



EN **traditional
recipes**





THE BRATISLAVA REGION

TASTE THE BRATISLAVA REGION

The Bratislava Region is the smallest region in Slovakia. However, it is full of spectacular places and various tastes which differ from those of other regions. Let's enjoy gastronomic specialities of the Bratislava Region and breath in aromas of Bratislava, Small Carpathian, Záhorie, Danubian Lowland or Jewish cuisine.

BRATISLAVA

The capital city of Bratislava is the heart of the Bratislava Region. Diversity has always been a characteristic of old Bratislava cuisine, since the city has been affected by several cultures. Slovaks, Germans, Hungarians and Jews have lived in Bratislava for centuries. They have brought unique specialities, which are offered in the capital city now.

Pozsony crescents are perhaps the best known recipe associated with Bratislava. In 1785, baker Scheuermann put interesting bake rolls into a shop window of his bakery. They were made of soft dough in the shape of horseshoe and letter C, filled with poppy seed and walnut filling. The rolls became popular quickly in the Bratislava Region as well as beyond the region. They even used to be supplied to Vienna for the Emperor and sent to Budapest or Ostrihom. Today, the Pozsony crescent is protected by an EU patent and if you wish to bake the original one, you have to follow the recipe precisely.

Other traditional specialties of the Bratislava Region include potato dishes. It was even Maria Theresa who encouraged cooking potato meals. Typical potato dishes include millet grain noodles, a baked potato flat cake known as krumpľová baba or delicious potato noodles known as šúľanky.

Moreover, a Jewish community that used to live in Bratislava introduced to the region recipes such as challah, shakshuka or rugelach. Kosher coffee used to be served in café Štefánka.



STUFFED PEPPERS

- 8 pcs green and red peppers
- 500 g beef minced meat
- 230 g rice
- 2 eggs
- 1 kg tomato puree
- 2 SS oil
- 4 SS crystal sugar
- 1 TS marjoram
- 1 TS ground red pepper
- 1 TS dried garlic
- 2 pcs bay leaf
- Salt/black pepper
- Water

FOR THICKENING

- 5 SS soft wheat flour
- 2.5 dcl water

1. At first, cook rice in 1.5 multiple of water volume. Add a pinch of salt. Cool the cooked rice.
2. Mix minced meat with the cooked rice. Add eggs, marjoram, red pepper, garlic, salt and seasoning. Mingle the mixture.
3. Roast tomato puree with sugar on oil in a pot. Pour water in a ratio of 1:1 and boil it. Add a bay leaf and season it with salt.
4. Take seeds away from peppers and fill them with the meat mixture. Put peppers into the boiling juice and cook them for about one hour.
5. Take out cooked peppers and thicken the juice with flour. Add seasoning as you like. Serve with dumplings. SS = soup spoon, TS = tea spoon.

POZSONY CRESCENTS

DOUGH

- 300 g soft wheat flour
- 300 g all-purpose flour
- 180 g butter
- 2 yolks
- 42 g fresh yeast
- 60 g powdered sugar
- 100 ml lukewarm milk
- 5 g salt
- Yolk to be spread over the dough

POPPY SEED FILLING

- 200 g ground poppy seeds
- 100 g powdered sugar
- 1 packet of vanilla sugar
- 100 ml hot water

WALNUT FILLING

- 100 g ground walnuts
- 50 g powdered sugar
- 1 SS rum
- 1 packet of vanilla sugar
- 200 ml hot milk

Pozsony crescents have been granted a trademark, becoming a traditional specialty of the region. For your crescents to be called Pozsony crescents, you need to follow several requirements. Dough must contain fat in 30 % of the weight of flour. It must be free of chemical substances. The dough must be made by hands and the filling can be made of poppy seeds or walnuts only. The crescents must also have a specific shape and surface. If you wish to bake a perfect Pozsony crescent, please, follow this recipe.

