Decorate with white icing.
- I have been baking this Christmas tree for almost twenty years, once a year only for Christmas. In the photo, the fir tree is baked from half the norm.

Gero apetito!

Rūta

Christmas eve fish cutlets

Ingredients:

- 500 gr of hake fillet,
- 3 medium size onions,
- 1 egg,
- 2 tbs. of semolina,
- 2-3 carrots,
- 4 tbs. tomato sauce,
- 3 tbs. canned green peas,
- pinch of salt,
- oil for cooking.

Cooking time: about 45 minutes.



Preparation:

Boil the carrots, peel them and dice into cubes. Chop the onions and fry until golden. Grind the fish. Add semolina, egg and 1 tbs of fried onion to the fish mass. Add salt and any preferred spices, if you like. Mix and leave to rest for 10 minutes, so the semolina absorbs the moist. Form around 3 cm cutlets, make a dimple in the middle and fry until crisp. Add leftover fried onions, carrots, tomato sauce and water to the pan with cutlets and stew for about 10 minutes. Serve with canned peas.

Gero apetito!

Jolanta

Ashberry jam – Šermukšnių uogienė

Serving: dessert, garnish for poultry dishes, filling for pies, a component for the tea.

Preparation time: 3 days.

Ingredients:

- 2 kg of Ashberries.
- 800g -1kg of Sugar.
- 200 ml of Water.

Ashberries (Rowan) - ancient Lithuanian berries, which also are known to be very universal. Ashberry trees (or Rowan trees) are traditionally planted near the entrance to the yard or next to a house as it is believed that this tree protects from misfortunes and evil eye.

During the autumn, it is worthy to make some goods from ashberries as they are known to contain various vitamins, microelements, anti-inflammatory and anti-aging properties. And, of course, they are delicious! If you don't have any spare time to spend cooking, just throw a bunch of ashberries to the freezer. During wintertime it is a great snack, also used to cool the drinks or decorate meat dishes. However, ashberries, specially from forest Rowan trees, are a bit bitter, for this reason it is recommended to pick them after the frost, as it is believed that the frost removes some of the bitterness. However, it is important, not to forget that ashberries are also very much liked by the birds, so if we're going to wait until the frost we may be left without the ashberry jam, at all. Freezer replaces the frost perfectly, dried and cleaned up berries should be kept in a freezer for 3 days. Bitterness also could be removed by salty water (30 grams of salt for 1 liter of water). Salted water with ashberries should be brought to boiling stage, boil for about 2-3 minutes, strain off the berries, wash off with fresh water, pour some fresh water and boil for about 35-40mins on low heat, stirring time to time and skimming the foam. In the middle of boiling pour the sugar. After boiling the jam blend it with the blender and while it is still hot, pour it to small jars.

Crackers with some ashberry jam could be a delightful dessert with a fresh cup of coffee and a good book :) Ashberry jam is also a perfect garnish for a turkey or chicken roast and it is delicious to simply make some tea out of it.

Ashberry jam jars with some playful greetings on them, make this traditional jam into not so traditional Christmas gift and a small cute reminder of autumn.



02

Gero apetito!

Birutė

Apple cheese – Obuolių sūris

Ingredients:

- 6 kilograms of apples,
- 1 kilogram of sugar,
- a bunch of dried apples and walnuts.



Preparation:

Wash the apples, peel them and slice in similar size pieces. Pour sliced apples into enameled pot and top off with sugar. Stir the apples and leave overnight in room temperature, preferably covered with a cloth. The next day - remove the apples with colander and boil the remaining liquid, until about third of it is left in the pot. Add the apples and boil for about 3 hours, stirring vigorously, until you reach the consistency that when swiped with the spatula the mass is not very runny. Add dried apples and walnuts and continue boiling for about 5-10 minutes. While the mass is still hot, put it into the cheese bags. This apple cheese should be shaken and squeezed really good. Additionally, after it is cooled down, compress it, as dried apples and walnuts should be squeezed in to the apple mass. Apples cheeses should be held in a dry room for about 5-6 days for the cheese surface to dry down. Later on apple cheeses can be stored in the cheese bags or out of them in a warm, dry room for about 2 months. However, it is important that the cheeses won't touch between themselves.

