



RECIPE BOOK OF THE PROJECT COUNTRIES

**(RECIPES FROM
TURKEY, SPAIN,
ITALY, ROMANIA,
AUSTRIA, SWEDEN,
GERMANY, CROATIA)**

TURKEY



BAKLAVA



Ingredients

- 1 pound chopped nuts
- 1 teaspoon ground cinnamon
- 1 (16 ounce) package phyllo dough
- 1 cup butter, melted
- 1 cup white sugar

- 1 cup water
- 1/2 cup honey
- 1 teaspoon vanilla extract
- 1 teaspoon grated lemon zest

Directions

- Prep 30 M
- Cook 50 M
- Ready in 2H

Preheat oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish.

- 1. Toss together cinnamon and nuts. Unroll phyllo and cut whole stack in half to fit the dish. Cover phyllo with a damp cloth while assembling the baklava, to keep it from drying out.**
- 2. Place two sheets of phyllo in the bottom of the prepared dish. Brush generously with butter. Sprinkle 2 to 3 tablespoons of the nut mixture on top. Repeat layers until all ingredients are used, ending with about 6 sheets of phyllo. Using a sharp knife, cut baklava (all the way through to the bottom of the dish) into four long rows, then (nine times) diagonally to make 36 diamond shapes.**
- 3. Bake in preheated oven until golden brown and crisp, about 50 minutes.**
- 4. While baklava is baking, combine sugar and water in a small saucepan over medium heat and bring to a boil. Stir in honey, vanilla and lemon or orange zest; reduce heat and simmer 20 minutes.**
- 5. Remove the baklava from the oven and immediately spoon the syrup over it. Let cool completely before serving. Store uncovered.**



MANTI



Ingredients

For the dough:

- **1 package fresh wonton wrappers**

or

- **4 cups flour**
- **1 tsp. salt**
- **2 eggs**

For the filling:

- **½ pound/350 grams ground beef, or a mix of ground beef and lamb**
- **1 onion, grated**
- **2 tbsp. finely chopped parsley**
- **1 tsp. salt**
- **½ tsp. black pepper**
- **½ tsp. cumin powder (optional)**
- **½ tsp. dried mint (optional)**
- **½ tsp. sweet paprika or ground cayenne pepper (optional)**

For the broth:

- 4 cups water plus 1 tsp. salt or beef bouillion
- 1 tbsp. tomato paste (optional)
- 1 tbsp. sweet pepper paste (optional)

For the sauces:

- 2-3 cloves garlic
- 3 cups plain yogurt
- 2 tbsp. butter
- 2 tbsp. tomato paste
- 1/3 cup water

Preparation:

1.To make the dough yourself, slowly mix together the flour, eggs and salt with a fork. Slowly knead in enough water to make a firm, uniform dough. Roll it out into thin sheets with a rolling pin on a floured surface, or use a pasta machine to make sheets of dough.

2.If you're using wonton wrappers, take them out of the refrigerator and lay them out on a clean surface and let them sit until they reach room temperature and soften.

3.Grate the onion finely and squeeze out the extra liquid in a fine wire strainer. Put the ground meat and spices together with the onion in a large bowl and knead them together for several minutes. Classic 'manti' calls for salt and black pepper, and sometimes parsley, but you can add other spices, too. Experiment and find what you like best.

4.Using the tip of a sharp knife, cut the lasagna sheets or wonton wrappers into small squares. You can start with squares about the size of postage stamps. Place a piece of the filling about the size of a chick pea in the center of each square.

5.Starting with the first square, use your fingers to pinch together two opposite corners in the center over the filling. Then, pinch together the other two corners at the center. Your finished dumpling should have a star pattern with all the corners pinched together at the center. Repeat this will all the squares.

6.In a large saucepan, combine four cups of water with 1 teaspoon salt and bring to a boil. If you're using beef broth, be careful to check the salt content first. You may not need extra salt. You can also add 1 tablespoon each of tomato paste and sweet pepper paste to the broth, if you wish.