1. Cook walnut filling and poppy seed filling at first. Dissolve sugar in water and boil it. Add poppy seeds and cook the mixture until it gets thick. Put aside and add vanilla sugar. Cook the walnut filling following the same steps and add rum at the end. Cool both types of filling and let them still for an hour before filling the crescents.

2. Prepare leaven from milk, yeast and a pinch of sugar. After 20 minutes, add the leaven into flour. Then, add remaining sugar, Milk, salt and soft butter. Blend all the ingredients and keep kneading until you get smooth dough. Let the dough rise for about an hour.

3. Knead the well-risen dough again and after 20 minutes divide it into 25 g pieces. Make balls from the pieces of dough. Roll the pieces out into oval flat pieces. Put rolls of filling (25 g) in the middle of the oval pieces. Form rolls and let them rise a bit. Shortly before you put them on a baking tray, shape them into crescents, letter C or a horseshoe.

4. Mix yolk with a spoonful of cold water and spread it on the crescents. Then put the crescents at a cold place into a draft so that the yolk gets dry. If it gets non-sticky, take the crescents to a warmer place and leave them there for 20 minutes to let them rise. Bake the crescents at 200 degrees for about 12 minutes.





POTATO ROLL NOODLES WITH POPPY SEEDS

- 500 g potatoes
 - 200 g all-purpose flour
 - 1 egg
 - 1 TS salt
 - 50 g butter
 - Poppy seeds & powdered sugar for crumbly topping
1. Boil potatoes in salty water one day in advance. The next day, peel the potatoes and grate them into very small pieces.
 2. Add flour, an egg and salt. Make non-sticky dough.
 3. Divide the dough into smaller pieces. Make long snakes out of the smaller pieces of dough. Then, cut them into 2 – 3 cm long pieces and cook the pieces in salted water. Once they start to float on water surface, continue cooking them for 3 more minutes. Then, take the pieces out, pour butter on them and sprinkle them with ground poppy seeds or walnuts and icing sugar.

WEDDING FEAST TURNOVERS



DOUGH

- 500 g all-purpose flour
- 150 g butter
- 150 g crystal sugar
- 42 g fresh yeast
- 2 yolks
- 200 ml lukewarm milk
- Pinch of salt

FILLING

- 500 g cheese curds
- 1 packet of vanilla sugar
- 150 g sugar
- Lemon zest
- 1 egg

1. At first, blend all the filling ingredients together. Cooked sweetened poppy seeds or thick plum jam can be used as filling.

2. Prepare leaven using lukewarm milk, yeast and sugar. Blend the leaven with flour and soft butter. Add yolks and a pinch of salt. Make the soft dough and let it rise for about an hour at a warm place.

3. Divide the dough into small balls. Roll out a square with dimensions of about 14 x 14 cm on a desk covered with flour. Put the filling in the middle and close square pieces of dough like an envelope to get a small bundle. Spread an egg on them. Bake them at 180 degrees Celsius for about 20 – 25 minutes.

BAKED POTATO FLAT CAKE

- Oil or fat for greasing the baking tray
- 1 kg potatoes
- 50 g smoked bacon
- 1 big onion
- 2 cloves of garlic
- 3 whole eggs
- 120 g soft wheat flour
- Ground black pepper,
- Salt, marjoram, caraway seeds

The baked potato flat cake known as zemiaková baba, krumpľová baba or haruľa used to be a typical quick winter meal. The base consists of potatoes and bacon or pieces of smoked meat. Blend all the ingredients together, put the mixture on a baking tray and patten it. Then, bake the cake dough until its crust is crunchy. The cake is served with sour milk or sour cabbage.

1. Wash and peel potatoes. Then, grate them.
2. Chop the bacon and roast it slightly on a frying pan. Chop the onion and crush cloves of garlic.
3. Blend all the ingredients together well at a cold place in a big bowl – potatoes, onion, garlic, bacon. Add eggs and flour. Season the dough with salt and add the other seasoning.
4. Spread oil or fat on a baking tray and pour the mixture on the tray. Make the dough flat. Bake it at 200 degrees for about 40 to 45 minutes.
5. After the dish is baked, cut it into small pieces. Serve with sour milk.



