



TRADITIONAL

CHRISTMAS

DISHES



Easter, the greatest Christian holiday, turned into the old Poland one of the largest culinary festival. Lent was overture before the great feasts.

The great feast of Easter, began sharing the dedicated hard-boiled egg, combined with the wishes.

Soon after that they moved to the table. Abundance and richness "holy" was the ambition of every housewife.

What we do before Easter?

At Easter we are cleaning and we are decorating the house.

We are preparing Easter dishes and titbits.

We are baking different festive cakes for example: Mazureks or Cheesecakes.

We are painting eggs and we are decorating eggs.

Into the Holy Saturday we are going to bless foods in the nice bedecked basket.

In Triduum Paschal we are going to the church.

On Sunday Easter we are eating the festive breakfast.

On Monday Easter boys are beating girls with water.

Here are some suggestions for the Easter table with Polish dishes: Easter cake, paste called Mazureks, cheesecake , herring in Polish, soup called zur lenten, roast beef.

RECIPE



Leaven the žur

Žur acid should be prepared to advance, because in a tightly stoppered bottles in a cool place it can store up to two weeks. And doing it in the following manner. 2 cups whole meal rye flour brewed with boiling water, pouring it enough to get the batter. When cool, pour liter of lukewarm water and add whole - wheat bread crust. Then strain into a glass jar, wrapped with gauze and leave in a warm place. After three days of your sourdough is ready for use.

Lenten Žur

Boil 1 liter of broth with carrots (no cabbage) with dried mushrooms to the hot broth and add 1 / 2 cup sourdough, not strain him, because the soup should be slightly chunky. Into boiling soup, add the crushed garlic, allspice, bay leaf and 4 chopped potatoes, and when the potatoes are soft, salt to taste. You can also specify separately the potatoes, topped with broiled onion in oil.

ENJOY!



Roast Beef

Approximately 2 kg of beef haunch pour marinade.

Here's how to prepare the marinade.

Parsley, carrot and celery cut into the match, and the onion into slices.

The spices add thyme, allspice, bay leaf, a few (slightly crushed) juniper berries and a glass of dry red wine.

These ingredients boil briefly and pour boiling marinade meat stacked in stoneware pot. After two days, remove the meat from the marinade and rub with salt, runs through the bacon, sprinkle a little pepper and put into a vessel called the hot fat oven-pan. When all sides are nicely browned, add the vegetables from the marinade, oven-pan we covered in the oven and roast from time to time, pour the marinade, then have their own sauce. Already soft roast pour 3 / 4 cup thick cream carefully heaped teaspoon mixed with wheat flour. Sauce should be lightly boil.

Roast, cut into very thin slices and pour sauce through a sieve grated to be seasoned to taste.

As a legume gives the traditional beets with horseradish.

Enjoy your meal 😊



Cake

37 dag of sugar

37 dag of corn flour

37 dag of butter plant

6 eggs

a baking powder

50 g of pure vodka (Polish vodka)

juice of half a lemon

Preparation:

First beat the eggs together with sugar on steamed.

Second mix the flour with the powder and 2 tablespoons of plain flour.

Third the crushed butter add flour, eggs, vodka and lemon juice.

Everything thoroughly until light. Put into preheated oven to 120 degrees, then set the temperature to 170 degrees and bake for 45 minutes. (hot air)

Enjoy!



Gosia's Cheesecake

1 kg of white cheese, minced/ground
1 cube (250g) of margarine
8 eggs
 $\frac{3}{4}$ cup semolina + 3 tablespoons potato flour + average tablespoon
baking powder
 $\frac{1}{2}$ kg of icing sugar
1 vanilla sugar
juice of $\frac{1}{2}$ lemon

Preparation:

- 1. Crush the margarine and sugar with eggs.**
- 2. Add ground cheese, porridge and powder.**
- 3. Proteins whip on a pair of on the foam and put in a bowl with the rest of the ingredients.**

All gently mix.

Put on plaque dough greased and covered with porridge.

Bake at 160 degrees approximately 100 minutes.

I'm not doing, but if you like raisins, you can make it to the dough.

Earlier surround them in flour.

Bon appetit!