7. Add the dumplings to the broth and let them cook for several minutes. Cooked 'manti' will usually float to the top, but test one before you decide. The dumplings should be tender but still hold together when cooked.

8. While the dumplings cook, prepare your sauces. For the yogurt sauce, crush the garlic cloves and whisk them into the yogurt with a wire whisk until creamy. For the tomato sauce, melt the butter in a small pan, add the tomato paste, salt and water and let the mixture simmer for a few minutes.

9. Remove the cooked dumplings from the broth with a long-handled strainer and put them in serving bowls. Add a few spoons of the broth to each bowl. First, top each bowl with a generous amount of garlic yogurt. Finally, drizzle each bowl with a few spoons of the tomato sauce.

10. Have small bowls of dried spices like mint, oregano, sumac and hot pepper flakes on the table for garnishing.



SPAIN

PAELLA



Ingredients

- **Herb Blend:**
 - **1 cup chopped fresh parsley**
 - **1/4 cup fresh lemon juice**
 - **1 tablespoon olive oil**
 - **2 large garlic cloves, minced**
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-

Paella:

- 1 cup water
 - 1 teaspoon saffron threads
 - 3 (16-ounce) cans fat-free, less-sodium chicken broth
 - 8 unpeeled jumbo shrimp (about 1/2 pound)
 - 1 tablespoon olive oil
 - 4 skinned, boned chicken thighs, cut in half
 - 2 links Spanish chorizo sausage (about 6 1/2 ounces) or turkey kielbasa, cut into 1/2-inch-thick slices
 - 1 (4-ounce) slice prosciutto or 33%-less-sodium ham, cut into 1-inch pieces
 - 2 cups finely chopped onion
 - 1 cup finely chopped red bell pepper
 - 1 cup canned diced tomatoes, undrained
 - 1 teaspoon sweet paprika
 - 3 large garlic cloves, minced
 - 3 cups uncooked Arborio rice or other short-grain rice
 - 1 cup frozen green peas
 - 8 mussels, scrubbed and debearded
 - 1/4 cup fresh lemon juice
 - Lemon wedges (optional)
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How to Make It

Step 1

To prepare the herb blend, combine the first 4 ingredients, and set aside.

Step 2

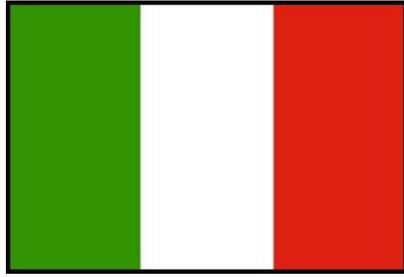
To prepare paella, combine water, saffron, and broth in a large saucepan. Bring to a simmer (do not boil). Keep warm over low heat. Peel and devein shrimp, leaving tails intact; set aside.

Step 3

Heat 1 tablespoon oil in a large paella pan or large skillet over medium-high heat. Add chicken; saute 2 minutes on each side. Remove from pan. Add sausage and

prosciutto; saute 2 minutes. Remove from pan. Add shrimp, and saute 2 minutes. Remove from pan. Reduce heat to medium-low. Add onion and bell pepper; saute 15 minutes, stirring occasionally. Add tomatoes, paprika, and 3 garlic cloves; cook 5 minutes. Add rice; cook 1 minute, stirring constantly. Stir in herb blend, broth mixture, chicken, sausage mixture, and peas. Bring to a low boil; cook 10 minutes, stirring frequently. Add mussels to pan, nestling them into rice mixture. Cook 5 minutes or until shells open; discard any unopened shells. Arrange shrimp, heads down, in rice mixture, and cook 5 minutes or until shrimp are done. Sprinkle with 1/4 cup lemon juice. Remove from heat; cover with a towel, and let stand 10 minutes. Serve with lemon wedges, if desired.