CHALLAH FOR SHABBAT

- 3 cubes of fresh yeast
- 480 ml warm water
- 150 g sugar
- 1 SS salt
- 900 g soft wheat flour
(Divide it into 450 g and 450 g)
- 1 whole egg
- 180 ml vegetable oil
- Whisked egg

1. Dissolve cubes of yeast in a glass of warm water at a cold place. Stir it.

2. Put sugar, salt, first half of flour in a big bowl and add yeast with water. Blend the ingredients.

3. Add an egg and oil. Gradually add the second half of flour until you get firm dough.

4. Knead the dough and put it into a bowl covered with flour and cover the bowl with a dry cloth. Put it at a warm place to let the dough rise. It takes about 2 hours for the dough to rise.

5. Divide the dough into 6 identical parts. Roll out long strands and braid the strands. You also may braid 3-strand challah.

6. Then, let it rise for about 30 minutes and spread the whisked egg on the dough.

7. Bake the challah at 170 degrees for 35 – 40 minutes until dark golden..





SHAKSHUKA

- 3 SS olive oil
- 1 onion
- 1 red pepper
- 1 small chilli
- 3 cloves of garlic
- 2 TS ground caraway
- 800 g peeled tomatoes
- Salt and black pepper
- Handful of coriander
- 6 eggs
- Olives, feta cheese and bread for serving

1. Heat up oil on a frying pan. Add a chopped onion and pepper. Fry the vegetables without stirring for about 6 minutes. Stir and cook it for another 6 minutes or until the vegetables are tender. Slice cloves of garlic, add them into the mixture and cook for another minute.

2. Add caraway, salt and seasoning. Stir it up. Then add crushed peeled tomatoes. Add a pinch of chilli as you like. Add half of chopped coriander and cook the mixture.

3. Make several holes in the tomato sauce and put cracked eggs into the holes. Cook the sauce covered with a pot-lid until eggs become tender. Season the meal with salt and serve with olives, feta cheese and coriander..



THE SMALL CARPATHIANS REGION

THE SMALL CARPATHIANS

The Small Carpathian Region is situated in the vicinity of the Small Carpathian Mountains. It is well-known for being the largest vinicultural area in Slovakia. The region is a home of vinicultural municipalities and towns such as Svätý Jur, Pezinok, Modra, Dubová, Častá, Vinosady as well as other Small Carpathian municipalities like Slovenský Grob, Chorvátsky Grob, Šenkvice or Budmerice. It is famous also for September grape harvest and Open Days of Cellars in November and May.

Traditional meals of the region include Modra bean soup, white cake called “calta”, cabbage cakes or potato turnovers known as “sciskanice” as well as various types of sweet and salty cakes. Sciskanice are traditional delicacy served with wine during grape harvest. It is made from the same kind of dough as lokše.

For the Small Carpathians Region, the recipes have been compiled by the Local Department of Matica Slovenská in Budmerice. Delicious cakes as well as traditional dishes are served during the Open Day of Cellars in the premises of the Budmerice Room.

Slovenský Grob is famous for holding a goose meat festival, which is indeed a gastronomic experience. The festival officially takes place in autumn. Number of people from all over Slovakia and the world visit the festival just to taste delicious goose meat specialties. Crunchy roasted goose, lokše and roast beef are offered and served there..



BAKED FLAT WHITE CAKES – Osúchy

DOUGH

- 600 g soft wheat flour
- 4 dcl milk
- 60 g fresh yeast
- 2 SS sugar
- 2 TS salt
- 1 packet of baking powder
- 1 dcl oil
- Conserved plums or apricots, vanilla, cinnamon

STREUSEL

- 250 g hardened fat or butter
- 250 g crystal sugar
- 240 g all-purpose flour

1. Blend all the filling ingredients and freeze the mixture for a while.

2. Make leaven using milk, sugar and yeast. After 10 minutes blend it into flour. Add oil, salt, baking powder and knead the soft dough. Let the dough rise at a warm place for about 20 – 30 minutes.