Good and delicious gift for Christmas!

Gero apetito!

Vesta

Apple pie

Ingredients:

- 5 large apples
- 1 cup of sugar
- 3 eggs
- 1 glass of flour
- A pinch of cinnamon



Preparation:

We heat the oven to 160 ° C (with the fan program).

We peel and cut the apples into pieces, roll them with cinnamon and put them in a baking sheet lined with baking paper.

Beat eggs with sugar. Add the flour and mix until smooth.

We pour the dough on the cut apples and wait for it to spread well.

Place in the oven and bake for 35-40 minutes.

Very tasty both warm and chilled. I recommend eating it warm with ice cream, and garnish it with whipped cream when it's cooled. You can also add plums or raspberries instead of apples.

Bon appetit!

Liana



Acorn coffee – Gilių kavos

Ingredients:

- Acorns
- Milk
- Cream

Preparation time – 24 hours.



Preparation:

We clean acorns and soak them in milk for 12 hours. Drain the milk, pour the cream and cook until the acorns are soft. We grind them and dry at a temperature of 40 degrees. We store in a closed container for bulk products. We make coffee, flavor it with milk or cream.

Delicious.

Very suitable for cold winter evenings.

Irena

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Potato and swede puree – Peruna-lanttumuusi

Ingredients:

- 6 mid-sized potatoes
- 1-2 small swedes
- 1 onion
- 2 tbs butter
- salt to taste



Preparation:

Peel and chop the onions and swedes. Boil the potatoes with their skin until soft. Sautee the chopped onion in a pan with butter. Add the diced swedes and 1 dl of water and put a lid on. Let it stew until the swedes are soft. Peel and dice the boiled potatoes and mash all the vegetables into a smooth puree. Add salt to taste and enjoy.

Hyvää ruokahalua!



Baltic herring casserole – Silakkavuoka

Ingredients:

- 600 g Baltic herring fillets
- dry dill, white pepper, salt

Sauce:

- 2 dl cream
- 0,5 dl tomato puree
- 0,5 tsp salt
- touch of white pepper and dry dill



Preparation:

Lay out the Baltic herring fillets with the skin facing down. Season with dill, white pepper and salt. Roll the fillets so that the skin faces inwards and place them upright on an oven tray. Make the sauce by mixing all the ingredients in a bowl and pour the sauce on top of the fillet rolls. Bake the dish in a 175°C oven for 40 minutes. Serve with mashed potatoes or the potato-swede puree.

Hyvää ruokahalua!



Oven cheese – Uunijuusto

This traditional Scandinavian dish is usually prepared with cow's colostrum – a yellow, rich milk produced by a cow right after it gave birth to a calf. This rich milk is baked in an oven and the colostrum acts as a coagulant eventually thickening the milk to create a thick, custard-like dish. Uunijuusto is traditionally enjoyed as a dessert and served with sugar and cinnamon, raspberry jam or fresh berries.

Ingredients:

- 1 l cow's colostrum
- 1 tsp salt

Preparation:

Pour the milk into a greased oven tray.
Mix in the salt and bake in a 180°C oven for 45-60 minutes.



If you have hard time finding cow's colostrum, you can also use powdered milk and eggs to make this dish.

- 7 dl water (or 5 dl water and 2 dl cream)
- 5 dl powdered milk
- 2 eggs
- ½ tsp salt

Mix the milk powder with water. Beat the eggs and salt. Combine all the ingredients and whisk until even. Pour the mix into a greased cake tin or baking tray. Bake in a 175°C oven for 40 minutes until the mix is coagulated and the surface is lightly browned. Let the uunijuusto cool a bit before serving.

Hyvää ruokahalua!



