

Global Street Foods and Talent Development: An Educational Initiative



Partners

Italian Hospitality School

The Gastronomy Vocational School is a specialized institution with over a decade of experience in culinary education, focusing on beer brewing, confectionery, cooking, butchery, guest service, and food technology. We emphasize an individualized approach to ensure that students acquire practical skills essential for success in the gastronomy sector.

School of Economics "9th May"

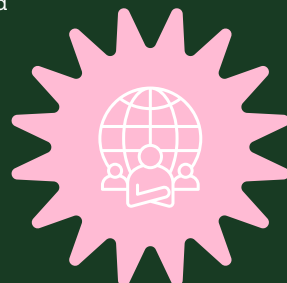
66 years ago, on September 5, 1959, the School of Economics "9th May" began its work. The school was founded by the Decision of the People's Committee of the District No. 2090/1 of 01.09.1959, with the aim of performing educational activities and educating students and future staff of the economic profession, for the needs of economic and non-economic activities for the area of Srem.

Gastronomy Vocational School

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Velibaba Girls Vocational and Technical Anatolian High School

Velibaba Girls Vocational and Technical Anatolian High School started its educational activities as a vocational school in 2011, located in the Pendik district of Istanbul. Our school provides vocational training in four main fields. In addition, it continues its widespread education activities through open high school and vocational training programs.



Description

Global Street Foods and Talent Development is an educational initiative that uses the universal language of food to foster intercultural understanding and professional growth. By bringing together participants from diverse cultural backgrounds, the project creates a dynamic space where local street food traditions are shared, celebrated, and explored as a means of cultural exchange.

Through hands-on culinary experiences, participants not only discover global street flavors but also gain valuable professional skills essential for the food sector. The project offers practical training in cooking techniques, food safety, and basic business management, supported by workshops and mentorship that encourage talent development and career readiness.

What makes this initiative distinctive is its holistic approach: combining cultural dialogue with skill-building in an engaging, real-world learning environment. By blending culinary creativity, intercultural interaction, and professional training, Global Street Foods and Talent Development empowers individuals, strengthens mutual respect, and opens pathways to sustainable careers in the culinary field.



CEVAPI TANTUNI MIX



Ingredients

- Chicken breast
- Chili flakes
- Salt
- Cooking oil
- Onion sumac
- Tomato
- Cevabir bread

1-First, cut the chicken into small pieces.

2-Heat the pan and the oil.

3-The add the chicken and cook until it releases and absorbs its water.

4-Add salt and chili flakes then mix well.

5-Chop the onion and mix it with sumac.

6-Next chop the tomato.

7-Warm the bread slightly.

8-Finally place the chicken inside the bread, then add onion and tomato on top.

9-Wrap it and serve hot.

GOZLEME PIZZA

Ingredients

- 3 Cups flour
- 1 Packet instant yeast
- 1 Teaspoon salt -1,5
- Cups lukewarm water
- Kashar cheese
- 1Teaspoon olive oil
- 3Cups tomato puree
- Mozzarella cheese -
- Fresh basil leave



1. First, mix the flour, yeast and salt in a bowl.
2. Add 1,5 cups of lukewarm water and knead the dough.
3. Then, after the dough rests, divide it into equal pieces.
4. Place some kashar cheese between two pieces of dough.
5. Fry both sides in a pan until golden.
6. Next, spread tomato sauce on the base.
7. Add mozzarella on top, then drizzle olive oil and sprinkle oregano.
8. Finally, bake at 200 ° C for 10-15 minutes.
9. Add fresh basil after taking it out of the oven.