3. Divide the well-risen dough into two pieces and roll the pieces out so that they are 1 cm thick. Put them on a baking tray. Let them rise for 10 more minutes on the tray.

4. Finally, spread pieces of fruit over the dough. Season it with sugar, vanilla and cinnamon. At the end, grate the frozen streusel over the dough and bake at 200 degrees for 20 – 25 minutes..





SWEET CABBAGE CAKES

DOUGH

- 1 kg soft wheat flour
- 100 g all-purpose flour
- 1 SS salt
- 1 SS sugar
- 200 ml oil
- 700 ml milk
- 60 g fresh yeast

FILLING

- 1 kg cabbage cut into slices and 1 dcl water
- 3 SS crystal sugar
- 2 TS cinnamon

1. Stew all the filling ingredients and let the mixture cool off.
2. Make leaven using a spoonful of lukewarm milk and sugar. Let it prove. Blend other ingredients together and add the leaven. Then, knead the soft dough. Let the dough rise for 60 minutes at a warm place.
3. Divide the dough into 40 – 50 pieces. Roll out each piece and shape them into a circle with 10 cm diameter.
4. Put a tea spoon of filling in the middle of each circle piece and form a little bundle. Turn over the bundle and push it down to get a flat cake.
5. Spread oil on the flat cake and let it rise for 10 minutes on a baking tray. Bake at the temperature of 190 degrees for about 20 minutes.

POPPY SEED TWISTERS

DOUGH

- 500 g smashed cooked potatoes
- 200 g butter
- 200 g powdered sugar
- 2 eggs
- 550 g fine soft wheat flour
- salt
- 1 baking powder

FILLING

- 150 ml milk
- 100 g powdered sugar
- 1 cinnamon sugar
- 1 vanilla sugar
- Lemon zest
- 350 g ground poppy seeds
- 150 g plum jam
- 1 egg

Nothing reminds us of holidays at grandma's more than sweet homemade cakes. Poppy seed twisters are typical of the Slovak cuisine. Poppy seed twisters are baked from the dough containing cooked potatoes. Potatoes make the cake soft and delicious.

1. Blend milk, sugar and a lemon zest. Boil the mixture. Put it aside and add ground poppy seeds and plum jam. Stir it well and let it cool off.
2. Then, blend crushed or grated potatoes, butter, sugar, egg, flour and baking powder together. Add a pinch of salt. Knead the dough.
3. Divide the dough into 3 parts. Roll out each part on a baking desk covered with flour and form dough sheets having dimensions of 40 x 30 cm. Spread one third of the poppy seed filling on the sheet and roll up the dough starting from both 40 cm sides and stop in the middle of the dough to get a double swirl. Using a wet knife, slice the dough to get 4 – 5 cm pieces.
4. Put the pieces on a baking tray covered with oil. Spread a whisked egg on the pieces and bake at 180 degrees for 25 minutes.





GARLIC CAKES

DOUGH

- 1 kg soft wheat flour
- 100 g all-purpose flour
- 1 SS salt
- 1 SS sugar
- 200 ml oil
- 700 ml milk
- 60 g fresh yeast

FILLING

- 250 g margarine
- 15 cloves of garlic
- 1 egg
- Sesame

1. Crush cloves of garlic and blend them with fat. The mixture will be used in the filling.

2. Make leaven using yeast, a spoonful of lukewarm milk and sugar. Let it rise for a while. Blend other ingredients together. Add the leaven and knead the soft dough. Let the dough rise for about 60 minutes at a warm place.

