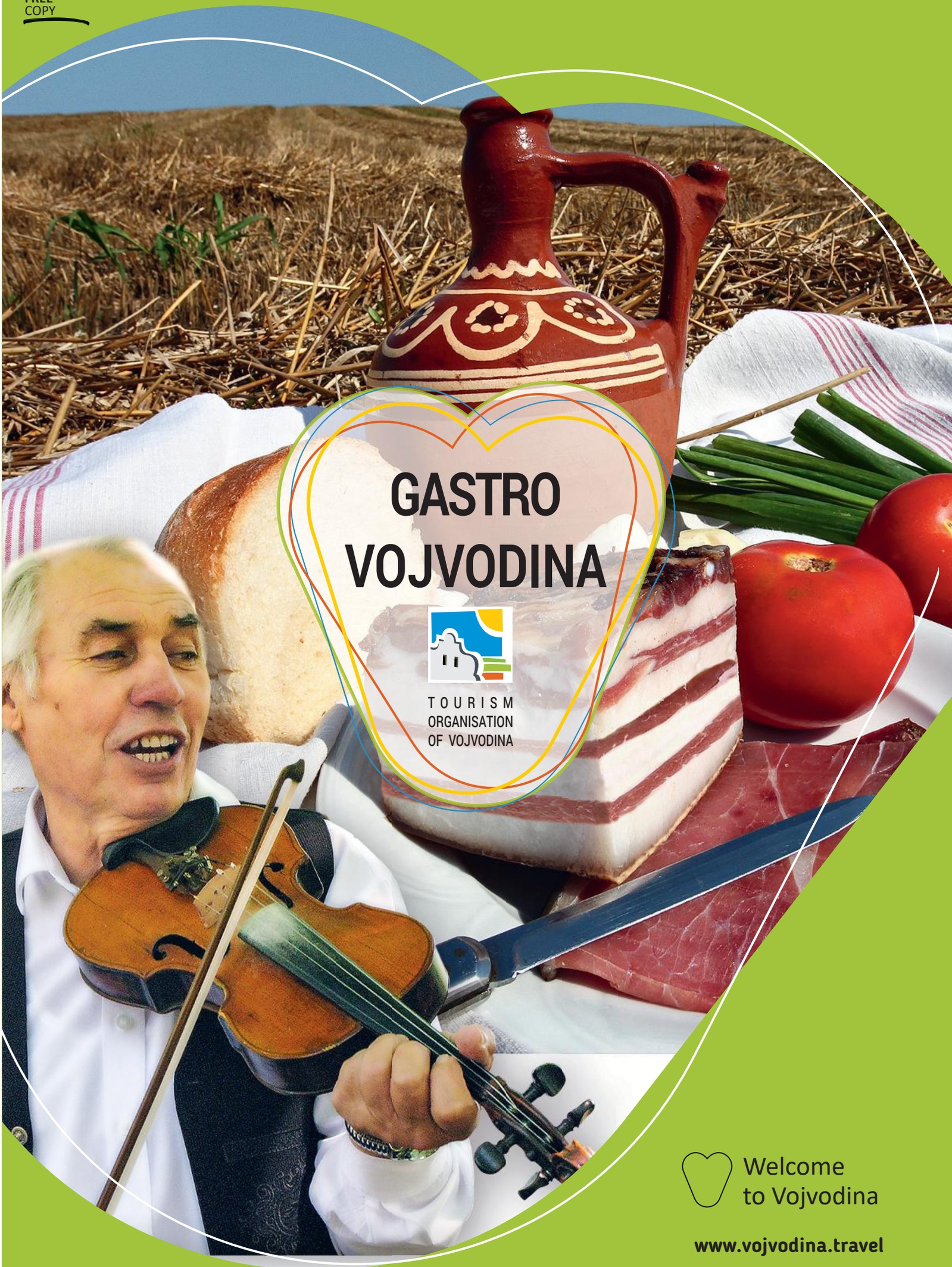
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# GASTRO VOJVODINA

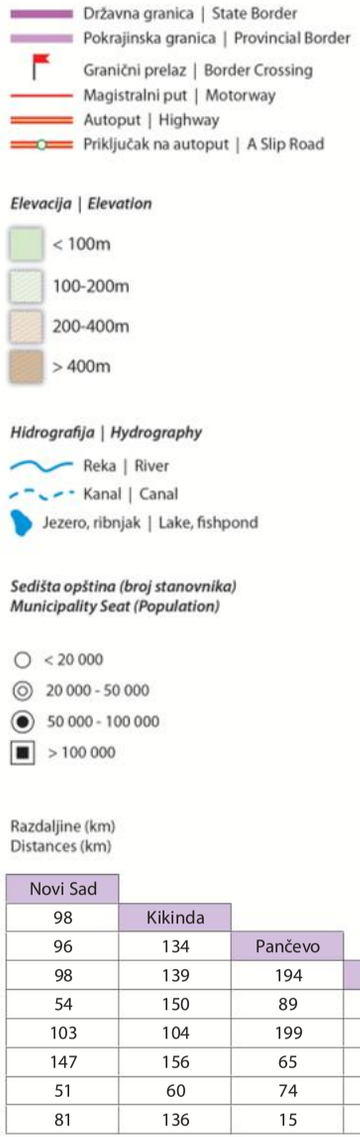
TOURISM
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OF VOJVODINA

Welcome
to Vojvodina

**www.vojvodina.travel**



# VOJVODINA







Razdaljine (km)
Distances (km)

| Novi Sad | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| 98 | Kikinda | | | | | | | |
| 96 | 134 | Pančevo | | | | | | |
| 98 | 139 | 194 | Sombor | | | | | |
| 54 | 150 | 89 | 152 | S. Mitrovica | | | | |
| 103 | 104 | 199 | 58 | 157 | Subotica | | | |
| 147 | 156 | 65 | 245 | 149 | 228 | Vršac | | |
| 51 | 60 | 74 | 149 | 105 | 132 | 96 | Zrenjanin | |
| 81 | 136 | 15 | 179 | 72 | 184 | 82 | 76 | Beograd |



# Gastro **Vojvodina**

*The Autonomous Province of Vojvodina is situated in the northern part of the Republic of Serbia. It covers an area of 21,506 km², inhabited by two million people. It is divided into three geographical areas - Srem, Banat and Backa. Of the total land as much as 84 % is the agricultural land and 1.6 million hectares are cultivated arable and vegetable crops, industrial crops, fruits and vegetables.*

Vojvodina is the breadbasket of Serbia. Two mountains rise in the expanse of plains - Fruska Gora (the highest peak *Crveni Cot* - 539 m), which extends along the right bank of the Danube in Srem, and the Vrsac Mountains (*Gudurički Vrh*, a peak at 641 m) in the south-eastern part of Banat. At their base and on the slopes there are vineyards and orchards. Grape and fruit, and wine and spirits are also produced in two sands - *Subotica-Horgos*, northern Backa and *Deliblato*, southern Banat and the *Telecka Visoravan,* a plateau in the northern part of Backa. In Vojvodina, cattle breeding and fishing are developed, and even though only six percent of the land is covered in forests, wildlife management and hunting tourism are very important.



