



Erasmus+



“Global Street Foods and Talent Development: An Educational Initiative”

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Content

SERBIA	2
Fritters.....	2
Rolled Tortillas.....	3
Pan-Fried Čevapčići.....	4
Serbian-Style Beef Patties (Pljeskavice).....	5
Chicken Skewers in a Pan.....	6
Fried Eggplant.....	7
CZECH REPUBLIC	8
Chicken Skewers.....	8
Fried Cheese.....	9
Tartar Sauce.....	10
Poppy Seed and Plum Strudel.....	11
Potato Pancake.....	12
Pulled beef with muffins.....	13
Traditional Festive Sweet Pastries.....	14
ITALY	15
Crocchetta Erasmus.....	15
Crostata.....	16
Parmigiana di Melanzane.....	17
Pizza Margherita.....	18
Pizza Montanara Revisited.....	19
Tiramisu – Baklava.....	20
TURKEY	21
Cevapi tantuni mix.....	21
Chicken tantuni with homemade lavash.....	22
Gozleme pizza mix.....	23
Semolina halva with ice cream.....	24
Tart irmik mix.....	25
Turkish flatbread with kashar cheese.....	26
History of Street Food in Serbia.....	27
History of Street Food in the Czech Republic.....	29
History of Street Food in Italy.....	32
History of Street Food in Turkey.....	35





Fritters (recipe for 5 people)

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)

INSTRUCTIONS

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





Rolled Tortillas

(recipe for 5 people)

INGREDIENTS

For the tortillas:

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

INGREDIENTS

For the filling:

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

Serving:

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



INSTRUCTIONS

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.

INSTRUCTIONS

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.





Pan-Fried Ćevapčići (beef only)

INGREDIENTS (about 4 servings):

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

INSTRUCTIONS

1. Mix the meat:

- 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. Chill:

- Cover the bowl and refrigerate for at least 1-2 hour let the flavors blend and to make shaping easier.

3. Shape:

- 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.





Serbian-Style Beef Patties (Pljeskavice)



INGREDIENTS (for 4-6 patties)

- 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



INSTRUCTIONS:

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.



Chicken Skewers in a Pan

INGREDIENTS (2-3 servings)

- 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



INSTRUCTIONS

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, garlic, 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.





Fried Eggplant

(recipe for 5 people)

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



INSTRUCTIONS

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





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 chilli powder
- Sugar (granulated)

Others:

Skewers, 20 cm



INSTRUCTIONS

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.

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.

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.

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.

After the skewers are cooked, pour the plum sauce over them, seasoned with chili to taste, and serve.

TIP: You can mix the plum sauce with the drippings from the skewers and use it to coat the skewers for extra flavor.



Smažený sýr

(Fried Cheese / “Cheese Schnitzel”)

INGREDIENTS (2 SERVINGS)

- 2 thick slices of Edam cheese (ideally at least 40% fat, approx. 1 cm thick)
- plain flour
- semi-coarse flour
- 2 eggs
- breadcrumbs (ideally from toasted bread)
- rapeseed oil or clarified butter for frying



INSTRUCTIONS

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.

Smažený sýr can be served with boiled potatoes, a vegetable salad, or in a bun. The ideal accompaniment is tartar sauce.





Tartar Sauce (Tatarská omáčka)

INGREDIENTS

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



INSTRUCTIONS

Mix the chopped mushrooms, capers, and onion with the mayonnaise in a bowl.

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





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



INSTRUCTIONS

In lukewarm milk, dissolve a teaspoon of sugar, crumble in the yeast, and let the starter rise.

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. During this time, fold or knead the dough once or twice with a wooden spoon.

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.

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.

Carefully transfer the strudel onto a baking sheet lined with baking parchment. Brush with an egg beaten with a little milk.

Bake in a preheated oven at 180°C for about 30 minutes, until golden brown.



Potato Pancake (Bramborák)

INGREDIENTS (FOR ABOUT 4–5 PIECES):

- 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

INSTRUCTIONS

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.