Chicken Tantuni with Homemade Lavash

Ingredients

(LAVASH)

- 3 cups all-purpose flour
- 1 cup lukewarm water
- 1 tbsp olive oil
- 1 tsp salt • ½ packet instant yeast (about 5 g)

(CHICKEN TANTUNI):

- 400 g chicken breast (cut into very small cubes)
- 2 tbsp sunflower oil (or cottonseed oil for authentic taste)
- 1 tsp paprika
- ½ tsp ground cumin
- Salt to taste
- Black pepper to taste
- 1 onion (thinly sliced)
- 1 tomato (diced)
- Fresh parsley (chopped)
- Chili flakes (optional)
- Pickled peppers (for serving)



(LAVASH):

1. In a large bowl, combine flour, salt, yeast, olive oil, and lukewarm water.
2. Knead until you get a soft, non-sticky dough.
3. Cover the dough and let it rest for about 40 minutes until it rises.
4. Divide the dough into small balls. Roll each one out thinly with a rolling pin.
5. Cook the flatbreads in a hot non-stick pan (or griddle) on both sides until slightly puffed and golden spots appear.
6. Keep warm and covered with a clean cloth until serving.

Chicken Tantuni with Homemade Lavash



(CHICKEN TANTUNI)

1. Heat the oil in a large pan.
2. Add the diced chicken and sauté over medium-high heat until cooked through and lightly golden.
3. Season with salt, black pepper, paprika, and cumin. Mix well.
4. If needed, add a splash of water and cook until the chicken is tender and juicy.
5. Warm the lavash on the same pan by pressing it lightly over the chicken to absorb the flavors.
6. Place some chicken in the lavash. Add sliced onion, diced tomato, and parsley on top.
7. Roll the lavash tightly into a wrap.
8. Serve hot with pickled peppers on the side

TART IRMIK MIX

Ingredients

- 125g butter
- 1.5 Cup semolina
- 1 Cup water
- 1 Cup sugar
- 1 Cup milk
- 125g butter or margarine
- 1 Egg-Half cup vegetable oil
- Half cup sugar
- 1 Packet vanilla
- 1 Packet baking powder
- 2.5-3 cups flour



1. First, melt the butter in a pot.
2. Add semolina and still over medium heat until lightly golden.
3. Then lower the heat and add milk, water, and sugar.
4. Stir until it thickens.
5. Next remove from cooker and let it rest before serving.
6. Mix the softened butter, egg, oil, and sugar in a bowl until creamy.
7. After that add the vanilla and baking powder, then gradually add the flour.
8. Knead until it gets a soft, non-sticky dough.
9. Finally press the dough into your tart pan and smooth it out evenly.
10. Bake until lightly golden

Semolina Halva with Ice Cream

Ingredients

- 1 cup semolina
- 100 g butter (or margarine)
- 1 cup sugar
- 2 cups milk (or water + milk mix)
- 1 scoop vanilla ice cream (for each serving)
- Optional: pine nuts or walnuts



1. In a saucepan, melt the butter and add the semolina. Stir continuously over medium heat until it turns golden brown and gives off a nutty aroma.
2. If using pine nuts, add them in and roast together with the semolina.
3. In a separate pot, warm the milk and sugar until the sugar dissolves.
4. Slowly pour the hot milk mixture into the semolina while stirring carefully (be cautious as it may splatter).
5. Continue stirring until the semolina absorbs all the liquid and reaches a thick, soft consistency.
6. Remove from heat and let it rest with the lid on for about 10 minutes.
7. To serve: take a portion of warm semolina halva, make a hollow in the center, and place a scoop of vanilla ice cream inside. Cover with more semolina halva.
8. Serve immediately while the ice cream is still cold inside

Turkish Flatbread (Gözleme) with Kashar Cheese

Ingredients

(DOUGH):

- 3 cups all-purpose flour
- 1 cup lukewarm water
- 1 tsp salt
- 1 tbsp olive oil

(FILLING):

- 200 g Kashar cheese (grated – or substitute with mozzarella/cheddar if unavailable)



1. In a large bowl, mix the flour and salt. Add water gradually and knead until you get a soft smooth dough.
2. Add olive oil and knead briefly again. Cover and let the dough rest for 20–30 minutes.
3. Divide the dough into small balls. Roll each one out into a thin round or oval sheet.
4. Place grated Kashar cheese over one half of the dough sheet. Fold the other half over to close it. Press the edges to seal.
5. Heat a non-stick pan or griddle over medium heat.
6. Cook the gözleme on both sides until golden brown spots appear and the cheese melts inside.
7. Brush lightly with butter if desired, and serve hot.