ITALY



Caponata



Ingredients

3 branches celery

250ml Vegetable oil, for frying, or olive oil

1 pound (450g) eggplant

2 tablespoons extra-virgin olive oil

1 small onion, peeled and thinly sliced

60g green olives, pitted and very coarsely chopped

30g capers

225ml tomato sauce

40ml white wine vinegar

1/2 tablespoon sugar

A pinch of salt

Chopped flat-leaf parsley or mint, for serving

How to Make It

- 1. Remove the leaves from the celery branches and cut the branches into thick slices. Boil the celery slices for about 5-7 minutes. Drain and put aside.**
- 2. Cut the eggplant into cubes (3 cm).**
- 3. In a large pan heat olive oil, fry the eggplant, turning them occasionally, until they are browned all over. Remove with a slotted spoon and drain on a blotting paper sheet**
- 4. In a large skillet heat the olive oil. Add the onion and cook 2-3 minutes. Add celery, olives, capers, tomato sauce, let come to a low boil then add the eggplant.**
- 5. Cook the mixture at a simmer for about 5 minutes, stirring carefully. Taste and add additional salt. Remove from heat, add vinegar and sugar and put the caponata in a large serving platter or a bowl and cool down.**

Serving and storage: Caponata is best served the next day, so the ingredients and flavors have time to melt. Top with chopped flat leaf parsley or fresh mint.

ROMANIA



Carp soup

Romanian: Ciorba de crap



- 1000 gr. of carp
- 600 gr. of tomatoes
- 60 gr. of oil
- 30 gr. of tomato sauce
- 1 celery
- 1 onion
- 1 carrot
- 2-3 peppers
- 1 spoon vinegar
- Lovage and pot herbs salt

How to Make It

Clean, wash and dice the carp. Slice the vegetables finely and fry lightly in oil. When tender, add the tomato sauce and fry for another 2-3 minutes, then add warm water (less than what you would need for the soup). When the vegetables are cooked, add the borsch, previously boiled, fresh tomatoes, previously dipped in hot water and peeled. Boil for another 5-10 minutes, add salt sprinkle the pot herbs.

ROMANIA



Croissants with cow cheese and cream

Romanian: Coltunasi cu branza de vaci si smantana



For the croissants:

- 400 gr. of flour
- 1 egg

Mix the flour with the egg and a bit of water to a thick paste. Add more water of flour to get the chopping board and cut in various shapes.

Filling:

- 300 gr. of cheese 2 egg yolks
- 2 egg yolks

- **100 gr. of butter**
- **200 gr. of sour cream**
- **50 gr. of sugar**
- **Salt**

How to Make It

Mix the cow cheese with the egg yolks, sugar and a pinch of salt. Fill the croissant paste and boil in water with salt for 15-20 minutes. Drain and wash in cold water. Then butter them and cook in the oven.

Serve with fresh cream.

ROMANIA



Vine or lime leaf meat rolls

Romanian: Sarmalute in foi de vita sau tei



- 500 gr. of meat (beef or pork)
- 60 gr. of rice
- 100 gr. of onions
- Dill
- Pepper
- 300 gr. of sour cream/yoghurt
- Vine/lime leaves
- For the sauce:
- 50 gr. of fat
- 50 gr. of flour
- 50 gr. of onions
- Dill
- 600 gr. of borsch
- Salt

Mince the beef or pork together with the lightly fried onions in the blender. Add rice, (previously soaked into hot water), minced dill and salt.

Soak the vine leaves in hot salted water. Dry and remove the steam. Roll the minced meat and vegetables into them, a long shape. Put them in a pot, previously draped with vine leaves.

Add a sauce made of lightly fried onions and borsch. Add salt and sour cream.

Boil at low heat for about 1 hour adding water or gravy if necessary. Occasionally, rattle the pot to prevent the meat rolls from sticking to the bottom. When they are nearly cooked add finely minced dill.

Serve in their own sauce with sour cream yoghurt stirred with an egg yolk and corn mush.