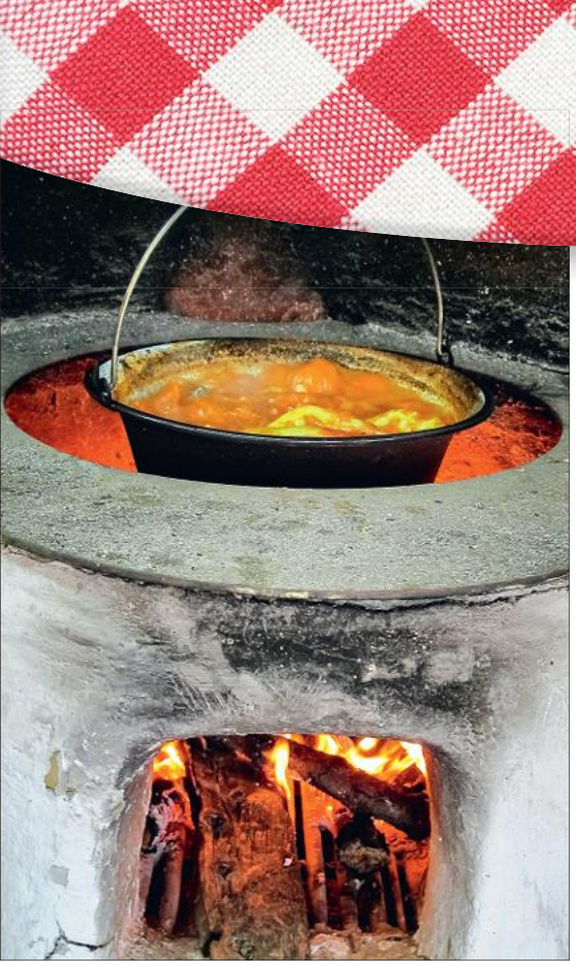


Located in the valley of the three great rivers - the Danube, Tisza and Sava rivers that provide the backbone of agricultural development is a widespread network of canals that provide a great opportunity for food production. History and demography Vojvodina has been altered repeatedly by colonization and migrations of the people in the last two millennia. Every civilization has brought and left their traditions, culture and gastronomy. Cuisine in Vojvodina is not only multinational, with strong influences of today's inhabitants, most of them Serbs, followed by Hungarians, Slovaks, Bunyevtsi, Croats, Romanians, Ruthenians and Ukrainians - but is the legacy of Austrian, German, Ottoman culture and other European worlds. Therefore, the gastronomic Vojvodina in its melting pot is unique and above all known for good taste!















# **Spoon**, an important part of nutrition

*In Vojvodina people still eat quality food, and the song by the popular local singer-songwriter Djordje Balasevic titled Oh, the Good Food of the Good Old Days, as well as this guidebook, are intended as a reminder of the tradition of the good old dishes, customs, good homely ways of preparing food for winter, meat products and sausages which not only remain in memory, but are increasingly actualized in everyday use, and most of all – in the tourism industry.*

Vojvodina traditional dishes and products have not given way to modern agriculture and technology produce having woven into them many agrochemicals, additives and new technological processes, which aim to increase the yield and sustainability. Changed, fast way of life and cruel race for higher profits are trying to push into the background the traditional and distinctive culture and gastronomy offering. The tendency to eat products according to health and safety standards, free of hazards that could endanger the life, takes us back to the old indigenous varieties, breeds, and traditional ways of food preparation and products. This is supported by the tendency to prefer dishes from local ingredients, preventing the use of those from distant places, treated with chemicals to withstand long transport to prolong the viability and prevent loss of nutritive value. The texts before you will include selected Vojvodina dishes and products made from local ingredients by traditional methods – which were created here or brought here over the centuries. They are a pearl of Vojvodina cuisine.

For this cuisine it is said to be full of "rich" dishes. This refers to the many meals such as goulash, paprikas and porkolt stew and dishes based on pasta and other foods. There are also meat and sausage and bacon products. They are attributed high energy (calorific) value, which is only partially true. The energy value depends on the amount of ingested food, which means that a meal prepared from vegetables, if superabundant can be energy "rich".

In Vojvodina, the food is usually prepared with pork fat, which has long been objected as bad fat, but neither it nor bacon causes increased cholesterol. These are misconceptions. High cholesterol is the result of disordered metabolism and intake of too many "calories" - no matter where they come from.












It is characteristic that dish preparation of Vojvodina cuisine is dominated by cooking and stewing as the predominant method of heat processing of food, despite the fact that some dishes are baking/roasting or frying products. Cooking and stewing are medically safer ways of preparing food, compared to baking/roasting and frying, because the food is not exposed to high temperatures and breakdown. Thus, soups, vegetables, stews, paprikas, goulash, porkolt stews and many other dishes eaten with a spoon, are indeed desirable in each menu.

This edition recalls the tradition and food as a cultural heritage of the Vojvodina plains, but the basic aim is to promote traditional dishes in tourist spending, to stimulate relevant social actors to establish and protect the geographical origin of many "nutritious pearls of Vojvodina." To have then specifically marked as traditional or protected products, found on the menus of hotels and restaurants! And what is very important - that these dishes and products become the main motif of tourist events. All this points to the tremendous opportunities Vojvodina has in the development of culinary tourism!

***Prof. Dragan Tesanovic PhD***
*Faculty of Sciences in Novi Sad*









# **Wealth** of taste

*Memories from childhood, Slava (Patron Saint's Day), weddings, baptism, pig slaughter, Salas ranches, Csarda taverns, but also fine dining restaurants are trademark of Vojvodina cuisine, which many praise for tempting taste, but others blame for food rich in saturated fatty acids and carbohydrates.*





In the hedonistic sense, culinary impression of Vojvodina is a heavenly joy. Delicacies that are hard to resist bringing the colour, smell and taste to the table. Some parts of the globe boast "seafood", and here rules "sty-food"! Meat and meat products create an image of good food and provide enjoyment for all senses. But that's not all: heavenly soup of beef and poultry, vegetable soups, fish and venison soup, savoury and sweet dough, cake ... Everything and more! The whole series ends with Floating Islands, a delicacy that often brings the finishing touch to the meal.

All this has not just come out of the blue sky! The fertile plains, river valleys, canal network, sands, vineyards and fruit planted at the foot of Fruska Gora and the Vrsac Mountains, migration and cross-culture of different nations and religions - the legacy that has brought a wealth of different flavours. Food that is memorable!

The table in Vojvodina is dominated by pork, poultry, beef and mutton. German cuisine almost three centuries ago brought pasta - the noodles, the dough, pie, strudel, croissants, muffins and various sweets. Vojvodina is rich in river and canal water ponds, which contributed to freshwater fish as an important part of the diet. Fish soup and stews are prepared, and fish prepared in the oven and roasted on the grill, in pans and









in disc harrow. Hunting is part of the tradition in Vojvoidna. Wildlife is used to prepare stews and paprikas, and wild boar roast and deer and doe leg roast which, combined with forest fruits, vegetables and berries, creates an exclusive gastronomic offer.

Vegetables are an indispensable part of the cuisine. Mostly used are potatoes, cabbage, beans, tomatoes, peppers, zucchini, pumpkin, and side dishes of peas, green beans, broccoli, carrots... Salad of tomatoes, cucumbers, peppers, cabbage, beets, Sopska, Serbian, Garden, and their winter versions in jars, sauerkraut and picked food are also an essential part of the daily diet. Fruits are used in summer and winter. In summer it is eaten fresh, and in winter traditionally preserved in the jar in the form of compotes, jams and preserve. With the smell pantry or cupboard, guests and family members are presented with jars full of sweet goodies on special occasions, but also on long, cold and dull winter days.