Parmigiana di Melanzane

Ingredients

- 3 medium eggplants (organic, seasonal)
- 500g tomato passata or homemade sauce
- 1 clove garlic
- 1 sprig Fresh basil leaves
- 150g grated Parmigiano Reggiano (PDO)
- 150g mozzarella (preferably local or buffalo)
- 2 tbsp extra virgin olive oil
- Salt to taste



1. Slice eggplants into 1cm rounds. Salt and let rest for 30 minutes to draw out moisture.
2. Grill or bake slices until tender (it is possible to avoid frying to reduce oil use).
3. In a pan, sauté garlic in olive oil, add tomato passata, and simmer with basil for 15 minutes.
4. In a baking dish, layer sauce, eggplant, mozzarella, and Parmigiano. Repeat layers.
5. Top with breadcrumbs and bake at 180°C for 30–35 minutes until golden.
6. Let rest before serving to enhance flavor and reduce wasteful reheating.

Pizza Margherita

Ingredients

For the dough:

- 300 g type 1 or whole wheat flour (preferably organic and local)
- 1 sachet instant yeast for savory pizzas
- 180 ml warm water
- 2 tablespoons extra virgin olive oil
- 1 teaspoon whole sea salt

For the topping

(seasonal and sustainable):

- Organic tomato puree 500 ml
- Fior di latte mozzarella from a local dairy or a plant based alternative
- 20 g Fresh or dried oregano
- 20 g Fresh basil (if available)



Prepare the Dough

1. In a small bowl, dissolve the yeast and sugar in warm water. Let it sit for 5–10 minutes until it becomes foamy.
2. In a large bowl, mix flour and salt. Add the yeast mixture and olive oil.
3. Knead the dough for about 8–10 minutes until smooth and elastic. Cover with a damp cloth and let it rise in a warm place for 1–1.5 hours, or until doubled in size.
4. Preheat your oven to 250°C (480°F) or the highest it will go. If using a pizza stone, place it in the oven while heating. Roll out the dough into a 10–12 inch circle on a floured surface.
5. Place the dough on a baking tray or pizza peel (if using a stone). Spread a thin layer of tomato sauce over the base. Tear the mozzarella into chunks and scatter evenly. Add a few fresh basil leaves on top. Drizzle with olive oil and sprinkle a pinch of salt.
6. Transfer to the oven and bake for 7–10 minutes, or until the crust is golden and the cheese is bubbling and slightly browned.
7. Garnish with extra fresh basil (optional) and a final drizzle of olive oil. Slice and enjoy hot!

Crostata

Ingredients

- All-purpose flour (type 00)
- 500 g Whole cane sugar
- 200 g Sunflower seed oil
- 125 g Water (at temperature)
- 90 g Grated lemon zest: $\frac{1}{2}$ lemon Grated orange zest: $\frac{1}{2}$ orange
- Baking soda: 1 pinch
- Fine salt: 1 pinch

For the Filling Plum jam:

300 g Fresh Plums



1. in a large bowl, combine the flour, sugar, baking soda, salt, lemon zest, and orange zest.
2. Add the sunflower oil and water. Mix until you get a soft, smooth dough (you can use your hands or a spatula). Let the dough rest for about 15–30 minutes, covered, at room temperature.
3. Divide the dough into two parts. Roll out one part and place it in a greased 20x28 cm baking pan, forming the base and slightly raising the edges.
4. Spread the plum jam evenly over the base. With the remaining dough, create strips or shapes to place over the top (like a lattice, or use cookie cutters).
5. Bake in a preheated oven at 180°C (350°F) for about 30–35 minutes, or until golden brown.
6. Let cool before slicing and serving

Tiramisu - Baklava

Ingredients

- 3 eggs (yolks and whites separated)
- 200 g kaymak (or mascarpone if unavailable)
- 50 g honey + 2 extra tablespoons
- 50 g melted butter
- 30 g chopped pistachios
- 30 g chopped hazelnuts
- 4 sheets of phyllo pastry
- Unsweetened cocoa powder, to taste (optional, for decoration)



