Practice: Describing Serbian Specialities

1. **You are a waiter / waitress in a restaurant. Your customer wants explanations of different items on the menu. Answer their questions using a phrase from each of the three columns.**

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| rolled slices of veal | rolled in sour cabbage | and sprinkled with grated |
|  | leaves | or crumbled cheese |
| minced meat and rice | stuffed with kaimak | and baked in the oven |
| pancakes filled with | stuffed with a mixture | seasoned with pepper and |
| prunes, raisins and | of nuts and almonds | paprika, and cooked in the |
| walnuts |  | oven |
| boiled white beans | dressed with oil | and served with whipped |
|  |  | cream |
| mutton and beef | stewed with spinach | and served with sour |
|  |  | milk |
| lamb meat | and braised onions | and breaded |
| fresh stoned cherries | rolled in layers of fllo | and stewed with various |
|  | pastry | vegetables |
| poached apples | cut into cubes | and gratinated in the oven |
| onions, tomatoes and | topped with whisked | and stewed on moderate |
| cucumbers | white of egg | heat |

1. What is Bosnian casserole? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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1. What is “Shopska" salad?
2. What is prebranac?
3. What is Serbian lamb kapama?
4. What is escalope “Karadjordje"?
5. What are Serbian sarmas?
6. What are tufahijas?
7. What is sour cherry pie?
8. What are pancakes Oplenac style?

1. **Describe the following dishes in a similar way, using the cooking instruction in the brackets.**

First turn the infinitive phrases from the instruction into phrases with Past Participle:

Cook lamb with herbs. *¡!* Lamb cooked with herbs.

Then make a sentence with the phrase. Begin your sentence with ‘It’s *: : :* ’:

It’s lamb cooked with herbs.

* Example: What’s “Noisette Milanese"?

(Cook lamb with herbs and serve it with spaghetti.) It’s lamb cooked with herbs and served with spaghetti.

* + 1. What’s Bosnian casserole?

(Stew mutton and beef with various vegetables and serve it hot.)

* + 1. What’s gibanica?

(Stuff slices of pastry with cheese, eggs and kaimak and bake in the oven.)

* + 1. What’s goulash?

(Braise small cubes of meat with onions and red pepper and serve with macaroni.)

* + 1. What’s djouvech?

(Cut pork, beef or mutton into small pieces and cook in the oven together with tomato, pepper, potato, onion and rice.)

* + 1. What’s pljeskavica?

(Mince meat and onions, shape into burgers and grill.)

* + 1. What’s chevapchichi?

(Mince meat, shape into small rolls, grill and serve with raw onions.)

1. **Translate the following dish names and descriptions into English.**
   1. Svinjska krmenadla na srpski način

Pržene svinjske krmenadle, dinstane sa isečenim paprikama, cr-

nim lukom, i pireom od paradajza, začinjene ljutom papričicom, biberom, peršunom i celerom, i servirane sa kuvanim krompirom ili pirinčem.

1. Gibanica

Tanki listovi testa pu eni sirom, jajima i kajmakom, peqeni u pe nici.

1. Đuveč

Svinjsko, goveđe ili ovčije meso isečeno na komade, dinstano u pećnici sa paradajzom, paprikom, krompirom, lukom i pirinčem.

1. Musaka od plavog patlidžana

Pohovani kolutovi plavog patlidžana i mleveno meso, preliveni jajima i mlekom i zapečeni u pećnici. Servira se sa pavlakom ili kiselim mlekom.

* 1. Tufahije

Poširane jabuke, punjene orasima, servirane sa šlagom.

* 1. Baklava

Tanki listovi testa, punjeni samlevenim orasima ili bademima, zapečeni, i preliveni sirupom od šećera i limuna.

1. **Describe the following dishes. Look up the recipe in the cookbook, if necessary.**
   * 1. Ajvar (aivar)
     2. Musaka od plavog patli ana (egg-plant moussaka)
     3. Pile i paprikax sa noklicama (chicken stew with dumplings)
     4. Proja (corn bread)
     5. Kačamak (kachamak)
     6. Pihtije (pig trotters in jelly)
     7. Pastrmka na ohridski naqin (trout Okhrid style)
     8. Tarator (tarator)
     9. Urnebes salata (urnebes salad)
2. **Read the following recipes and write a short description of each dish.**

“Mutchkalitsa" Leskovac Style

Wash meat, wipe and cut into smaller chunks, dip in oil and thread on to skewers. Grill on heated gridiron on both sides. When done, sprinkle with salt and pepper.

Chop onion finely, cook slowly in heated oil until slightly soft, add peppers cut into strips and peeled tomatoes cut into smaller pieces. Cook slowly together for a while, add chopped parsley. When tender, take meat ofi the skewers, add it to the vegetables and stew together for another 5 minutes.

Blue trout

The trout must be absolutely fresh. 10 minutes before serving take the flsh out of the water. Kill them with a hard blow on the head, gut and clean them, sprinkle with vinegar and plunge into a court bouillon containing a high proportion of vinegar. Cook as rapidly as possible allowing 7 to 10 minutes for flsh weighing about 150 g each. Drain the trout and garnish with fresh parsley. Serve with melted butter or Hollandaise sauce.