# Culinary

*Tradition, beauty of taste, smell and rich decoration have created indelible dishes and gastronomic symbols, irresistible for the appetites of local residents, as well as many domestic and foreign tourists. These are simple but delicious dry meat products resulting from the traditional but also artisan and industrial pro-*



## HAM

Dried back of pork neck, bacon, with three fingers of bacon and a lot of meat, is a symbol of Vojvodina's tastiest bites. Ham is prepared in November and December at pig slaughter and then specifically cut, then smoked and dried. It is served to guests and family members from Easter on, until there is some left!

Festival of ham and prosciutto - ***Sunka Fest*** – is held every year on the second weekend of June in Stari Banovci, Municipality of Stara Pazova, near Belgrade.



## BACON

Bacon has never been a favorite dish in Vojvodina, but is synonymous with plain, because it is filling and high calorie food and served to feed family members, servants on farms and labourers. Today it is eaten with relish by urban population, and is a part of in the tourist offering in Salas farms. It is eaten salted, smoked and dried, but also baked in the pan, either alone or with eggs.

***Slaninijada*** is a bacon celebrating event that is held on the third weekend in February, in Kacarevo near Pancevo.



## KULEN SAUSSAGE

There are three centres of kulen sausage production in Vojvodina. In Western Srem, Lemes (Svetozar Miletic) and Backi Petrovac, which makes so-called *Petrovska sausage*. It has a piquant taste and smell, and quality of peppers give it a pretty red colour. It is made in November and December, and most flavourful when preserved till the summer.

***Kulenijada*** is an event that takes place the first weekend in June, in Erdevik in Srem.



## SAUSAGE

Sausage in Vojvodina has been made for more than three centuries. Pork minced meat streaked with fat, stuffed in thin pork intestines, with the addition of salt, sweet and hot paprika, pepper, salt and garlic. A part of traditional pig slaughter is a special ritual, since the sausage is baked fresh, after being smoked, arrives to the table of dry pork delicatessen.

***Kobasicijada***, an event celebrating sausage, is held on the last weekend in February, in Turija in Backa. This traditional event has been taking place for the past three decades.



## CVARCI - GREAVES

Everything expands in the heat - only greaves are melted and contract! They are the favourite crackling snacks at pig slaughter event, especially hot, just recovered from kotlanka cauldron and drained of fat. They are made from the fatty part of the male pig that is not used for bacon. They used to be an attractive product of households in pig slaughter event, and today are offered throughout the year in butcher shops and grocery stores.

The event in honour of the crackling - ***Cvarak Fest*** is held in late October in Kac near Novi Sad.

# medallions

*cesses. They are Vojvodina pearls and medallions. Attached to them are some folk cheap dishes like lard on bread, sprinkled with cayenne pepper and salt. Compotes, jams and dough too are symbols of the local food, and the image is complete by the irresistible gastronomic bait.*

## SAUCE

Sauces are an inevitable part of the cuisine in Vojvodina. The most common sauce is the one made of cooked tomatoes, but in a good part of the plain dill sauce is the most favoured. The two sauces go with cooked beef and chicken. Dill sauce is often combined with young roasted potatoes. It is popular with cherry sauce that is served with a variety of roast meets, and a quartet of culinary delicacies is accompanied with horseradish sauce that complements the rich and savoury roast.



## JAM

Half a century ago each Vojvodina pantry had jam in it. This magical product that is gracing store shelves, cupboards and cabinets of guest rooms, was synonymous with the need for a sweet bite. It is made so that the fresh fruit, usually plums and apricots, is cooked with sugar and when it becomes a thick mass, it is poured into the jar, cellophane closed and tied with plaid printed paper or cloth, and - kept for the winter. Jam is spread on bread slice and it has been so used for centuries, but it is also used for cookies and other treats.





## "BREAD AND LARD"

*Our Daily Bread* is sacred and a basic need of the population of Pannonia, especially peasants. It has always been important to provide the kids each day with bread, to fill the bellies be ready for hard work. When there is bread - there is safety! The favourite piece of bread that was the one with lard smeared on it and sprinkled with paprika and salt. This delicacy is served at many farms and tourist events.



## DUNST

Compote, or *Dunst* is the name for canned fruit that is put into jars and stored for winter days. It gives the children vitamins in the winter, and God forbid you get sick – helps with recovery. Compote, especially of stone fruits, is served with roast poultry, pork and venison. The jars - *dunstflase* - are filled with pears, apricots, peaches, apples, sweet and sour cherries, plum... They have graced the cupboards in bedrooms and shelves in pantries and emptied with the first spring blossoms of fruit trees.

## DOUGHNUTS



Since a piece of sourdough in a German workshop for baking sourdough, accidentally flew into the pot of hot grease, and after a while grew and got rosy, a donut delicacy continually reigns on numerous occasions in the Pannonian plain. It is served as a dessert gladly expected in homes, sold at newsstands, and it is an indispensable treat at pig slaughter events when the donuts are baked in fresh lard, and covered in a apricot or plum jam.






# **Festive** menu

*Rarely is so much love invested as is the case when preparing the meal and other goodies for festive occasions in Vojvodina homes. Slava – Saint's Day, birth, baptism, Christmas, Easter, Fete-day, and the very Sunday lunch, are carefully planned for days. The best ingredients are chosen, and the women of the family, often with the help of relatives and neighbours, do all the hard work with love so that the table is rich and leaves guests with a favourable impression.*



Festive menu in the form of lunch or dinner, and often these are joined in a marathon of gastronomic pleasure, is not only formal in appearance and taste, but must be accompanied by the whole atmosphere. The hostess must carefully prepare the food, and even more to show good mood, if guests uttered praise to taste and cooking. And the guests? In addition to enjoying, they have certain "obligations." The rule is to be flushed and sweaty from a hot festive soup with noodles, pasta and obligatory chicken liver dumplings with nine ingredients. Meat in soups and sauce must also be praised stew rejoiced in and enjoy the softness of boiled meat and hot thick red soup, roast to praise and say it is extremely tasty. When dessert arrives, by which time many a glass of wine, beer and fruit juices has been consumed, sweet snacks just improve the mood!

In various parts of Vojvodina, the cuisine is different too. There is a tradition, national heritage and a combination of meals. Pork, lamb, beef and goat meat up to a half a century ago was not prepared in farmers' houses because it was a sin to slaughter piglet, calf or lamb. Today everything is different. Young meat is on menus, especially on festive occasions. Stews, *perkelt*, and goulash resist the appearance of new dishes and customs.

Once you sit down at the festive table, memorable aromas and tastes stay with you as well as the desire for a new meeting with the royal food taste of Pannonia.

# Menu

Appetizer: **NO** - not to spoil the taste of soup.
Alternative: Savoury bread rolls - to just grab a bite if the soup wait is long

***

FESTIVE SOUP WITH NOODLES AND DUMPLINGS
(Mixed, beef, hen and morka duck meat)

***

SOUP MEAT WITH TOMATO SAUCE

***

BEEF STEW

***

ROAST DUCK WITH CHERRY SAUCE

****

POPPY SEED STRUDEL















# Wine list

**Aperitif**
MULBERRY or QUINCE BRANDY

**Wine**
ITALIAN RIESLING
ROSÉ
CABERNET SAUVIGNON

**Digestive**
CORNEL LIQUEUR







# **Sunday** lunch

*One of the most valuable legacies of Vojvodina cuisine is the well-known Sunday lunch gathering of family, relatives and friends often. With a distinctive and delicious food it creates an atmosphere of good humour, eliminates all worries and gives new energy to the personal, family and business plans.*

The meal based on local ingredients, whether from the garden or yard, popularly called "local", which means high degree of organic farming without the inevitable industrial characteristics. It is important that the Sunday lunch is prepared with love by hostess and with support from other household members. Then its role is even more important and with the relevant regional drinks - even more effective.