3. Roll out the well-risen dough and spread the garlic filling on the dough.

4. Roll up the dough with the filling and slice it into triangles. Put the pieces on a baking tray. Let the pieces of dough rise for 5 to 10 minutes.

5. Spread whisked egg on the pieces and scatter sesame over them. Bake them at 200 degrees for about 15 to 20 minutes.



BRYNDZA CAKES WITH BACON

DOUGH

- 1 kg all-purpose flour
- 1 packet of baking powder
- 20 g fresh yeast
- 1 and 1 SS salt
- 300 ml oil
- 2 yolks
- About 700 ml milk
- 1 SS sugar

FILLING

- 400 g bryndza cheese
- 180 g sour cream
- Salt
- 250 g cooked potatoes in their skin
- Fried bacon
- Seeds

1. Peel the cooked potatoes and grate them when they are still hot. Add bryndza cheese and cream, salt and one yolk. Finally, add roasted bacon as much as you like.
2. Make the leaven from yeast, a pinch of lukewarm milk and sugar and let it prove. Mix other ingredients, add yeast and knead the soft dough. Let the dough rise for about 15 minutes at a warm place.
3. Then, form 4 buns from the dough. Roll out each of them. It should be about 0.75 cm thick. Fill it with the filling. Roll each piece into a Swiss roll and slice the roll into 2 cm pieces.
4. Put the pieces on a baking tray and spread egg mixed with a pinch of milk on them. Sprinkle the pieces with seeds and fried bacon. Bake at 200 degrees Celsius for about 20 minutes.

ZÁHORIE



ZÁHORIE

The Bratislava Region includes also a subregion known as Záhorie, where we can enjoy lots of delicious gastronomic specialities.

In Záhorie, there is the town of Skalica which has been associated with a traditional cake known as Trdelník for several centuries. Trdelník cake from Skalica is made by winding the leavened dough around the so-called “trdlo” which is a wooden cylinder for baking Trdelník. Then, the dough is coated with egg white and sprinkled with walnuts. Trdelník is baked at open fire. It is said that the best cabbage is processed in Záhorie. The region hosts popular festivals such as Days of Cabbage, which are held in Stupava every year at the beginning of October. The festival offers its visitors various cabbage specialties. In general, the surrounding of Stupava is considered the best area for growing cabbage in Slovakia. People have been processing cabbage ever since there by stuffing it into huge barrels and adding other ingredients into the stuffed cabbage.

Šumajster is one of traditional meals in Záhorie. It is prepared by blending cooked hulled grains and beans. Then, cracklings, onion and garlic are added into the mixture. It is a delicious and filling meal. Other Záhorie specialties which are popular also in other parts of Slovakia include various swirls, strudels, bread puddings, scones or turnovers. What is also typical of Záhorie is “pig-slaughtering” which used to be done especially in winter before Christmas and during a carnival season. Pig-slaughtering was carried out by butchers or village inhabitants who knew how to do it. Brawn, various types of sausages such as tripe sausages as well as cracklings are typical pig-slaughtering side-products. Cracklings are very popular among the Záhorie people. Nowadays, pig-slaughtering products are an important part of meat meals in some rural areas.

Grapevine processing is another characteristic activity carried out in the region. Wine is stored in wooden barrels in cellars known as “sklep” in Záhorie. Beer used to be made there, too. From historical perspective, the region is famous for distillation of fruit hard liquor and especially plum hard liquor.



ŠUMAJSTER

- 500 g hulled grains
- 500 g white beans
- 4 onions
- Salt, black pepper
- 4 cloves of garlic
- 500 g cracklings
- Beef lard

1. Put beans into water one day in advance. Wash hulled grains.
2. Cook hulled grains and beans separately until they become soft. Stew chopped onion on pork lard. At the end, add crushed garlic.
3. After everything is cooked, blend onion, garlic, beans and hulled grains together. Add salt and seasoning as you like.
4. Finally, sprinkle the mixture with roasted cracklings.