AUSTRIA

Wiener Schnitzel



What You'll Need

- 4 (5-ounce) veal cutlets (or chicken or pork cutlets, pounded to 1/4-inch thickness)
- 1/4 cup all-purpose flour (or brown rice flour)
- 1/2 teaspoon salt
- 2 eggs (large and well-beaten)
- 1/2 cup breadcrumbs

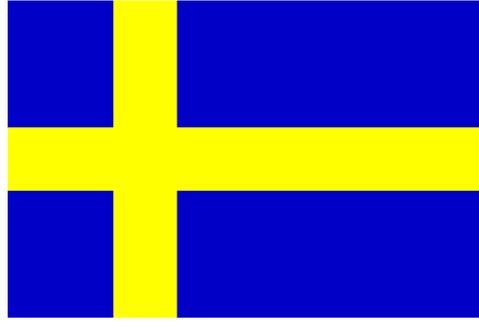
How to Make It

Even if you can buy or cut a very thin cutlet, it's important to pound your meat before coating and cutting it. Of course, pounding makes the meat thinner, but it also tenderizes it. This an important step for schnitzel, which should be a very light, delicate dish. While a properly tender schnitzel is delicious when improperly prepared it can be, in the words of the New York Times' Kurt Guttenbruner, "like a piece of lead."

1. To pound meat thinly, place the cutlet between sheets of plastic wrap for easier washing up. Use a heavy, flat-surfaced pan to pound if you don't have a meat mallet.
2. Pound the meat evenly to 1/4-inch thickness for best results.
3. To bread the schnitzels, set up 3 shallow dishes.
4. Place the flour and salt in one dish, the eggs in the second dish and the breadcrumbs in the third dish.
5. In a large skillet, heat at least 1/4 inch of oil to 350 F.
6. Working one at a time, dredge cutlets first in flour until the surface is completely dry.

- 7. Dip in egg to coat, allow the excess to drip off for a few seconds, and then roll quickly in the breadcrumbs until coated. Do not press the breadcrumbs into the meat. The crust should not adhere completely but form a loose shell around the schnitzel.**
- 8. Immediately place meat in the pan with the hot oil. Do not crowd the pan. Cook the schnitzel in batches, if necessary.**
- 9. Fry the schnitzel for 3 to 4 minutes on one side. Make sure the breaded meat “swims” in fat. Contrary to instinct, the breading will take on less oil than if the meat is sticking to the pan. Also, the breadcrumb topping has a chance to puff up a little, and your clean-up is easier! You may want to swish them around a little with your fork to make sure they are not sticking to the pan.**
- 10. Turn them over once and fry an additional 3 minutes or until both sides are golden brown. Remove from pan, allow the oil to drain off.**
- 11. Wiener schnitzel traditionally is served with lemon slices and a green salad, potato salad or cucumber salad and sometimes with french fries.**

SWEDEN



Swedish meatballs



Ingredients

(4–6 servings)

500 g (18 oz) ground (minced) beef/pork mixture

250 ml (1¼ cup) milk

75 g (¾ cup) white breadcrumbs

1 egg

1 onion

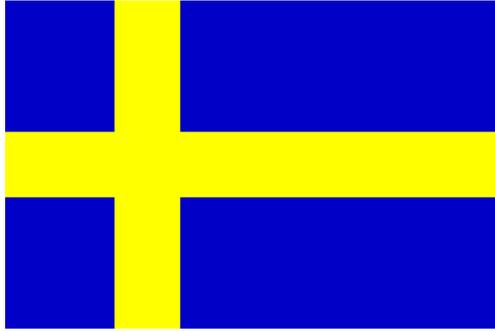
salt, white pepper

ground allspice

Preparation

Finely dice the onion and sauté gently in a little butter without browning. Soak the breadcrumbs in milk. Blend the ground meat, preferably in a food processor, with the onion, egg, milk/breadcrumb mixture and the spices to the proper consistency and taste. Add a little water if the mixture feels too firm. Check the taste by test-frying one meatball. Then shape small meatballs with the aid of two spoons and place on water-rinsed plates. Brown a generous pat of butter in a frying pan, and when it ‘goes quiet’ place the meatballs in the pan and let them brown on all sides. Shake the frying pan often. Serve with potato purée or boiled potatoes and raw stirred lingonberries.