## Menu

BEEF SOUP WITH NOODLES

***

RINDFLEISCH WITH
TOMATO SAUCE

***

BREADED MEAT
WITH NEW POTATOES

***

FLOATING ISLANDS









# **Customs** and habits

*Because Vojvodina is known for its good food, one gets the impression that the food is always at hand, and that people constantly nibble and chew. The truth is that the meals are plentiful and calories, but there are customs and habits when something is eaten during the day.*

## BREAKFAST (FRUSTUK)

Sometimes, when the majority of the population toiled in the field or in the factory, *frustuk* or breakfast was the most abundant meal because the body needed energy for a busy working day. The dishes are bacon, ham, meat, and *ladnjace* dough, cheese, cream, egg, and *zavijaca* pie – and a lot of bread. There is a sweet part of breakfast too, some sort of dessert. Jam is eaten spread on bread loaf, compote, pancakes, donuts, biscuits and other occasional sweets.



## JAUZNA – *a snack between meals*

From breakfast to lunch, says Lala (a Vojvodinian diminutive) - a man gets hungry! Bridging hunger is cured by bread and pate, lard, jam, scones, crescent rolls, apple and something else that can be eaten on the go without utensils. A snack or jauzna is practiced today in the afternoon - between lunch and dinner. Again, these are easy snacks: *mekike* – fried dough, cake, fruit, custard... Just enough to have a bite without spoiling dinner.









## LUNCH

The most famous dish in Vojvodina is still lunch. It may be "plain" only to satisfy one's hunger, prepared from what there is in the house, often some cheap, greasy soup, pasta and potatoes, but also festive and "imperial". Lunch was until recently strictly a ritual act. Families ate together at family festivities and gatherings. The urban part of life and business commitments violated this assembly and, due to obligations, people eat without company very often on daily basis. But the glories of family lunches at festivities and on weekends remain a tradition of good.



## DINNER

The last daily or evening meal in Vojvodina never existed only as formality. After the hard work - it turns out to be even the most important; to compensate for lost energy and to get folks together. It is a cooked dish, fried meat, meat products, the dough... The last meal of the day is sometimes not the last one. Around midnight, the "real patrons" often nibble. They reached into the pantry or refrigerator. Slice a ham or sausage, bread and have it for good and full night!



# Soups & stews

***Soups** are a mandatory part of every festive and Sunday lunch, but they are on the table on the other days. Beef, veal, chicken, hen, turkey, goose, duck and pigeon meat are cooked. Soups are made from various vegetables, but only with vegetable seasonings and tarana pasta. **Stews** are a part of tradition of Vojvodina cuisine. They are prepared from cooked tomatoes, vegetables, meat, lentils, beans. Also popular are ragout of vegetables, beef or chicken, then lamb and fish soup. Also prepared were cheap roux soup with peppers, with beaten eggs and the others tasked to exhilarate, and often to fool the stomach.*

## Festive soup

The best and most beautiful soup is cooked for exceptional events, for formal occasions, Slava - the Saint's Day and other celebrations. In a large part of Vojvodina, one of the important criteria that the lunch is a success is the soup. In addition to well-chosen ingredients, white aprons, rolling pins and boards, noodles, it requires skill, but even more love and will of the hostess. And it almost always turns out well for experienced cooks. Especially if you create the festive atmosphere of lunch. Hot soup soothes the stomach and whets your appetite for other foods that come in festive array.

### Ingredients (10 people)

***For the soup***

1 kg hen, beef, turkey and duck meat; 1 bunch of mixed greens; 1 potato; 1 onion; 2-3 cloves of garlic; peppercorns; salt, herb seasoning; cold water

***For dumplings***

3 chicken livers; 3 eggs; 1 small bunch parsley leaf; bread crumbs; pepper; grits; salt; herbal spice; baking soda

***For home-made pasta***

300 g flour; 3 eggs; salt and water

### Preparation

Mixed poultry and beef meat is placed in four to five litres of cold water. When the soup boils, pick up the foam and put the cleaned mixed vegetables, peppercorns and fried onion. Soup is cooked gently, so it bubbles three to four hours. Half an hour before the end of cooking, add one potato. Then remove from the fire to settle, strain it, and then cook noodles and flakes and add dumplings. Soup for the festive table is served in bowls from which, with the noodles and dumplings, is poured into soup plates.

Noodles or flakes are made from the mixture of eggs, salt and flour to produce a solid mass. The mixture is made consistent by hands, then with a rolling pin we roll the dough and leave it for some time to dry and cut, wrapped in "belts", and then cut with a knife, or dervish or a machine - depending on whether you want noodles, flakes or machine cut noodles.





Dumplings are made by kneading the mixture of eggs, liver, bread crumbs, grits, pepper, fat, chopped parsley leaves and baking soda which becomes a hard mass for making smaller balls. The balls are placed on a tray and inserted into a special pot where we add a part of the cooked soup. They are cooked until they float, and then cover and leave in the low heat for about twenty minutes. Then they are put into a bowl of soup with cooked noodles and flakes, and served.



***Quince, apricot or pear brandy***



Zucchini Soup



Summer Lentil Soup with Sausage



Tomato Soup



Spring Vegetable Soup

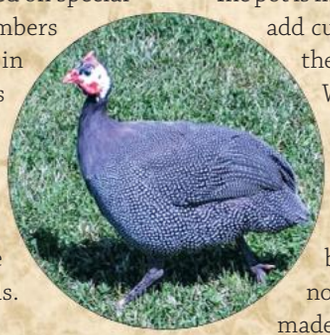


Pheasant Soup



# Morka duck soup

There is no better soup than *morka*. Lately, since *morka* is less kept, it is a true rarity, and because of that the joy of the sweet yellow soup is probably more dear and pleasing. It is prepared on special occasions for family members and guests. It is present in a number of restaurants in North Backa and Banat. It is prepared with homemade noodles that are hand-made, now also a rarity at the table of urban households.



## Ingredients (10 people)

***For the soup***

1 *morka* bird (1.2 kg); 1 carrot; 1 parsley; 1 small bell pepper; 1 onion, baked; 4 litres of cold water; salt, dried vegetable seasoning and peppercorns

***For home-made pasta***

300 g flour; 3 eggs; salt and water

## Preparation

The pot is first filled with cold water. Then add cut and washed morka meat in the water, and chopped veggies. When it boils, cook the soup over low heat for about three hours. When finished, leave some time to settle, then strain into another pot, put back on the stove. Add the noodles when it boils. Home-made noodles are kneaded and left to rest for 1-2 hours, and then flattened by a rolling pin, thinly. They are cut by hand or machine to "millimetre". They can be spread a little thicker and be cut by zigzag scissors.