The specialty is offered for example in restaurant Reštaurácia u záhrady in Skalica.

SKALICA TRDELNÍK

- 1 kg all-purpose flour
- 4 yolks
- 125 g hardened butter
- 400 ml milk
- 1 TS salt
- Lemon zest
- Nutmeg
- Rum
- 40 g fresh yeast
- 1 packet of vanilla sugar
- 200 g crystal sugar

STREUSEL

- Egg white
- Walnuts

1. Make leaven using yeast, milk and sugar. Blend all the remaining ingredients together and then add the leaven into the mixture. Knead the dough. Let the dough rise for 1 hour. Form small loafs of dough and shape long strands out of them.

2. 2. Spread pork lard over the special cooking piece of wood ("trdlo" in Slovak) and wind the strands around it. Spread whisked egg white on the trdelník cake and sprinkle the cake with chopped walnuts.

3. 3. Bake until golden at open fire or in an electrical oven and while the cake is being baked, pour the blend of pork lard and butter over the cake few times.



The tradition of baking Trdelník dates back to 1965 to the Havlík's family. Traditionally, the Havlík's have baked Trdelník on a piece of beech wood by hands at home. The Havlík's offer their Trdelník also in their e-shop.



GINGER COOKIES

- 500 g soft wheat flour
 - 500 g whole-meal flour
 - 500 g icing sugar
 - 8 yolks
 - 5 egg whites (whipped)
 - 1 soup spoon of pork lard
 - 20 g salt
 - 10 g dried ginger
1. Blend all the ingredients together and knead the soft dough.
 2. Roll out the dough. Cut cookies out of the dough with a cookie cutter. Then put the buns on a baking tray and let them dry for 24 hours.
 3. Bake cookies on the following day at 180 degrees Celsius in a pre-heated oven for 7 to 8 minutes.



CRACKLING SCONES

- 1 kg soft wheat flour
 - 40 g fresh yeast
 - 200 ml sour cream
 - 300 g pork lard
 - 2 eggs
 - Salt, ground caraway
 - About 500 ml milk
 - 1 SS sugar
 - About 500 g minced cracklings
1. Make leaven using yeast, the half of warm milk and a spoonful of sugar. Let the leaven prove for 10 minutes.
 2. Blend flour, the leaven, cream, eggs, salt, beef lard and the rest of milk together and knead non-sticky dough. Let the dough rise at a warm place for about 1 hour.
 3. Put the dough on a desk. Roll it out and spread one third of minced cracklings on the dough. Fold the dough and let it rise again. Do the same every 20 minutes three times.
 4. Finally, roll out the folded dough and sprinkle the dough with salt and caraway. Cut scones out of the dough. Bake at 200 degrees Celsius until golden in a pre-heated oven for about 20 – 30 minutes.





DRAWN STRUDEL FROM ZÁHORIE

DOUGH

- 400 g soft wheat flour
- 2 SS oil
- 2 TS vinegar
- Lukewarm water
- 1 egg for spreading
- Salt

FILLING

- 5 – 6 grated apples
- 200 g poppy seeds and sugar
- 1 – 2 packets of vanilla sugar
- About 200 g ground walnuts
- Ground cinnamon
- Breadcrumbs

1. Blend flour, vinegar, oil and a pinch of salt together. Knead the dough. Gradually add water and keep kneading the dough until the dough becomes soft. Cover the dough and let it rise for 2 hours.
2. Roll out the dough on a clean sheet covered with flour and spread oil on the dough. Draw thin strips of dough from the middle to the sides. Cut off thicker dough edges.
3. Put a layer of poppy seeds, sugar and grated apples on the first half of the dough. Put roasted breadcrumbs, apples, vanilla sugar and ground walnuts on the second half of the dough and dust the dough with cinnamon. Put no filling on the edges of the dough (about 1/3).
4. Roll the dough up using a dish towel. Bend the dough into the shape of horseshoe. Put it on a baking tray. Spread whisked eggs on the surface and bake at 200 degrees for 10 minutes at first and then at 180 degrees for another 30 minutes.
5. Let the strudel cool off. Then dust the cake with icing sugar and slice it..