SWEDEN



Jansson's temptation



Ingredients

(6–8 servings)

1.2 kg potatoes

400 g onions

375 g spice-cured sprat filets

600 ml heavy whipping cream

salt, white pepper

breadcrumbs

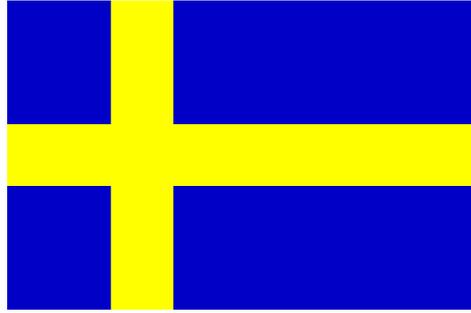
butter

Preparation

Peel the potatoes and cut them into strips. Peel and cut the onions into thin slices, sautéing them gently in a little butter without browning. Grease an ovenproof baking dish and cover the bottom with a layer of potatoes, then add half the onions and half the sprat ('anchovy') filets. Another layer of potatoes, then the rest of the onion and sprats. Finish with a layer of potatoes. Flatten the surface, apply a few turns of pepper fresh from the mill and sprinkle on a little salt. Pour the cream on until it is almost visible

through the potatoes. Place a few pats of butter on top and, if desired, sprinkle with some breadcrumbs. Bake in the oven (250°C/475°F) for about an hour.

SWEDEN



Toast Skagen



Ingredients

(4 servings)

4 slices of white bread

320 g (11 oz) peeled prawns (shrimps)

4 tbs mayonnaise

1 tbs Dijon mustard

150 g (5 oz) whitefish roe

50 g (2 oz) fresh dill

1 lemon

butter

Preparation

Cut off the crusts of the bread slices. Sauté the bread golden brown on both sides in a little butter. Place on paper towels. If the prawns are large, cut them into smaller pieces. Save four sprigs of dill for garnishes. Finely chop the rest of the dill and mix with the prawns, mayonnaise and mustard. Apportion the mixture on the slices of sautéed bread.

Shape the whitefish roe like eggs and place on top of each toast. Garnish each with a sprig of dill and serve with a slice of lemon.

GERMANY



Recipe: Schweinebraten

Schweinebraten mit Knödel & Rotkohl (German-style Pork Roast with Potato Dumplings and Red Cabbage)



Ingredients

- 1 packet of Maggi fix & frisch Schweinebraten or Maggi German Style Pork Roast seasoning mix
- 1 lb boneless pork roast (loin or filet)
- 1 tbsp Estermann Sonnenblumenöl (Sunflower oil) or Palmin (Coconut Fat for baking & frying)
- 1 package of your favorite Knödel
- 1 jar of your favorite Red Cabbage
- 1 1/2 cups water

How to Make It

Preheat oven to 350°F. On stove top, brown meat on all sides, in hot oil, in an oven-proof pan or pot with a lid. Remove meat from pan and set aside. Add 1½ cups of water to meat juices and bring to a boil. Remove from heat and stir in Pork Roast Mix. Stir continuously while bringing mixture back to a boil. If the mixture ends up too thick, just add some water.

Return meat to pan and cover. Roast in pre-heated oven for about 60 minutes, turning meat occasionally. May also be cooked on stove top, on small to medium flame, for

approximately 60 minutes.

Prepare Knödel and red cabbage according to package instructions. Serve with Schweinebraten to the delight of your family!

CROATIA



Ajnren soup



Ingredients

1 tablespoon flour
15 g lard (or oil)
4 g red paprika (dried)
salt
pepper
1 liter water

150 g bread (or 2-3 slices)

How to Make It

Melt lard in a pot and put flour to fry. Wait until brownish, add paprika and water and make creamy liquid. Slowly add water mixing all the time. Add salt pepper and cook 30 minutes.

If you like you can put egg white into just before soup is done and mix well.

In the meantime cut bread slices into small cubes and fry it on lard until dry and crispy.

When serving, put bread in a plate with soup and eat it.