***Quince, apricot or pear brandy***



Soup with Home-made Pasta



Pumpkin Soup









# **Cooked** meals

*Stews are an indispensable side dish with meat dishes. They are made of peas, beans, cabbage, kale, zucchini and other vegetables. They are cooked thick and complete the recipe.*

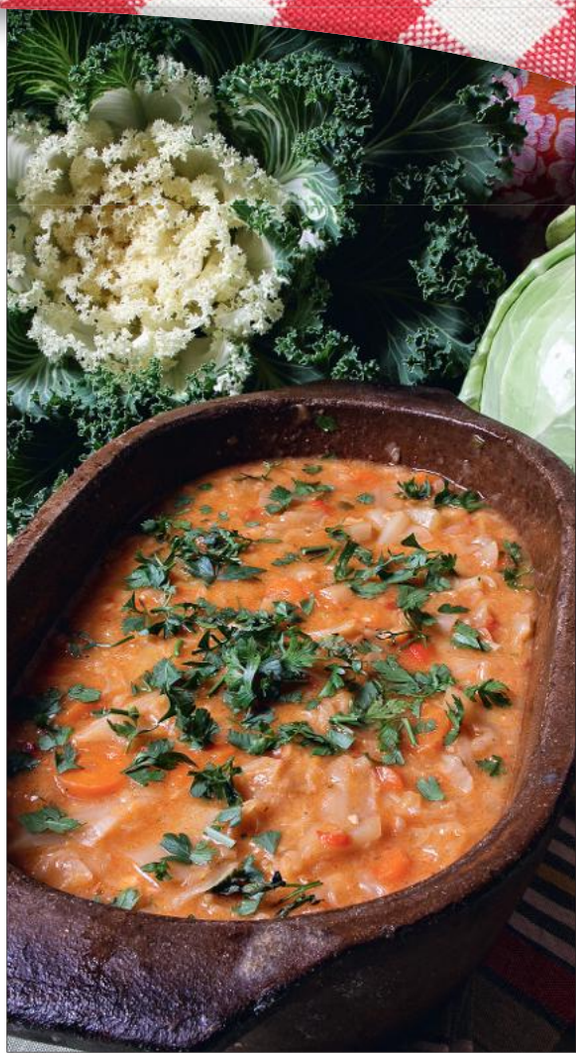
**DJUVEC** – stew is one of the oldest dishes, and it was cooked up first by the Turks, after that the Germans. It is cooked with mixed vegetables (onions, peppers, carrots, tomatoes, zucchini) with the addition of rice.

**SKEMBICI** – tripe - a traditional dish of boiled beef stomachs, with lots of pepper, sweet and hot paprika and other spices. Fishermen used to cook tripe from catfish stomachs. Here and there, tripe can be found on menus today.

**BEANS** appropriated by nearly all the nations of Central Europe and other parts of the world. Here equally cooked are white and yellow beans. Cooked lean as prebranac with vegetables or papule - mashed beans. In restaurants and many households it is customary to cook beans in the form of soup with added bacon, sausage, ham, dry ribs ...

**SARMA** – cabbage rolls, since Turkish origins in this region has now become one of the "national" dishes in all SEE countries. Turkish word itself sarmak, meaning to wrap or roll, remained current until the present day. Sarma is prepared in Vojvodina by creating a mixture of pork or beef, rice, eggs and spices rolled in cabbage leaves, then placed in the pot or pan.

**STUFFED PEPPERS** is a summer version of cabbage rolls, where the meat is not rolled into cabbage leaf, but stuffed in fresh bell peppers, which are arranged in a pan and cooked. The difference is that the peppers are "watered" by cooked tomatoes, finally adding roux.















# Goose liver with baked apples

Goose liver is one of the culinary attractions of Pannonia. Once the vast flocks of geese provided a magnificent sight in the meadows and heaths. The geese were grown for feathers, meat, but also force fed – for the liver which can grow more than a pound. It is most commonly offered as a hot appetizer and enriched with various side dishes. The version with roasted apple is a big challenge because the entire meal is given sweet-sour refreshing taste.



### Ingredients (one person)

100 g of goose liver; 1 apple; 2 tablespoons butter; 100 g croquettes; salt and ground pepper

### Preparation

Goose liver is cut into three pieces, and then fried in butter. Apple is cut into circles and also fried in butter. Each piece of liver is placed on a ring of fried apples, and covered by another. Serve with croquettes. The meal is served warm.

***Sparkling white wine, Sauvignon, Chardonnay***

# Beef perkelt stew

*Perkelt* is a dish seasoned with pepper and is made from calf or young beef. It is cooked, depending on the number of people - in kotlanka pot, cauldron, saucepan or pot. In all cases it is extremely pleasing, especially when eaten with *turos csusza* - noodles with cheese, sprinkled with fried diced bacon. The enchanting taste brought it the primacy of the most desirable cooked dish from the "family" of goulashes and stews.

### Ingredients (10 people)

3 kg of beef from the shoulder; 1.5 kg of pealed onions; 4-5 tablespoons of sweet paprika; 1 tablespoon hot red pepper; salt and pepper

### Preparation

The onion pureed and sautéed, and meat, previously cut into cubes 2.5 x 2.5 cm, is placed to fry and add to the onion. Add water to cover the meat. Add the spices except pepper which is added after an hour of boiling. Perkelt is cooked for about two and a half to three hours, for the meat to tenderize and soup to boil. It is served with turos csusza.

***Merlot, Vranac, and Cabernet Sauvignon.***



# **Meat** dishes

*There is virtually no restaurant dish without meat, but in most households in Vojvodina this also is the case. To say that the food is good refers to a delicious piece of meat on a plate, platter or pan! Once the meat was a privilege and it was not every day menu, but from half a century ago it is almost compulsory for every meal.*

**STEAK** – Prepared in various ways and their recipes come from different cuisines. Today the most popular is Viennese schnitzel, fried in breadcrumbs, with mashed potatoes. Often prepared is also Parisian steak that is breaded by the mixture of flour and eggs. There is also the so called natur steak, as well as steak stuffed with cheese, cream cheese, chopped ham and bacon ...

**STEW, GOULASH, PERKELT and TOKANJ** are indispensable part of Vojvodina cuisine. They are prepared in different ways from different meat - pork, beef, beef, mutton, poultry, venison ... Stews are cooked with a variety of offal, but when there is no meat they are prepared from potatoes, and can be cooked and with mushrooms. These dishes, except tokanj, have a common characteristic of the addition of a sweet and hot red cayenne pepper, so their distinctive colour is rich.

**BAKING** and **ROASTING** is an integral part of Vojvodina cuisine. Once only chicken, turkey, duck, goose and pork pieces were oven-baked. Today a part of culinary offering invariably is pork, lamb, and goat and roast on a spit, or under the coals or from the oven.

**GRILL** – Increasingly more common way of roasting meat and Vojvodina - grill. Steaks, chops, burgers and kebabs used to be roasted in a roasting pan, and today - on the grill. This way of preparing meat is used especially in the countryside.

## Krompiraca – potato pie

Winter magic of the farmers stove! Potato pie. Hot, steaming, baked, reddish, with lots of potatoes cut into slices and even more pronounced pieces of pork chops, bacon, sausage and liverwurst. Spicy and full of flavour, fat and greasy, it glides better through the stomach, and the unforgettable taste and smell! This is *krompiraca* - a potato pie – of *Lala* (Vojvodinian) and Vojvodina. A winter dish awaited and eagerly welcomed during and after the pig slaughter eaten with liverwurst, pork chops cut freshly smoked bacon and sausage, which serve as the "decoration".