In some regions, a little fried onion or bacon is added for extra flavour, and the batter can be softened with milk if it is too thick.

Potato Pancake is often served on its own as a main dish, but it can also accompany meat or sauerkraut.





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

OTHERS:

- Napkins / waxed paper for serving
- Muffin baking tray

Beef

Rinse the beef, remove any membranes, clean it, and cut it into larger pieces or slices. Add mustard, Worcestershire sauce, honey, paprika, salt, and pepper, and mix everything thoroughly so the flavors combine and coat the meat 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) and keep it warm for service.

Plums

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.

Muffins

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 (in a regular oven: 190°C for 20–25 minutes).

Assembly

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 minutes.

Serve in a napkin or waxed fast-food paper.

TIP

For a better effect, pre-bake the hollowed-out muffins so they stay crispy on the inside as well.





Traditional Festive Sweet Pastries (Posvícenské koláče)



BASIC DOUGH RECIPE

- 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

INSTRUCTIONS

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.

MOST COMMON FILLINGS

- **Quark:** soft quark, egg yolk, vanilla sugar, icing sugar, lemon zest
- **Plum jam:** plum jam, Czech rum (2 tbsp per 250 g jam), almonds for garnishing
- **Poppy seed:** ground poppy seeds, milk, sugar, rum, optionally jam, cinnamon
- **Walnut:** ground walnuts, sugar, milk or cream

SHAPING AND BAKING

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 *dvojitohodné 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.

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.





Crocchetta Erasmus

INGREDIENTS (MAKES ABOUT 12–16 CROQUETTES):

- 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



INSTRUCTIONS

Prepare the potatoes:

1. Boil the potatoes with their skins until tender.
2. Peel and mash them with a potato masher or fork in a large bowl.

Prepare the filling:

1. Finely chop the onion and sauté lightly in a little oil until translucent.
2. Dice or shred the chicken breast and cook.
3. Add chicken and onion to the mashed potatoes.
4. Mix in 1 egg, paprika, and salt.
5. Stir well until the mixture is smooth and compact. If the mixture is too soft, add a little flour.

SHAPE THE CROQUETTES:

1. Take portions of the mixture and shape into cylinders or ovals about 5–6 cm long.
2. Coat each croquette first in flour, then in beaten egg, and finally in strouhanka or prezle.
3. Make sure they are evenly coated.

FRY:

1. Heat oil to medium-high and fry the croquettes until golden and crisp.
2. Drain on paper towels and serve hot.





Crostata

INGREDIENTS

- All-purpose flour (type 00): 500 g
- Whole cane sugar: 200 g
- Sunflower seed oil: 125 g
- Water (at room temperature): 90 g
- Grated lemon zest: ½ lemon
- Grated orange zest: ½ orange
- Baking soda: 1 pinch
- Fine salt: 1 pinch

For the Filling

- Plum jam: 300 g
- Fresh Plums



INSTRUCTIONS

- In a large bowl, combine the flour, sugar, baking soda, salt, lemon zest, and orange zest.
- 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.
- 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.
- 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).
- Bake in a preheated oven at 180°C (350°F) for about 30–35 minutes, or until golden brown.
- Let cool before slicing and serving





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



INSTRUCTIONS

- Slice eggplants into 1cm rounds. Salt and let rest for 30 minutes to draw out moisture.
- Grill or bake slices until tender (it is possible to avoid frying to reduce oil use).
- In a pan, sauté garlic in olive oil, add tomato passata, and simmer with basil for 15 minutes.
- In a baking dish, layer sauce, eggplant, mozzarella, and Parmigiano. Repeat layers.
- Top with breadcrumbs and bake at 180°C for 30–35 minutes until golden.
- 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 (preferably Italian, DOP)
- 1 teaspoon whole sea salt

For the topping (seasonal and sustainable):

- Organic tomato puree 500 ml (preferably in a glass jar, not a can)
- Fior di latte mozzarella from a local dairy or a plant-based alternative 250 g (e.g., rice or cashew mozzarella)
- 20 g Fresh or dried oregano
- 20 g Fresh basil (if available)



INSTRUCTIONS

Step 1: Prepare the Dough

In a small bowl, dissolve the yeast and sugar in warm water. Let it sit for 5–10 minutes until it becomes foamy.