CROATIA

Roast Turkey With Mlinci



Ingredients

- 1 turkey (2 – 3 kg)
- 100mls of sunflower oil
- 100 mls of water
- Salt

How to Make It

The night before you wish to eat the turkey, rub it very well with lots of salt. When you are ready to roast, pour the oil over the turkey, and place in a preheated oven (set at 200 degrees) and roast for 30 minutes. Lower the oven to 180 C and continue to roast for 1.5 to 2 hours until the skin becomes slightly crunchy. During the baking process, spoon the oil over the turkey several times.

Remove the turkey and keep the drippings in the bottom of the baking tray – this is critical for the mlinci.

Ingredients for Mlinici

- **1/2 kg of white (smooth) flour**
- **1 egg**
- **salt**
- **hot water**

Mlinici are pasta-like side dish, made of cooked unleavened dough seasoned with turkey drippings. With a little water, knead the flour, egg, and salt until the dough is medium soft and divide into small balls. Roll out each ball into a sheet of pastry roughly 2mm thick. Put each rolled out sheet into the oven (100 degrees) and bake until they become firm and slightly yellow and crispy on both sides. Continue until all the pastry is cooked. When each sheet is cool, break each one into rough toast size pieces, and put in a larger bowl. Pour into the bowl hot salty water. Cover the bowl, and let it stand for 10 minutes. Strain the bowl and pour the mlinici into the tray with the previously saved turkey drippings and stir. Leave the tray in the hot oven for a few more minutes until you are ready to serve

CROATIA



Little Peach Cakes



Ingredients

- Six large eggs, separated
- 3/4 cup confectioners sugar
- 1-tablespoon vanilla sugar
- 4 ounces (100 grams) softened unsalted butter
- Two teaspoons peach brandy (optional)
- Juice of 1 lemon
- 2 1/2 cups pastry flour
- Two teaspoons baking powder

Filling

- Two teaspoons of dark rum
- 2 cups peach or apricot jam
- 1 to 2 tablespoons milk
- 1 1/2 cups ground walnuts
- crumbs

Decoration

- 1/4 cup water
- Red food coloring
- 1/4 cup peach brandy
- Yellow food coloring
- 1/2 cup coarse white sugar

How to make Little Peach Cakes

In a large bowl, beat egg yolks, confectioners' sugar, and vanilla sugar, until it becomes frothy. Add the brandy, softened butter & lemon juice. Beat it is all combined. In a second bowl, whip the egg whites until stiff. Take 1/4 of the egg white mix and fold to the first mixture, then carefully fold in the remaining whites, be careful as not to deflate the egg whites. In a third bowl, whisk together the flour and baking powder. Sift it over the batter 1/3 at a time – you must be careful, so you keep the egg whites stiff and not to deflate them. Cover the mixture and refrigerate for 1 hour. Heat oven to 350degrees Fahrenheit or 180 degrees celsius. Using your hands, take about one teaspoon of batter and roll into a ball. Place each ball 2cm apart on a baking tray, lined with baking paper. Bake for six to eight minutes – until only very light golden in color. Allow them to cool completely. Once cool, take a sharp knife, cut a circle on the bottom of each peach cake, being careful not to poke through the other side, and scoop out the insides, saving the crumbs in a separate bowl (this is needed for the filling)

Make the filling

Place the cake crumbs in a food processor and add the cocoa, rum, jam and one tablespoon of milk. Process until well mixed. Transfer to a medium bowl and mix in the walnuts and remaining 1-tablespoon milk. The filling should be moist – if not add a touch more milk. Fill each hole of the little cakes. Take two cakes and sandwich them together. Repeat with remaining cake. Lase 1/4 cup water in a small bowl and add two drops red food coloring, mixing well. Place 1/4 cup peach brandy in another small bowl and add two drops yellow food coloring, mixing well. Place 1/2 cup sugar in another small bowl. Take one cake and quickly dip it halfway into the red food-coloring bowl. Then drop the other half quickly into the yellow food-coloring bowl. Roll cake in sugar. Place each cake on a layer of baking paper and allow to dry.