### Ingredients (four people)

1 kg of potatoes; 400 g of onions; 100 grams of fat; 150 g of dry sausages; 150 g dry pudding; 150 g bacon; 200 g of fresh pork ribs; 2 tablespoons paprika; 2 tablespoons flour; salt; 1.5 litres of water

### Preparation

Peeled potatoes are cut into slices. They are seasoned with salt and put in a pan previously smeared with grease and covered with sliced onion rings. Red blood sausage rolls or liverwurst slices are layered over the potatoes, and then again a layer of potatoes. What follows is a layer of red onion, and dry ribs, sausages, and again potatoes. In a separate bowl of cold water, flour and cayenne pepper are mixed and the mixture is poured over the potato. Dried bacon as a decoration is placed on top of the pan. The pan is placed in the furnace or oven. It is baked for two hours at a temperature of 220°C

***Franconia, Cabernet Sauvignon***



## Svadobná kapusta

***Wedding party cabbage*** – A traditional dish of Slovaks in Vojvodina, prepared for more than two centuries. It is served as the third course of the wedding party menu after chicken soup and pilaf with chicken giblets and cooked hen meat with tomato sauce. In addition to wedding party cabbage, the cabbage is prepared in the winter for festive family gatherings and celebrations. Although the dish is "rich" and filling, you can add a piece of roasted meat to it.

### Ingredients (10 people)

2 kg of grated cabbage; 1 kg of fresh pork (thigh); 500 g of fresh beef from the shoulder; 2 fresh pork hoof; 2 big onions; 2 dl sour cream; 1 dl fresh milk; 1 teaspoon cumin; 3 tablespoons flour; 10 black peppercorns; 1 teaspoon ground black pepper; 3-4 leaves of dried bay leaves

### Preparation

Washed sauerkraut is put into the pot along with the meat, diced onions, cumin, salt, bay leaf and pepper. Cooked in *kotlanka* pot or in a pot placed under the farmer's oven. Covered, over low heat for about 6 hours, stirring occasionally. When the meat separates from the bones take out the bones. Whisk the sour cream and keep whisking gradually add ground pepper, milk and flour. When everything is mixed in, slowly pour in the boiling cabbage stirring constantly.

***Vranac, portugizer, frankovka***



# Drunken carp

When the carp gets "drunk" in the oven, and filled with rice, vegetables, prunes and onions, after cooking, gets brought out in the pan to the hungry guests, a fanciful culinary experience follows, one that is hard to forget. The most popular river fish topped with wine in the final stage of cooking gets a golden colour which gives the impression of an inviting bite.

## Ingredients (8 people)

3 kg of processed carp in one piece; 800g chopped onion; 500 g rice; 3 egg plants; 3 fresh pepper; 100 g of prunes; 200 g of fat; 2 dl wine; 3 dl water; salt; pepper

## Preparation

Carp is cleaned and washed, then sliced crosswise along the entire body. It is then salted, inside and out. Before stuffing, the vegetables are sautéed. In a frying pan, in hot fat, add one by one - onion, eggplant, peppers and rice. Salted carp are then placed in a baking pan previously smeared with fat and staffed with the sautéed stuffing. What does not fit in the carp, is placed around the pan. Pour 3 dl of water to cook the rice more easily. The cuts are filled with prunes, and finally the carp is coated on the outside with lard.



This is placed in the preheated oven at a temperature of 250°C, baked for 40 minutes. Ten minutes before the end half a pint of white wine is poured over the dish, baked some more to get a golden rosy colour. When removed from the oven, it is served in the pan on the table, and then cut into slices and put into plates.



***Italian Riesling, Chardonnay, Sauvignon***







# **Fish** in the cauldron and on the plate

*Fish soup and fish stew are unavoidable part of an attractive gastronomic offer of Vojvodina. Their habitat is csarda fish restaurant on the Danube and the Tisza, and a number of other restaurants. They are also present on the tables of many households.*

Fish is an important part of the diet in this part of Serbia due to the abundance of rivers, canals and lakes, traditions and religious practices. It is prepared in other ways too - on the grill, frying in oil and fat, in the oven, by conservation... The table in Vojvodina is dominated by carp. Other favourite dishes are made of perch, catfish, pike, *tolstolobik*-carp, bream, sturgeon, tench...







## Catfish heads

Catfish head under the bell (*sac*), a dish name which is not promising, but the taste is just finger licking. To prepare it you take the heads of the large specimen with the extended "collar", with the cheek, giving a decent amount of meat. Various vegetables are added that enriches the taste, so the whole dish is given a dimension of rich culinary value.



### Ingredients (10 people)

6 kg catfish heads; 2 kg potato; 500 g tomatoes; 500g carrots; 500 g cauliflower; 100 g of prunes; 1 head of fresh cabbage; 2 apples; 2 bell peppers; 2 onions; 2 cloves of garlic; 200 g of lard; 50 g of salt; 4 litres of water

### Preparation

Freshly cleaned the head of catfish are washed, to avoid burn, put under the bell called *sac* on three willow branches used as a coaster. Heads are then seasoned with salt, then cleaned potatoes, carrots, tomato, pepper, prunes, cauliflower, two apples and onions and garlic are added under sac. Add the fat and pour water, cover with the ringed lid, put on red-hot charcoal. Pieces of charcoal placed on the lid where the ring keeps it in place. The process takes about an hour and a half.

***Italian Riesling from vineyards on the slopes of Fruska Gora, reflected in the Danube***



# Fish stew

Fish stew is the favourite fish dish. It is cooked in a cauldron in front of guests so that enticing smell of food before you arrives at the table before the meal. Stews are cooked similarly to the soup, but thicker, made on the so-called "short" sauce and are usually on the hot side. It is served usually with homemade noodles.

## Ingredients (four people)

2 kg of scaled and gutted carp; 200 g onions, chopped; 1 tablespoon hot red pepper; 4 tablespoons sweet paprika; 1 tablespoon salt; 0.5 dl cooked tomatoes; 2 litres of cold water; 400 g of domestic noodles

## Preparation

The fish is first scaled and gutted then divided into "horseshoe" chops which are placed in the cauldron. Onions and cooked tomatoes are immediately added, and two litres of cold water poured in the cauldron. Stew is cooked for 35 to 40 minutes on the fire of red willow tree branches. When broth boils, add the cayenne pepper. During the last ten minutes stew "whispers" and when thickened and the meat is cooked fish, served in a pot on the table. At the same time, in a separate pot cook the noodles in salted water, to which is added tablespoon cooking oil to the noodles, drain out when not blind. Homemade noodles are served in a separate bowl and pour it in a bowl with soup and fish.



***Italian Riesling, Franconia, Cabernet Sauvignon***





Bream on the Grill



Pike *Perkelt* Stew



Carp Horseshoe



Roasted Sturgeon

# Dough / pasta / noodles



*Foods made from wheat flour are part of the tradition in the Vodina cuisine. They were created in line with the climate. Wheat in the plain is the most important agricultural crop, and the resulting flour is turned into daily, and festive - savoury and sweet dishes.*

**KIFLICE** – *crescent shaped pastries* – and **POGACICA** – *small puff pastruy* are an indispensable part of culinary offerings. They are used in situations when it is necessary to nibble on something and trick the hunger. Kiflice can be plain and salty, and sweet - filled with jam. Pogacica are also empty, but are more attractive with the addition of cheese and cracklings.