In a large bowl, mix flour and salt. Add the yeast mixture and olive oil.

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.

Step 2: Preheat and Shape

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.

Step 3: Assemble the Pizza

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.

Step 4: Bake

Transfer to the oven and bake for 7–10 minutes, or until the crust is golden and the cheese is bubbling and slightly browned.

Step 5: Serve

Garnish with extra fresh basil (optional) and a final drizzle of olive oil.

Slice and enjoy hot!





Pizza Montanara Revisited

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



INSTRUCTIONS

Make the dough:

1. Dissolve the yeast in cold water.
2. Add the flour and mix until rough.
3. Add salt, then olive oil if using.
4. Knead until smooth and slightly sticky.
5. Cover and let rise for 2 hours.
6. Divide into 4 balls (about 150 g each).

Cook the tomato sauce:

1. Warm a little olive oil with the garlic clove.
2. Add tomato purée, salt, and oregano.
3. Simmer until thick, almost like pizza sauce.

Prepare the sudžuk:

1. Dice into small cubes.
2. Heat in a dry pan for 1 minute.

Final step:

1. Fry the dough at 170°C until golden.
2. Top with tomato sauce, sudžuk, and quark.
3. Finish with ajvar, basil, and a drizzle of olive oil.





Tiramisù - 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)



INSTRUCTIONS

Prepare the crunchy base (baklava-style):

1. Melt the butter.
2. Layer the phyllo sheets in a small baking pan, brushing each sheet with melted butter.
3. Sprinkle a mix of chopped pistachios and hazelnuts between two layers of phyllo.
4. Cut the phyllo into squares or rectangles and bake at 180°C for about 10–12 minutes, until golden.
5. Remove from the oven and let cool.

Make the tiramisù cream with kaymak:

1. Beat the egg yolks with the honey until pale and fluffy.
2. Add the kaymak (or mascarpone) and fold gently.
3. Whip the egg whites until stiff peaks form, then fold them into the mixture with upward movements to keep it light.

Assemble the tiramisù-baklava:

1. In a bowl or individual glasses, spread a layer of kaymak cream.
2. Crumble some of the crunchy phyllo on top.
3. Add another layer of cream and sprinkle with chopped nuts.
4. Finish with a drizzle of honey and, if desired, a dusting of cocoa powder.



Cevapi tantuni mix

INGREDIENTS

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



INSTRUCTIONS

1. First, cut the chicken into small pieces.
2. Heat the pan and the oil.
3. Then 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.





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)

INSTRUCTIONS (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.

INGREDIENTS (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)

INSTRUCTIONS (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





Gözleme pizza mix

INGREDIENTS

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



INTRUCTIONS

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.





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



INSTRUCTIONS:

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.



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



INTRUCTIONS

1. First, melt the butter in a pot.
2. Add semolina and stir 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.





Turkish flatbread (gözleme) with kashar cheese

INGREDIENTS (DOUGH):

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

INGREDIENTS (FILLING):

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



INSTRUCTIONS:

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



History of Street Food in Serbia

The history of street food in Serbia is a fascinating blend of centuries-old influences from the East and the West that merge into what we recognize today as quick and affordable meals.

Roots and foreign influences

Serbian cuisine historically developed under the strong influence of neighboring cultures and conquerors: Byzantium and Greece, The Ottoman Empire and Austro-Hungary and Central Europe. Byzantium and Greece influence is seen in the use of cheese, olives and specific dough preparation methods. Secondly, The Ottoman Empire had the most significant impact on street food. The Turks brought dishes like burek, ćevapi and baklava. Finally, the Austro-Hungarian Empire dominated the northern part of the country (Vojvodina), bringing dishes like krofne (doughnuts), štrudle (strudels) and Wiener Schnitzel.