Rice pudding from Northern Ostrobothnia – Huituvelli

Ingredients:

- 0,5 l water
- 0,5 l buttermilk
- 0,5 dl raisins
- 0,5 dl porridge rice
- 3 tbs all-purpose flour
- 2 tbs syrup
- 0,5 dl sugar
- 1 tsp salt



Preparation:

Cook the rice. Add raisins, butter milk and flour and mix well. Bring to boil and let simmer for a few minutes. Add the salt, syrup and sugar and stir well. Let the pudding cool before serving.

Hyvää ruokahalua!



PYHÄJOELLA VIRTAA!

Stewed Red Cabbage with Meat Sauce – Punakaalta ja lihakastike

Ingredients:

Stewed Red Cabbage:

- 500 grams of red cabbage
- 1 onion
- 1 apple
- About 2 tablespoons of butter
- About 2 tablespoons of red wine vinegar
- 1/2 dl of syrup
- A pinch of cinnamon
- A pinch of clove
- White pepper and black pepper
- Bay leaves
- 1 teaspoon of salt
- 3 dl of water



Meat sauce:

- 1.5 kg of roast beef in cubes
- Butter or oil for frying
- 2 onions in large pieces
- Garlic to your taste
- Champignons in pieces
- 1 l of good meat broth
- 1 teaspoon dried thyme
- About ½ dl red wine
- 3 pcs of bay leaves
- Ground black pepper
- 2 tablespoons of tomato puree
- 3 tablespoons cornstarch

lell



Preparation:

Shred the cabbage. Peel and chop the onion and apple. Melt the butter in a casserol and add the cabbage, onion and apple and stir until it softens, about 40 minutes. Add red wine vinegar, syrup and spices. Add water and simmer for about 1 hour. Check the taste.

Fry the onions in oil or butter and put them in the pot. Fry the meat cubes for a minute in small batches and pour them into the pot. Rinse the pan and pour the liquid into the pot. Add other ingredients except cornstarch. Leave to simmer on low heat for 2 - 3 hours. Add cornstarch and bring to a boil.

Putting together the meal:

First put the mashed potatoes on the plate in the form of a circle. Put the meat sauce on top of the mashed potatoes in a smaller circle. Place the stewed red cabbage on top of the meat sauce in an even smaller circle. Add applesauce on top of the red cabbage (jam or marmalade will not work).

Hyvää ruokahalua!



Rhubarb kissel – Raparperikiisseli

Ingredients:

- 2,5 dl peeled and chopped rhubarb
- 5 dl water
- 0,5 dl sugar

Thickener:

- 0,5 dl water
- 2-3 tbs potato starch
- 1 dl curd
- 1 dl cream
- sugar to taste



Preparation:

Boil the sugar and rhubarb bits in water until soft. Take the saucepan off the burner. Mix the potato starch in a small amount of water and pour on the rhubarb gradually. Whisk all the time to make sure the kissel doesn't clump. Put the pan back to the heater and bring to boil until the kissel thickens. Whip the cream with sugar to soft or medium peaks and mix in the curd. Let the kissel cool and serve it with the cream.

Hyvää ruokahalua!



Baked pancake – Pannukakku

Ingredients:

- 4 eggs
- 1 l milk
- 1 dl sugar
- 1 tsp salt
- 4-5 dl all-purpose flour
- 0,5 dl melted butter



Preparation:

Beat the eggs and mix in all the ingredients. Let the batter puff up for an hour. Pour on an oven tray and bake in 200°C for 30-40 minutes. Serve with strawberry (or other) jam.

Hyvää ruokahalua!



Sausage sauce – Makkarakastike

Ingredients:

- 300-400 g sausage
- 1 small leek
- 1 tbs butter
- 3 tbs flour
- 4 dl water
- 0,5 tsp salt
- 1-2 tbs tomato puree
- 1 tsp mustard
- 1 garlic powder
- 0,5 tsp dried basil
- 1 dl milk



Preparation:

Dice the sausage, slice the leek and fry them with butter on a frying pan until cooked. Sprinkle the flour on the sausages, mix and pour in the water. Stir the sauce constantly and bring it to simmer. Season with salt, tomato puree, mustard, garlic powder and basil. Let it cook for about 10 minutes and mix in the milk. Serve with boiled potatoes.

Hyvää ruokahalua!



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