**NASUVO** is a type of noodle dish made specifically in accordance with Vojvodina method of preparing dishes with noodles. It is prepared in many different ways: with poppy seeds, jam, cheese, potatoes, carob, breadcrumbs and sugar.

**NOODLES** for soup, nasuvo or fish stew – they are a characteristic ingredient that is often used. There is no "real" soup without noodles or flakes. The dough is thinned and finely cut. For stews the cut pieces are thicker and wider.

Three ways of shaping the noodle and dumpling dough are used to produce **VALJUSCI, TRGANCICI** and **TARANA** that are added to various dishes. They are real specialties created in earlier centuries, but still delicious and always inviting. These dishes with – *tarana*, *tarana* with sausage, *valjusci* with potatoes, and many other fall into the category of quick meals that are taken on regular occasions, but as a quick bite too after strenuous work in the fields to be able to have some food as soon as possible.

**GIBANICE** – Pies made from the stretched dough or thin crust - sweet and salty. The most famous of the pie with cheese, with sour cherries, apples, poppy, pumpkin, .... Savoury as a snack between meals and sweet as desserts.



Rolls



Pasta with Cheese and Fried Bacon



Noodles with Potatoes (March of the Grenadiers)



*Tarana* Noodles with Sausage

## Gibanica – cheese pie

*Gibanica* cheese pie or *Prisnac*, as it is called in the north of Backa, is one of the favourite hot appetizers of Vojvodina. This is a kind of dish with thin phyllo dough, in which you put a lot of young cow cheese or slices of so called *svapski* (from *Schwaben*) or cottage cheese, which is rolled into phyllo dough and baked in a pan. Formerly a privilege well off households, it is an indispensable part of formal dinners, weddings, anniversaries, balls, but can be prepared with no special occasion and the joy of bites with fullness of flavour is always a pleasure.



### Ingredients (12 people)

1 kg young cheese slices;
500 g thin phyllo dough;
10 eggs; 2 dl oil

### Preparation

Gibanica cheese pie is baked in the pan, which is first smeared with grease, then covered with phyllo dough. Today they are bought, and in earlier times used to be prepared in almost every household. Tablespoon is used to add cheese, which is pre-mixed with eggs and lard. Then the mixture is rolled into the phyllo dough, and the resulting "bars" are coated with fat and cut into slices. This is baked in the oven for 90 minutes at a temperature of 150°C. After baking the pins are cut into slices and serve on plates. Serve warm as an appetizer. It is eaten with a knife and fork, or you may use your fingers.

***Italian Riesling, Rhine Riesling, Chardonnay***

# Sweets and **desserts**



*Sweets of Vojvodina, mouth-watering at first sight, with the taste that drives the senses to hedonistic heights. They are named not only after being sweet to the taste, but also because they are eaten with relish! It is True that all these delicacies are full of carbohydrates, and fat-rich, but when you eat moderately and not every day, they bring to the young and old ladies and gentlemen – a satisfying longevity.*

**DESSERTS** in the form of some of the many sweets - cakes, cookies, pancakes, gomboci, floating islands (bird's milk), tasci, listici noodles, donuts, sweet pie or strudel - just as important, sometimes even more prominent part of lunch or dinner, regarding the overall gastronomic delight. Adventures in tasting are reminiscent of the plain, sands and hilly slopes of Vojvodina's few mountains, reaching to the past - to the courts of Vienna and Budapest, the Middle and Far Orient, still leaving a trace in the local gastronomy.



Zaher Cake

**COOKIES** are a part of the ritual in the households, pastry shops, cafes and restaurants. There are various types – from the imagination, found in chests, cupboards and old recipes, and memory of pastry chefs and housewives.

**STRUDEL** today is perhaps one of the most recognizable symbols of Vojvodina. Sour, risen dough, filled with poppy seeds, cherries, walnuts, carob and raisins and baked in the oven to golden brown colour, then sprinkled with powdered sugar – attracting much attention and enticing by the looks and smell when present on a plate or platter ...

**CAKES** are a world unto itself. The most popular are wedding cakes, and those who are preparing for the wedding. They are made for birthdays, engagements, corporate parties and other celebrations. In Vojvodina, cakes are traditional, but there are new trends too. The famous ***Zaher*** (Ger. Sacher) has been a trademark of sweet bites of Vienna since 1832, but is still popular in Vojvodina. It is similar ***Dobos*** (Hun. Dobos) cake, which is a product of Budapest and ***Vasina***, ***Svarcvald*** (Ger. Schwarzwald), ***Esterhazi***, (Hun. Eszterhazi) ***Lud Lab***, ***Markiza*** ... ***Japanese Wind*** and a variety of fruit and chocolate cakes complete range of different looks and taste. Cakes are made in classic form, with a variety of ornaments, but, increasingly, in various forms.

**BUNDEVARA** – pumpkin pie, which is a symbol of *salas* grange farms and *salas* tourism, but, flavoured with cinnamon and vanilla, occurs in the winter season and offered by classy restaurants and at numerous winter balls in towns of Vojvodina. It is made from pumpkin as one of the most popular autumn fruits in Vojvodina. It is also called "the local banana" for a number of nutrients and low calorific value.

**PANCAKES** are a part of the heritage of the German cuisine. They are made mainly in sweet but as savoury variety too (with cheese). Baked in a pan with a little oil or fat, filled with apricot jam, plums, marmalade, fresh whipped cream, and ice cream. Some parts of Vojvodina have their pancakes with sour cherries, peaches, apricots, forest and other fruits, but the most classical are with jam, marmalade and ground walnuts.



Floating Islands



*Tasci* Noodles



Pumpkin Pie



Pancakes with Cherries

# Snenokle (bird's milk)

***Floating islands*** – The only thing missing is some bird's milk – guests would often say so after enjoying the rich Vojvodina table, referring to the wide variety of dishes. Well, we have it too! This desert made of milk, eggs, sugar and a little flour, is often the culmination of a long "train" of good food. It has no Serbian name. The memorable desert was named "Bird's Milk" which is a translation from Hungarian, and the German name *Schnee Nockerl* translates to snow dumplings. The latter name caught on and is used as *Snenokle* in Serbian.

### Ingredients
1 litre of milk; 250 g sugar; 4 eggs; 4 tablespoons of flour

### Preparation
Firmly whip up four egg whites and remove with a spoon and put the milk to boil. In particular, whip the egg yolks with four tablespoons of flour and the milk ukuva. When it's done, pour into a glass cup glass or porcelain bowl. When cool, put from above and poured over the cooked egg white with a little yellow or cream any other food color.

***White Bermet Muscat Otonel, Kadarka***

# Tasci

Tasci is the favourite dish of the past and then it used to be prepared as main dish, but was preceded by a stew of cooked tomatoes or fresh vegetables. In wealthier households, Tasci were served as dessert. The Germans brought them to this region; their name comes from their "pockets" filled with jam. In the north of Backa, the Hungarian expression barat file is used. It's delicious in both tongues, and more are offered at folk cuisine restaurants, traditional homes restaurants, and salas grange farms.