Development through the centuries

In the Middle Ages, the diet was based on livestock and grains. Simple roasted meals were offered at squares and fairs. During the 19th Century, the first forms of street food appeared in Belgrade. Vendors sold hot burek, gibanica and đevrek (simit). The first grill shops were established at marketplaces, such as the Great Market in central Belgrade. Around the Yugoslav period, pljeskavica and ćevapi earned massive popularity. Bakeries became 24-hour spots, making burek and yogurt the most popular breakfast.

Street food specialties

Pljeskavica and ćevapi developed a special shape and flavor in Serbia, despite their Oriental background. Cities like Leskovac and Novi Pazar are well-known for their barbecue. Next, burek is made in round pans and filled with cheese or meat. Mekike and krofne are fried dough which can be savory or sweet.



History of Street Food in Serbia

Today....

Street food in Serbia remains deeply traditional but is increasingly modernizing through events such as the Belgrade Burger Festival or the Belgrade Night Market. Smaller Serbian towns also organize street food meetings which include various topics, Fish paprikash cooking competition in Apatin being one of them.

This year in Istanbul....

We will prepare three traditional dishes: ćevapi, pljeskavice and ražnjići. These were also presented in Prague, when we were acquainted with the Italian, Turkish and Czech specialties. Gaining inspiration from them, we created additional three dishes: fried eggplant (Italy), fritters with cheese (Czech Republic) and rolled tortillas with beef filling (Turkey).





History of Street Food in the Czech Republic

Street food, or food sold directly on the streets, has a long and fascinating history in the Czech Republic. Although it is often perceived as a modern trend of recent years, various forms of street food have existed in this region for centuries. The development of street food reflects broader changes in society, the economy, and the lifestyle of the population.



The origins of street food in the territory of today's Czech Republic date back to the Middle Ages. In major cities such as Prague, Brno, and Olomouc, simple and affordable meals were sold at markets and town squares to craftsmen, merchants, and travelers. Markets served as important centers of everyday life, where people could not only purchase ingredients but also enjoy a quick meal.

Street vendors typically offered roasted sausages, bread with lard, pretzels, sweet pastries, and various types of soup. Food was usually prepared directly on site or in nearby stalls and was intended for quick consumption. These early forms of street food played an important role in feeding urban populations who needed convenient and inexpensive meals.

The 19th Century and Urban Development

During the 19th century, particularly throughout the Industrial Revolution, Czech cities experienced rapid growth and urbanization. As increasing numbers of people moved to cities in search of work, the demand for quick and affordable meals grew significantly. Street food became a practical solution for workers who needed to eat quickly during work breaks or while commuting.

At this time, stalls selling sausages with bread became especially popular. These stalls were often located near railway stations, factories, or busy city centers. In Prague, the first specialized fast-food stalls gradually appeared and soon became a natural part of urban life.

Street Food during the First Czechoslovak Republic

The period of the First Czechoslovak Republic (1918–1938) brought further development and diversification of street food culture. Czechoslovakia was considered a modern and culturally progressive country, and urban residents increasingly enjoyed quick meals while spending time in the city.

Buffets, food stalls, and small kiosks began to appear more frequently in public spaces. Popular foods included sausages, hot dogs, open-faced sandwiches, and a variety of sweet pastries. Street vendors also sold lemonade and ice cream, which were particularly popular during the summer months. During this period, street food became a common and well-accepted part of everyday life, especially in larger cities.





History of Street Food in the Czech Republic



The Socialist Period (1948–1989)

After World War II and the establishment of the socialist regime, the system of gastronomy in Czechoslovakia changed significantly. Most food services were controlled by the state, and street food mainly existed in the form of state-owned stalls, kiosks, and buffets.

Typical examples included stands selling hot dogs, lángos, and fries. A

characteristic feature of this period was the presence of small fast-food windows, where people could quickly purchase simple meals to take away. Among the most popular foods were sausage in a roll (similar to a hot dog), sausage with mustard, lángos with garlic and cheese, fried cheese served in a bun, fries, and ice cream in a cone.