CROATIA

SARMA



Take a entire pickled cabbage head. You'll find these on Amazon or in European delicatessens in the chilled section. Wash each leaf thoroughly. Remove the thick part of the stem without tearing the leaves. It's best to allow the leaves to drain on some paper towel or to pat each one dry.

Take a large mixing bowl, and combine:

1 kilogram of mince meat. We prefer to use 50% pork neck and 50% veal.

200 grams of finely diced speck.

4 peeled & crushed garlic cloves

1/2 bunch roughly chopped parsley leaves

3 tablespoons of soda water or a pinch of bicarbonate soda

1 cup of uncooked rice

1 1/2 tablespoons Vegeta

1 tablespoons of hot paprika.

1 tablespoons of sweet paprika.

2 tablespoons of breadcrumbs

Salt & pepper to taste

1 egg

1 tablespoon olive oil

Rolling

Mix all of the ingredients until well combined

You want each of the leaves to be about the same size so that each cabbage roll cooks at the same time. So go ahead and cut any large leaves in half, and also join two smaller leaves together as you go.

Take approx 3 tablespoons of the minced meat, and gently combine in the palm of your hand. Do not roll or compress as this will make them too dense when you eat them.

Place the meat on the edge of the cabbage leaf and roll away from you. Then tuck in the sides of the leaf gently into the meat. There should be no exposed meat. If there is remove some of the filling.

Set these aside, and prepare the sauce.

Sauce

Ingredients

2 onions

3 tablespoons extra virgin olive oil

100 grams diced smoked speck (pancetta) or smoked bones

1/2 bunch chopped parsley

2 carrots diced small

400 g passata

1/2 kilo shredded sauerkraut. make sure you give it a rinse in fresh water before use.

salt

pepper

In a shallow saucepan put in some Extra Virgin Olive oil add the 2 diced onions and cook until transparent on a low-med heat. Then add the 2 diced carrots, diced speck and parsley. Continue to fry on low-med heat until carrots start to soften. Add the shredded sauerkraut and create a layer on the bottom of the saucepan. Now pack the Croatian sarma into the saucepan. They should be packed close together. Now pour in boiling water so that it just covers the sarma. Add the passata and a pinch of salt and pepper. Every 15 minutes give the saucepan a shake.

The sarma should simmer now for 2-2 1/2 hours. The way to test if it's ready is to take one out and try it. The cabbage should have softened.



CROATIA

ŠAPE OD ORAHA (WALNUT CLUTCHES)



INGREDIENTS:

1 whole egg, 1 bag of vanilla sugar, 1 yoghurt cup of sugar, 1 yoghurt cup of butter, 1 yoghurt cup of ground walnut, powder sugar

HOW TO MAKE IT

Knead all ingredients except powdered sugar and then put the dough into fridge for an hour. On the molds spread some butter and flour and then fill the molds with the dough. Bake for approximately 10 minutes in the heated oven. When baked, pour some powdered sugar on them.

CROATIA



MASNICA S ORASIMA I MAKOM



INGREDIENTS:

Dough: 50 dag of flour, 5 dag of butter, 2 yolks, 1 whole egg, 1 yeast, 2,5 dcl of warm milk, 10 dag of sugar, a pinch of salt.

Filling: 50 dag of ground walnuts or poppy seeds, 2 dcl of milk

HOW TO MAKE IT

Crumble the yeast, add a little sugar, a teaspoon of flour and a little lukewarm milk. Mix and let it rise. Sift white wheat flour in the appropriate dish, make a drip in the middle and place dissolved butter, egg yolk, whole egg, sugar, yeast, and milk residue in it. Make a dough. Mix as long as no bubbles appear on the surface. Roll the dough out thin, spread mixed milk and walnut filling over it and make a roll. Before baking, put some melted butter on the upper part of the roll.

Filling: Pour hot milk over a ground walnuts or poppy seeds, if you want to – you can add some lemon juice, sugar or raisins in that mixture. Let it boil shortly and put it on the dough.