1. Prepare the crunchy base (baklava-style): Melt the butter. Layer the phyllo sheets in a small baking pan, brushing each sheet with melted butter.
2. Sprinkle a mix of chopped pistachios and hazelnuts between two layers of phyllo.
3. Cut the phyllo into squares or rectangles and bake at 180°C for about 10–12 minutes, until golden. Remove from the oven and let cool.
4. Make the tiramisù cream with kaymak: Beat the egg yolks with the honey until pale and fluffy. Add the kaymak (or mascarpone) and fold gently.
5. Whip the egg whites until stiff peaks form, then fold them into the mixture with upward movements to keep it light.
6. Assemble the tiramisù-baklava: In a bowl or individual glasses, spread a layer of kaymak cream.
7. Crumble some of the crunchy phyllo on top. Add another layer of cream and sprinkle with chopped nuts.
8. Finish with a drizzle of honey and, if desired, a dusting of cocoa powder.

Crocchetta

Ingredients

- 500 g potatoes
- 150 g chicken breast
- 1 small onion
- 1 egg + 1 for coating
- 1 teaspoon sweet paprika
- Salt to taste
- Flour, for coating
- Strouhanka (Czech) or Prezle (Serbian), for coating
- Oil for frying



1. Prepare the potatoes: Boil the potatoes with their skins until tender. Peel and mash them with a potato masher or fork in a large bowl.
2. Finely chop the onion and sauté lightly in a little oil until translucent. Dice or shred the chicken breast and cook. Add chicken and onion to the mashed potatoes. Mix in 1 egg, paprika, and salt. Stir well until the mixture is smooth and compact. If the mixture is too soft, add a little flour.
3. Shape the croquettes: Take portions of the mixture and shape into cylinders or ovals about 5–6 cm long. Coat each croquette first in flour, then in beaten egg, and finally in strouhanka or prezle. Make sure they are evenly coated.
4. Fry: Heat oil to medium-high and fry the croquettes until golden and crisp.
5. Drain on paper towels and serve hot.

Pizza Montanara Revisited

Ingredients

Dough:

- 500 g pizza flour
(type "0")
- 320 g cold water
- 2 g dry yeast (or 6 g fresh)
- 12 g salt
- 10 g olive oil

(Optional, for elasticity)

Filling:

- 150 g sudžuk (sujuk),
diced small
- 120 g thick quark
cheese
- 150 g rich tomato
purée
- 1 garlic clove
- Salt, olive oil, oregano

To finish:

- Sweet or spicy ajvar
- Fresh basil leaves
(optional)
- A drizzle of olive oil



1. Dissolve the yeast in cold water. Add the flour and mix until rough. Add salt, then olive oil if using. Knead until smooth and slightly sticky. Cover and let rise for 2 hours. Divide into 4 balls (about 150 g each).
2. Warm a little olive oil with the garlic clove. Add tomato purée, salt, and oregano. Simmer until thick, almost like pizza sauce.
3. Dice into small cubes. Heat in a dry pan for 1 minute. Fry the dough at 170°C until golden. Top with tomato sauce, sudžuk, and quark. Finish with ajvar, basil, and a drizzle of olive oil.

Serbian-Style Beef Patties (Pljeskavice)

Ingredients

- 500g (1lb) ground beef (preferably with some fat for juiciness)
- 1 onion, finely grated or minced
- 1 tsp salt
- ½ tsp black pepper
- ½ tsp paprika (sweet or hot, to taste)
- 1-2 tsp sparkling water (optional for juiciness)
- a little oil for frying



1. in a large bowl, combine ground beef, onion, salt, pepper, and paprika and (if using) a splash of sparkling water.
2. Knead the mixture well with your hands until everything is fully combined. Let it rest in the fridge for 30 – 60 minutes to develop flavor.
3. Divide the mixture into 4-6 portions and shape into thin, round patties.
4. Heat a pan (or grill, if available) over medium-high heat and lightly oil it.
5. Cook the patties for about 4-5 minutes on each side, until golden brown on the outside and cooked through.
6. Serve hot with fresh bread, onion slices, kajmak, or in a flatbread (somun) for a traditional Serbian-style meal.