Although the variety of street food was limited compared to today, it still played an important role in everyday life. Many people relied on these stalls as a convenient source of quick and inexpensive meals.

Street Food after 1989

Following the Velvet Revolution in 1989, the Czech Republic underwent significant political, economic, and cultural changes. The opening of borders allowed new culinary influences to enter the country, which also had a strong impact on the street food scene.

In the early 1990s, stalls selling hamburgers, hot dogs, kebabs, and pizza began to appear throughout Czech cities. Street food gradually became associated with a modern and Western lifestyle. New stands and small fast-food establishments emerged in city centers and other busy areas.

One of the most successful examples was kebab, which quickly spread across the country and became extremely popular. For many people, street food represented an opportunity to enjoy quick, tasty meals at relatively affordable prices while experiencing new international flavors.

The History of Street Food Festivals in the Czech Republic

Street food festivals have become very popular in the Czech Republic during the last fifteen years. Today, many Czech cities organize these events every year. People visit them to taste different food, meet friends, and enjoy music and entertainment. However, street food festivals were not always common in Czech culture. Their history is quite new, and it shows how Czech society has changed.

In the past, Czech people usually ate traditional meals at home or in restaurants. Classic Czech dishes like svíčková, goulash, schnitzel, and dumplings were very popular. Fast food existed, but it was simple. During the 1990s, after the fall of communism, new food styles slowly came to the country. International cuisine such as





History of Street Food in the Czech Republic

Italian pizza, American burgers, and Asian noodles started to appear in big cities like Prague and Brno. The real street food movement started around 2010.

Young entrepreneurs traveled abroad and discovered food trucks and modern street markets. They liked the idea of fresh, quick, and creative meals prepared in front of customers. When they returned home, they began to organize similar events in Czech cities.



At first, festivals were small and simple. They were organized in parks or city squares. Social media helped a lot. Facebook and Instagram allowed organizers to promote their events easily and attract young visitors. Photos of colorful food became very popular online. Festivals began to offer not only food but also live music, workshops, and programs for children.

Vietnamese cuisine became especially popular because the Czech Republic has a large Vietnamese community. Dishes like pho soup and banh mi became common at festivals and are now loved by many Czech people.

Quality became very important. Vendors use fresh ingredients from local farmers. Vegetarian and vegan meals also became more common. Food trucks became a symbol of this new culture. Many young chefs started their business this way.

Today, street food festivals are part of modern Czech gastronomy culture. They are organized in almost every larger city. Some festivals welcome thousands of visitors for one weekend. The atmosphere is friendly and open. Street food festivals are not only about food. They connect people, support small businesses, and often focus on sustainability. Reusable cups and ecological packaging are now common. In conclusion, the history of street food festivals in the Czech Republic is short but dynamic. From small local events, they grew into large cultural celebrations. They show how Czech society has become more international, open, and interested in quality food and community life.





Italian hospitality school

Short General Description of Italian Culinary Tradition

Italian cuisine is a mosaic of regional identities, shaped by geography, climate, and centuries of cultural exchange. It values **simplicity**, **seasonality**, and **highquality local ingredients**, often using just a few elements to create deeply expressive flavors. From Alpine butterbased dishes in the north to olive oil, citrus, and seafood in the south, Italy's food culture reflects its landscapes and long history—from Roman techniques to Arab, Norman, and Spanish influences. At its heart, Italian cooking celebrates conviviality, craftsmanship, and the joy of transforming humble ingredients into iconic dishes.

Historical Notes on the Six Dishes

1. Crostata di Frutta

A traditional Italian tart with roots in medieval convent kitchens, where nuns prepared *crostata* using preserved fruit and simple shortcrust pastry. The modern freshfruit version became popular in the 20th century with the wider availability of seasonal fruit and pastry cream. It represents the Italian love for rustic desserts that highlight natural ingredients.