DANUBIAN LOWLAND

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The area situated along the River Danube is dominated especially by water, what is reflected also in specialties made by Danube housewives.

Danube fish and crayfish used to be very popular among gourmets in Danubian Lowland in the past. One could fish out also sturgeons having the weight of 800 kilograms from the river. Thus, caviar used to be a common part of menu even in poor families in the Bratislava Region. In the Middle Ages, caviar was often thrown away or added to pig fodder. Thanks to fishing, fish soup halászlé has become one of traditional specialties in Danubian Lowland. The main ingredient of halászlé is carp meat. The soup is also seasoned with small parts of other types of fish such as catfish or pikeperch.

The cuisine of Danubian Lowland has been largely influenced by adjacent Hungary. Thanks to our neighbours, an original Hungarian deep fried flat cake known as langoš has become an inseparable part of our regional cuisine. In the past, langoš was baked in the oven and it was made of cooked potatoes. It was served with sour cream or jam. Guláš, paprikáš or perkelt served with small noodles known as nokerle are typical dishes of Danubian Lowland. Nokerle are made of flour and they are thrown into boiling water with a special tool.



HALÁSZLÉ

- Pieces of carp (about 1 to 1.5 kg)
- 2 SS vegetable oil or pork lard
- 3 pcs small onions
- 2 – 3 SS chopped tomatoes in tomato juice
- 3 SS ground red pepper
- Black pepper and salt
- 1 chopped hot pepper (or several pieces as you wish)
- 2 cloves of garlic
- About 2 l water

1. Chop the onion and roast it on hot oil in a big pot.
2. Add tomatoes with juice. Roast the tomatoes for several minutes and while roasting them, keep stirring the sauce.
3. Later, add ground red pepper, hot peppers and cloves of garlic.
4. Pour about one half of litre of water and put the pieces of fish (except of 2 of them. They will be added later.) into the pot. Boil the broth and then, pour the rest of water. Cook the soup for about 1.5 hour on weak fire. Add salt and seasoning.
5. Strain the broth or press it through a sieve. Put the broth back on fire and cook it along with the two pieces of fish for a while. Cook until they are ready to eat. Add salt and seasoning as needed.
6. Halászlé is served with slices of fresh white bread.

POTATO DEEP FRIED FLAT CAKES LANGOŠE

- 600 g all-purpose wheat
- 300 g potatoes cooked in their skin
- 250 g sour cream
- 300 ml whole milk
- 30 g fresh yeast
- 20 g salt
- 1 TS crystal sugar

1. Make leaven using sugar, yeast and a half of lukewarm milk. Let it prove for 10 minutes.

2. Squeeze cooked lukewarm potatoes through a press into a big bowl. Add flour, salt, cream, the rest of milk and yeast. Knead the soft dough and let it rise at a warm place for about 1 hour.

3. Make buns from the dough on a desk covered with flour. Then make flat cakes from the buns. Roast flat cakes in hot oil for 1 – 2 minutes each side.

4. Langoše are served garlic, cream and cheese.





ASPIC

- 1 pc pork knee
- 2 pcs pig's trotters
- 3 pcs carrot
- 2 pcs small onion
- 1 head of garlic
- Salt, marjoram
- 6 black pepper balls

1. Peel the vegetables. Put everything into a pot and fully cover with water. Add salt and seasoning. Cook on weak fire for 3 – 4 hours.


2. Aspic is ready if meat falls off the bone. Take out the vegetables and meat. Strain the broth.


3. Chop the vegetables and put them into small bowls. Add meat and pour the broth into the bowl. Let the mixture cool off and put it in the fridge for night.

4. The meal is served with slices of onion and bread, and drops of vinegar.



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ZÁHORIE



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