Rolled Tortillas

Ingredients

- 500g flour
- 2dl warm water
- 2 tablespoons oil
- 10g salt

For Filling

- 500g ground beef
- 1dl oil
- 1 bay leaf
- 100g onion
- 200g tomato puree
- 1dl red wine or stock
- Salt
- Ground pepper



1. Knead the dough, let it rest for 15 minutes, divide it into pieces, roll each piece out thinly, and cook in a dry pan for 5 minutes on each side. Brush the cooked tortillas with warm water and oil, and cover with plastic wrap so they soften.

2. In heated oil, saute finely chopped onion and bay leaf, add the meat and continue sauteing, then add the tomato, wine, and seasonings and cook for 20 minutes. Cook a vegetable mix separately and drain.

3. Place the meat filling, cooked vegetables, and 2 slices of mozzarella on the tortilla. Roll it up and cut in half.

Fritters

Ingredients

- 4 eggs
- 500g yogurt
- 1 teaspoon salt
- 1 baking powder
- 300g flour
- 200g feta cheese
- 200g kajmak
- (for the sweet version: powdered sugar and melted chocolate)



1. Beat the eggs, then add the yogurt, salt, baking powder, and flour. Mix until you get a medium-thick batter.
2. Cut the feta cheese into cubes and mix it into the batter.
3. Use a spoon to scoop small balls of batter and fry them in deep oil until golden brown. Serve with kajmak.
4. If you're making the sweet version, do not add salt to the batter.
5. After frying, sprinkle the fritters with powdered sugar and pour melted chocolate over them.

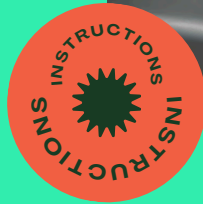
Fried Eggplant

Ingredients

- 1kg eggplant
- 200g flour
- 4 eggs
- 200g breadcrumbs
- 100g parmesan cheese
- 1l oil
- 10g salt

For the tartar sauce:

- 200g mayonnaise
- 100g pickles
- A bunch of parsley and dill



1. Peel the eggplant, salt it, and leave it for about 10 minutes.
2. Pat dry with a paper towel, then coat in flour, eggs, and breadcrumbs mixed with grated parmesan.
3. Fry in deep oil until golden yellow, then place on paper towel to drain.
4. Serve with tartar sauce.

Chicken Skewers in pan

Ingredients

- 500g chicken breast or thigh, cut into cubes
- 2-3 tsp olive (or sunflower oil)
- 1 tsp paprika (sweet or smoked)
- ½ tsp garlic powder (or 2 minced garlic cloves)
- Salt and black pepper, to taste
- Wooden or metal skewers



1. Prepare skewers: If using wooden skewers, soak them in water for at least 20 minutes.
2. Marinate chicken: In a bowl, mix olive oil, paprika, galic, salt, and pepper. Add chicken cubes, coat well, and let sit for at least 30 minutes (or a few hours in the fridge).
3. Assemble skewers: Thread only the chicken pieces onto skewers
4. Cook: Heat a large nonstick or grill pan over medium heat. Add a little oil. Place skewers in the pan and cook for about 10-12 minutes, turning occasionally, until chicken is golden and fully cooked (internal temperature at least 75 ° C/165 ° F).
5. Serve: Enjoy with bread, salad, rice or dipping sauce of your choice.

Pan-Fried Ćevapčići (beef only)

Ingredients

- 750g ground beef
(ideally 15-20% fat)
- 3 cloves garlic,
minced
- 1 tsp salt
- ½ tsp black pepper
- ½ tsp paprika
(optional, for flavor)



1. In a large bowl, combine ground beef, garlic, salt, pepper, and paprika. Mix thoroughly with your hands until the texture becomes sticky and uniform
2. Cover the bowl and refrigerate for at least 1-2 hour let the flavors blend and to make shaping easier.
3. Lightly wet your hands and roll the mixture into small sausage-shaped pieces, about 6-8cm long and finger-thick
4. Cook in a pan: heat a non-stick or cast-iron pan over medium-high heat. Add a light drizzle of oil. Place the Ćevapčići in the pan without overcrowding. Cook for about 8 – 10 minutes total, turning occasionally, until evenly browned and cooked through.
5. Serve: Traditionally served with flatbread, fresh chopped onion, sour cream or kaymak and ajvar.