2. Tiramisù

Born in the Veneto region—most commonly attributed to Treviso in the 1960s—tiramisù evolved from earlier layered desserts made with coffee and cream. Its name means “pick me up,” referring to the energizing combination of espresso, sugar, and cocoa. It quickly spread across Italy and became one of the world's most recognized Italian desserts.

3. Parmigiana (Melanzane alla Parmigiana)

Despite the name, the dish is not from Parma but is widely linked to **Naples** and **Sicily**, where eggplants were introduced by the Arabs in the Middle Ages. The technique of layering fried eggplant with tomato sauce and cheese developed between the 18th and 19th centuries. It embodies southern Italian flavors and the tradition of ovenbaked layered dishes.

4. Pizza Margherita

Created in **Naples** in 1889, this pizza was famously prepared by pizzaiolo Raffaele Esposito to honor Queen Margherita of Savoy. Its colors—red tomato, white mozzarella, and green basil—symbolize the Italian flag. Although pizza existed long before, this moment helped codify the modern Neapolitan pizza identity.

5. Pizza Montanara

A traditional Neapolitan street food, the montanara is a small **fried pizza** topped with tomato sauce, basil, and cheese. Its origins lie in the mountain villages around Naples, where frying dough was a practical method for cooking without an oven. It became popular in the 19th and early 20th centuries among workingclass families.

6. Crocchetta (Crocchette di Patate)

Potato croquettes arrived in Italy in the 18th–19th centuries, influenced by French cuisine (*croquettes*). In southern Italy—especially Naples and Sicily—they became a staple of *friggitorie* (friedfood shops). Italian crocchette often include parsley, cheese, or ham, reflecting local tastes and the tradition of using leftovers creatively.





Gözleme: recipe and history

History of Gözleme

Turkish cuisine is one of the most remarkable cuisines in the world with its deep-rooted history and rich diversity. Gözleme, which is a part of this cuisine, is both a tradition that has survived from the past to the present and a cultural heritage. Prepared in different ways all around Anatolia, gözleme is one of the best examples of how simple ingredients can create an extraordinary flavor. This dish, made by filling thinly rolled dough with various fillings, has maintained its place on tables for centuries thanks to being both practical and satisfying.

The history of gözleme dates back to the Turks of Central Asia. Nomadic Turkish communities needed to prefer foods that were easy to carry, simple to prepare, and filling enough to keep them full for a long time. In line with this need, simple dough made from flour and water was cooked over fire and consumed. Over time, as Turks settled in Anatolia, they improved this basic recipe by adding various herbs, cheeses, and meat products, and thus gözleme reached its present form. Especially in village life, gözleme prepared by women through collective work became not only a meal but also a social activity.

One of the most important tools used in making gözleme is the cooking surface called a “sac.” The sac is usually a slightly curved metal surface used over a wood fire. The traditional wood fire gives gözleme its unique aroma. Although gas or electric sacs are used in modern kitchens today, traditional methods are still preferred in rural areas. The taste and smell of gözleme prepared outdoors, in harmony with nature, clearly show how valuable this traditional method is.

Making gözleme requires skill. The consistency of the dough, how thin it is rolled, and the cooking time directly affect the success of this dish. A well-kneaded dough should be elastic and should be able to be thinned without tearing. The dough is rolled out with a rolling pin and skillfully stretched by rotating it. This stage requires experience and manual dexterity. The filling is placed on one half of the rolled dough, and the other half is folded over it to form a half-moon shape. Then it is carefully placed on the sac and cooked on both sides until golden brown.

The filling of gözleme varies depending on the season and personal taste. In spring, fresh herbs are commonly used. Greens such as spinach, nettle, chard, mint, and dill are frequently preferred. In summer, lighter vegetable fillings are chosen, while in winter, more filling options such as cheese, potatoes, or minced meat come to the forefront. Today, it is also possible to find modern variations such as those with cheese, sausage, or even chocolate. This variety shows how flexible and adaptable gözleme is as a dish.

