

# *The Slovak Cookery*





## Bread with salt

Bread is a symbol of life and salt is a symbol of health.

It is served to welcome the visitors.

## *Slovak traditional appetizer*



*Sheep/goat milk cheese*

cut in small pieces,  
could be zested with  
salt, pepper and  
paprika



*Cheese threads*

# Slovak traditional appetizer



*Bacon*

cut in small pieces



*Sausage*

cut in small pieces



# Škvarková nátierka (Crackling spread)

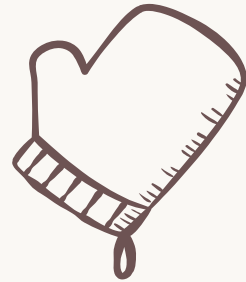
## Ingredients:

350g cracklings  
little bit of mustard  
2 pickled cucumbers  
1 onion  
3 boiled eggs  
black pepper  
salt



## Steps:

- 1 Mix the cracklings with mustard. Add onion, eggs and pickled cucumbers cut on small pieces.
- 2 Add salt and pepper as much as you prefer.
- 3 Gently mix it together.
- 4 Put it into a fridge for a while.
- 5 Serve with fresh bread.



# Bryndzové Halušky



## Ingredients:

2 medium potatoes

1 cup of flour

1 tsp salt

150 grams of smoked or regular bacon

1/2 Tbsp of vegetable oil

125 grams of bryndza or other soft cheese  
like feta, goat or cottage

50 ml of cream (optional)



## Steps:

- 1** Cook bacon cubes in a large skillet over medium-high heat, until browned. If using onion, add it to skillet and fry the mixture until bacon is well cooked and onions are transparent, or about 5 to 7 minutes. Set aside.
- 2** Bring a large pot of salted water to a boil. Meanwhile, add chopped potatoes in a food processor and process until completely puréed.
- 3** Add salt and flour into the potato mixture a little at a time, processing after each addition. The batter is done when a spoon will stick straight up in the dough.
- 4** Place a third of the thick batter onto a cutting board. Using a knife, scrape about 15 small bits of dough into boiling water.
- 5** When they all float to the top, remove with a slotted spoon and place in a large colander to drain. Repeat the process with all remaining batter on board, and remaining two-thirds in the food processor.
- 6** Once all dumplings are cooked, add into a large skillet with bacon and combine well. Serve immediately and garnish with chives, if using.





# Štrüdla

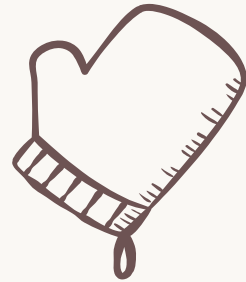
## Ingredients:

- 1 puff pastry
- 150g butter
- 100g ground nuts
- 1 kg washed and grated apples
- 200g powdered sugar
- half a pack of cinnamon sugar
- 1 pack of vanilla sugar
- 100g raisins
- 1 egg yolk



## Steps:

- 1 Smear the rolled dough with butter and sprinkle with ground nuts.
- 2 Halfway, pour grated apples mixed with cinnamon, vanilla and powdered sugar and raisins
- 3 Gently bend the edges of the dough inwards and wrap it
- 4 Carefully transfer the pie to a greased baking sheet and place it in a preheated oven. Bake at a temperature of about 200 ° C for 20-25 minutes.
- 5 Sprinkle the baked strudel with powdered sugar.





*Enjoy your  
meal!*