Pulled Beef with muffins

Ingredients

- Beef neck (front beef cut)
- Full-fat mustard (Dijon mustard)
- Worcestershire sauce
- Honey
- Sweet paprika
- Butter
- Salt
- Crushed black pepper
- All-purpose wheat flour
- Dry yeast
- Milk
- Eggs
- Sugar
- Sour cream
- Mozzarella (or mild cheddar)
- Fresh plums
- Lemon juice
- Cranberry sauce
- Fresh tomatoes



1. Rinse the beef, cut it into larger pieces or slices. Add mustard, Worcestershire sauce, honey, paprika, salt, and pepper, and mix everything evenly. Place the meat into a vacuum-seal bag, add slices of butter, and vacuum seal it. Cook in a water bath at 78°C for 14 hours. After cooking, pull the meat apart into individual fibers (shred it)
2. Rinse the plums, blanch them, and remove the skin. Remove the pits and cook them down with sugar and lemon juice. Strain the mixture through a sieve.
3. From the milk, sugar, yeast, and a little flour, prepare a starter. In a bowl, mix the flour with salt, then add the starter, eggs, and melted butter. Knead into a smooth, non-sticky dough. Let it rise. After rising, divide the dough, shape it into balls, and place them into a greased muffin tray. Let them rise again and then bake in a combi oven at 170°C for 18 minutes
4. After the muffins have cooled slightly, cut off the top, hollow them out, fill them with diced tomatoes, shredded meat, and the plum sauce, then sprinkle with grated mozzarella (or cheddar). Bake at 200–220°C for 3–5 mins

Chicken Skewers with Plum Sauce

Ingredients

- Boneless chicken thigh fillets
- Smoked beef ham – slices
- Onion (red / yellow / shallot)
- Fresh bell pepper (green / red)
- Fresh plums
- Sour cream (or yogurt)
- Olive oil (or vegetable oil)
- Salt
- Pepper
- Ground chili powder
- Sugar (granulated)



1. Rinse the chicken meat, clean it, and cut it into pieces. Season with salt and pepper, add sour cream (or yogurt), and let it marinate for a short time.
2. Peel and clean the onion, wash and clean the bell pepper, and cut them into pieces similar in size to the chicken. Cut the ham slices into similar-sized pieces. Season the onion and bell pepper lightly with salt and pepper.
3. Thread the chicken, ham, onion, and bell pepper onto skewers, alternating the ingredients, and finishing with a piece of chicken. Brush lightly with oil and bake in the oven at 170°C for 15–20 minutes.
4. For the plum sauce: rinse the plums, blanch them, and remove the skin. Remove the pits and cook the plums with sugar (adjust for tartness). Strain the sauce through a sieve.
5. After the skewers are cooked, pour the plum sauce over them, seasoned with chili to taste, and serve.

Poppy Seed and Plum Strudel

Ingredients

- Yeast Dough
- 250 g all-purpose flour
- 40 g granulated sugar
- 100 ml milk
- Milk for brushing
- 10 g yeast
- 40 g butter
- 10 g ghi
- 1 egg
- 1 egg for brushing
- A pinch of salt

Filling

- 100 g Ground poppy seeds
- 40 g Granulated sugar
- 110 ml Milk
- Lemon zest
- 8 Plums



1. In lukewarm milk, dissolve a teaspoon of sugar, crumble in the yeast, and let the starter rise.
2. Melt the butter and ghi, then let them cool. In a bowl, mix the flour, salt, and the remaining sugar. Add the risen yeast with milk, the egg, and the cooled butter and ghi. Knead into a smooth dough. Cover the bowl with a cloth and let it rise for about 1 hour.
3. Meanwhile, prepare the poppy seed filling. Heat the poppy seeds with sugar in the milk, then let the mixture cool. Add the lemon zest to the cooled filling.
4. Roll out the risen dough into a rectangle. Spread the poppy seed filling over the dough, place the plum halves on top, and roll it up into a strudel.
5. Carefully transfer the strudel onto a baking sheet lined with baking parchment. Brush with an egg beaten with a little milk.
6. Bake in a preheated oven at 180°C for about 30 minutes, until golden brown.