There are different opinions about the origin of the name “gözleme.” According to one view, it was named this way because the ingredients were measured “by eye.” Another view suggests that the name comes from the small bubbles that form on the surface during cooking, which resemble “eyes.” Both explanations reflect the natural and simple character of this traditional food.

Today, gözleme has gained an important place not only in homes but also in restaurants, cafes, and among street foods. Especially in touristic regions, it has become a flavor that attracts the attention of foreign visitors. However, it is still widely accepted that the most delicious gözleme is made in villages using traditional methods. This is because the flavor comes from the natural ingredients and the effort of the person preparing it.

In conclusion, gözleme is a special dish that represents both the past and the present of Turkish cuisine. Although it is prepared with simple ingredients, its cultural value elevates it beyond ordinary food. This flavor, passed down from generation to generation, has secured a lasting place both on the palate and in cultural memory. Despite modern lifestyles today, the continuation of the tradition of gözleme once again shows how strong and meaningful its heritage is.





Gözleme: recipe and history

Gözleme Recipe

Ingredients:

For the dough:

- 3 cups all-purpose flour
- 1 cup warm water (adjust if necessary)
- 1 teaspoon salt

For the filling:

- 200 grams of white cheese or ricotta-style cheese
- A small bunch of fresh parsley, finely chopped
- Optional:
 - 1–2 tablespoons butter for brushing after cooking

Preparation:

To begin, place the flour in a large mixing bowl and add the salt. Mix the dry ingredients well so that the salt is evenly distributed. Gradually pour in the warm water while mixing with your hands or a spoon. Continue mixing until a soft and slightly elastic dough forms. If the dough feels too dry, you may add a little more water; if it is too sticky, sprinkle in a small amount of flour.

Once the dough comes together, transfer it onto a clean surface and knead it for about 8–10 minutes. Kneading is an important step, as it helps develop the gluten and gives the dough its elasticity. The dough should become smooth and easy to handle. After kneading, place it back in the bowl, cover it with a clean cloth or plastic wrap, and let it rest for approximately 20 minutes. This resting time allows the dough to rest, making it easier to roll out later.

While the dough is resting, prepare the filling. In a separate bowl, crumble the white cheese and mix it with the finely chopped parsley. Stir well until the ingredients are evenly combined. This simple filling creates a fresh and slightly salty flavor that is traditional in many regions.

After the resting period, divide the dough into four equal portions and shape each piece into a small ball. Lightly flour your working surface and use a rolling pin to roll each ball into a thin, round sheet. The thinner the dough, the more delicate the gözleme will be.

Place a portion of the prepared filling onto one half of the rolled dough. Spread it evenly, leaving a small border around the edges. Fold the other half of the dough over the filling to create a half-moon shape. Press the edges gently with your fingers to seal and prevent the filling from leaking during cooking.

Heat a griddle, traditional “sac,” or a non-stick pan over medium heat. Carefully place the prepared gözleme onto the hot surface. Cook each side for about 2–3 minutes, or until golden brown spots appear and the dough is fully cooked. Flip it carefully to ensure even cooking on both sides.

Once cooked, remove the gözleme from the pan and brush it lightly with butter while it is still hot. This step enhances the flavor and gives the surface a soft and slightly glossy texture.

Serve the gözleme warm. It can be enjoyed on its own or accompanied by a glass of traditional Turkish tea or fresh ayran. This dish is perfect for breakfast, lunch, or a light dinner and reflects the simplicity and richness of Turkish cuisine.





History of Street Food in Turkey

Street food has a very long and important history in Turkey. It is not only about quick meals but also an important part of Turkish culture, social life, and daily routines. For centuries, people in Turkey have eaten food from street vendors, markets, food stalls, and small carts. Street food reflects the history, economy, migration, and lifestyle of Turkish society.

Street food culture in Turkey developed especially in large cities such as Istanbul, Bursa, and Edirne during the Ottoman Empire. Because cities were crowded and people worked long hours, they needed cheap, fast, and filling food. Street vendors provided food for workers, travelers, sailors, and poor people who could not cook at home. Over time, street food became a tradition and an important part of urban culture in Turkey.



enough money to cook meat at home. Therefore, people often bought ready food from the streets. Street food was especially important for workers, soldiers, students, and travelers. In addition, street food areas were also social places where people met, talked, and spent time together. This shows that street food was not only about food but also about social life.



Street Food in the Ottoman Period

Street food in Turkey dates back to the Ottoman Empire period. Historical records show that there were many street vendors in Istanbul as early as the 15th and 16th centuries. These vendors walked around the streets or stayed in busy places such as markets, mosque squares, ports, and city centers. Popular street foods during the Ottoman period included simit, roasted chestnuts, kebabs, börek, sherbet drinks, and various pastries. Simit was one of the most popular street foods and was sold by simit sellers carrying trays on their heads or pushing carts. Street vendors were very important for city life because many people did not have kitchens or





History of Street Food in Turkey

Street Food in the Early Republic Period (1923 - 1950)

After the establishment of the Republic of Turkey in 1923, cities started to modernize and grow. Industrialization and migration from villages to cities increased. As a result, urban population grew and street food became more important. During this period, traditional street foods continued to be popular. Street vendors sold simit, börek, roasted chickpeas, roasted corn, and chestnuts. Small shops and street carts started to sell döner kebab and köfte sandwiches. Street food was cheap and accessible, so it was very popular among workers, students, and low-income people. Many people ate street food during lunch breaks or on their way home from work. Street food culture continued to grow especially in Istanbul, Ankara, and Izmir.



Street Food in the Second Half of the 20th Century (1950 - 1980)

Between 1950 and 1980, migration from rural areas to big cities increased significantly. This caused rapid urbanization and the growth of street food culture. Many migrants opened small food stalls and started selling traditional foods from their hometowns. During this period, some of the most popular street foods were: **Döner kebab, Kokoreç, Midye dolma, Köfte ekmek, Börek, Lahmacun, Roasted corn, Roasted chestnuts.**

Street food became an important part of working-class life. Many people preferred street food because it was fast, cheap, and filling. Street food vendors were usually located near factories, bus stations, ferry ports, schools, and markets. This period helped create the modern Turkish street food culture we see today.





History of Street Food in Turkey

Street Food After 1980 and Globalization

After 1980, globalization, tourism, and Western fast food culture started to influence Turkey. New foods such as hamburgers, pizza, and toast sandwiches became popular, especially among young people. However, traditional street food did not disappear. Instead, traditional and modern street foods existed together. During this period, foods like tantuni, wet hamburger (islak hamburger), kumpir, and toast sandwiches became very popular street foods. Döner kebab became internationally famous and spread to Europe and many other countries. Today, döner is one of the most well-known Turkish foods in the world. Street food stalls, kiosks, buffets, and small fast-food shops increased in number, especially in big cities.



Street Food Culture in Turkey Today

Today, street food is a very important part of Turkish culture and tourism. Both local people and tourists often eat street food. Street food is popular because it is delicious, fast, and affordable. In big cities like Istanbul, Ankara, Izmir, and Antalya, you can find many different street foods such as: **Simit, Döner, Kokoreç, Midye dolma, Tantuni, Kumpir, Börek, Lahmacun, Wet hamburger, Toast sandwiches, Roasted corn, Roasted chestnuts.**

Social media has also helped street food culture become more popular. Many people share street food photos and videos online, which attracts tourists and food lovers. Street food is now not only a way to eat but also a cultural experience.

Conclusion

In conclusion, street food in Turkey has a long history from the Ottoman Empire to modern times. It developed because of urbanization, migration, economic conditions, and cultural traditions. Over time, street food changed and expanded, but it has always remained an important part of daily life. Today, Turkish street food is famous for being delicious, diverse, and affordable. Street food culture continues to grow and remains an important part of Turkish culture and city life.