Posvícenské koláče

Ingredients

- 500 g plain flour
- 250 ml lukewarm milk
- 100 ml melted butter
- 100 ml light vegetable oil
- 3 egg yolks
- 2 tbsp caster sugar
- 42 g fresh yeast
- pinch of salt



1. Mix flour, sugar, and salt. Make a well, pour in the milk, crumble in the yeast, and prepare a starter. Leave to rise. Then add the yolks, butter, and oil. Knead into a smooth dough and leave to rise for one hour.
2. Quark: soft quark, egg yolk, vanilla sugar, icing sugar, lemon zest
3. Plum jam: plum jam, Czech rum (2 tbsp per 250 g jam), almonds for garnishing
4. Poppy seed: ground poppy seeds, milk, sugar, rum, optionally jam, cinnamon
5. Walnut: ground walnuts, sugar, milk or cream
6. From the risen dough, pinch off small pieces, flatten, fill with a chosen filling, and shape into balls or rounds. Make a dent in the centre for a second filling in the case of dvojctihodné koláče. Place on a baking tray, brush with egg, and leave to rise again. Garnish with almonds or crumble. Bake at 180 °C for 12–15 minutes.
7. Modern versions often use non-yeasted dough for quicker preparation. Traditional serving includes dusting with vanilla icing sugar, or brushing with melted butter mixed with rum.

Potato Pancake (Bramborák)

Ingredients

- 1 kg raw potatoes
- 2 eggs
- 100 g plain flour
- 4–6 cloves garlic
- Salt and freshly ground black pepper
- 1 tbsp dried marjoram or 2 tbsp fresh marjoram
- Lard or vegetable oil for frying



1. Peel the potatoes, grate them finely or coarsely, and squeeze out any excess water.
2. Add the crushed garlic, eggs, flour, marjoram, salt, and pepper, and mix everything thoroughly.
3. Heat the lard or oil in a frying pan. Use a ladle to spread thin pancakes and fry them on both sides until golden brown.
4. Place the finished pancakes on kitchen paper to absorb excess fat.

Smažený sýr (Fried Cheese / “Cheese Schnitzel”)

Ingredients

- 2 thick slices of Edam
cheese approx. 1 cm
thick)

- plain flour
- semi-coarse flour
- 2 eggs
- breadcrumbs
- rapeseed oil or
clarified butter for
frying

Tartar Sauce

- 200 g mayonnaise
- 50 g pickled
mushrooms, chopped
- 20 g capers
- 10 g anchovies
- 1 small onion
- 1 tbsp white wine
- 1 tbsp caper brine (or
pickle brine)
- 1 tsp full-fat mustard
- Salt and freshly
ground white pepper
- Chives
-(optional: a few drops
of Worcestershire)



1. Mix the breadcrumbs with the coarse flour in a ratio of 2:1.
2. Coat the cheese slices first in plain flour, then in beaten eggs, and finally in the breadcrumb-flour mixture. Dip again in the eggs, then coat once more in breadcrumbs.
3. Heat oil or clarified butter in a deep pan or fryer to approx. 180 °C.
4. Fry the cheese on both sides until golden, turning carefully so the coating does not split, and the cheese does not leak.
5. Once fried, leave to drain on a paper towel.

Tartar Sauce

1. Mix the chopped mushrooms, capers, and onion with the mayonnaise in a bowl.
2. Add the white wine, caper brine, and mustard, then season with salt and pepper.
3. Stir well and refrigerate for at least 30 minutes to allow the flavours to blend.
4. Sprinkle with freshly chopped chives before serving.

Smažený sýr serve with the ideal accompaniment-tartar sauce.



Enjoy your meal!

Afiyet olsun!

Buon appetito!

Dobrouchut!

Prijatno!