### Ingredients (four people)
300 g flour; 2 eggs; 100 g plum jam; 2 tablespoons bread crumbs; sugar; oil; water

### Preparation
Mix in flour, eggs and some water and salt. Flatten the dough with the rolling pin on the table, and dot it evenly with jam. Then the serrated wheel (dough cutter with serrated blade in the form of a wheel) is used to cut the dough into squares and fold the squares so that the a spoon-full of jam is placed in the "pockets", so "*Die Tasche*", meaning a bag, gives the dish its name – *Tasak* (singular form of *Tasci*). Each *Tasak* is flattened and the edges of each square closed by fingers. Thus prepared, the dough is placed in salty water and cooked for 15-20 minutes, until *Tasci* come to the surface. When cooked, they are strained and dipped in cold water. Meanwhile, fry the bread crumbs in oil, then sprinkle on *Tasci* and mix in. The dish is served in a bowl, and sprinkled with sugar if necessary.

***Bermet, muskat otonel***

# Gomboci

***Plum dumplings –*** This delicacy, a nostalgic childhood memory of a large number of guests is quite popular in almost all parts of Vojvodina. In earlier times, *Gomboci* was a lunch dish, usually on Saturdays. To eat them today, many guests skip the soup or main course, even both. *Gomboci* with plums are gourmet treat inviting the senses of sight, smell and taste, and an opportunity not to be missed!



### Ingredients (four people)
500 g potatoes; 2 eggs; flour, as needed; 8 fresh plums pitted; Oil or grease; bread crumbs; sugar

### Preparation
Mixed eggs, boiled and mashed potatoes and water and added to flour and the mixture is knead. Use a rolling pin to flatten the dough across the table. Then cut to pieces, and in the middle of each place pitted prunes. The dough is then shaped into balls or *gomboci* and cooked for 15-20 minutes in salted water. After being cooked, *gomboci* are rolled in a mixture of fried bread crumbs and sugar. They are served hot.

***Bermet, kadarka***

# Pancakes with ice cream and cherries

Pancakes with ice cream and warm cherry sauce have first become a symbol of Palic and Subotica hospitality industry and today this is a proud offering in other parts of Vojvodina too. Unusual for this region – the pancakes are filled with a ball of vanilla or hazelnut ice cream, and then topped with warm cherry sauce. They are much demanded desert for an enchanting impression and unforgettable taste.

### Ingredients
***For the pancakes*** – 4 eggs; 50 dkg flour; 1 litre of milk; salt and sugar to taste

***For the cherry sauce*** – 1 jar of stewed cherries; 300 g sugar; 50 g corn starch; ice cream; 1 dl red wine

### Preparation
Mix in the dough for pancakes, and fry in a pan. When finished, put the scoop of ice cream on the pancake and roll the pancake. At the same time cook the cherry sauce adding red wine at the end of cooking. Pancakes are put in a plate and topped with warm sauce.

***Bermet, kadarka, portugizer***





# Drinks

*Vojvodina is known for its wine, brandy and beer. These three alcoholic beverage types are based on local raw materials and rich tradition created over the centuries. Advanced technology in production enhanced the flavours, but the habits remained the same. These three drinks are consumed in all occasions and different moods.*

Besides alcoholic beverages, Vojvodina is known for fruit juices. For centuries they have been made at home, and industrially in recent decades. Raw material comes from fruits which are grown on Fruska Gora, Subotica-Horgos sands and elsewhere. Juices are made from flowers and medicinal herbs too. The total range of juices is attractive to domestic and foreign tourists at *salas* and other traditional restaurant offering, withstanding competition of carbonated and non-carbonated globally present beverages.



## WINE

The Roman emperor Marcus Aurelius Probus (*Marcus Aurelius Probus*), who reigned from the year 276 up to 282, planted the first grapevine outside Italy at Glavica Hill near the village of Suljam on Fruska Gora. That was the start of the turbulent history of grape growing and winemaking in the territory of Vojvodina and Serbia. In the 18th and 19th centuries, Sremski Karlovci was the centre of viticulture and wine production. Mostly produced are white wines, spearheaded by Riesling. Dessert wines came to be too - and *Ausbruh* and *Bermet* by which Sremski Karlovci was formerly reputed to be an important wine centre in Central Europe. At the end of the 19th century, phylloxera destroyed the vineyards in Europe and then in our country. Today in Vojvodina there are less vineyards than before, although in recent decades, hundreds of hectares of new plantations are popping up. In addition to Sremski Karlovci and Fruska Gora, there are six regions in Vojvodina known for significant production of wine. These are: Subotica-Horgos Sands, Vrsac, Telecka Plateau Potisje, Banat, and Backa.

### White Wines

**Italian Riesling** is the most common grape in the vineyards of Vojvodina. It is synonymous with wine for many, especially the older generation who remember the taste dominated by the necessary acidity, smell of vine and earth. It is served at all times, especially with white meat and fish.

**Rhine Riesling** is the best white wine of the northerly vineyards. In quality is on a par with *Sauvignon* and *Chardonnay*. It originates from the Rhine Valley in Germany. In Vojvodina grown on Fruska Gora and Telečka Plateau. Its taste is drinkable and has elements of honey, ripe apple and lime. It goes with fish and white meat.

**Sauvignon** is the king of white wines. In Vojvodina it is present on the slopes of Fruska Gora. It tastes of elder, cut grass and melon. It goes with ham, white meat, topped with white sauces and fried river fish.

**Chardonnay** is the most widely used white wine grape variety in the world. There is Vojvodina and in almost all wine regions. The wine has an aroma and taste of green apple, melon and pineapple. It is very easy to drink and demanded for the pleasant freshness. It is paired with white meat, fish and young cheeses.

**Muscat Ottonel** is a white dessert wine which in Vojvodina is mostly produced in Vrsac vineyards. It has an intense floral and fruity aroma with a high percentage of sugar. It goes with fish, lean meats and desserts.

**Kevedinka** is a white wine widespread in Hungary and present in Vojvodina, in Subotica-Horgos sands. The vine was created in the 17th century on Fruska Gora, and later spread to the north. It tastes of peach, honey, and elder, and goes well with white meat, fish and young cheeses.

**Traminac** is an aromatic white grape variety wine brought from South Tyrol in the early 18th century to Fruska Gora, near Ilok. The wine has a flavour of elder, melon and tropical fruit. It is served as an appetizer. It goes well with white fish, pies and desserts.

**Ausbruh** is a variant of dessert white wine, *Sauvignon* usually in which, at the stage of ripening, dried berries of the same grapes are added. It is produced in small amounts by only a few manufacturers in Sremski Karlovci.











## Red Wines



**Cabernet Sauvignon** is known as the "king" of red wine in the world. It comes from Bordeaux area in France. In Vojvodina, the grapes are grown on Fruska Gora, Subotica-Horgos sands, and parts of the other wine regions. The wine agrees with red meat dishes and big game. It contains a lot of tannin and is considered a wine that has a positive effect on the cardiovascular system. It tastes like berries and smells of violets.

**Merlot** is a wine with the taste of blueberries, cherries, plums, shades of violet, green pepper, and aging in oak barrels adds the flavour of vanilla. It originates from Bordeaux in France, and in Vojvodina it is mostly grown on Fruska Gora, Subotica-Horgos sands and other regions.

**Kadarka** or *Skadarka* is endemic in the north of Vojvodina, Subotica-Horgos sands and northern Telecka Plateau. It is said that the grape originated in the southern Balkan Peninsula and that *Kadarka* was brought to these areas by the Serbs in the late 17$^{th}$ century, and it was preserved by the Danube Swabians and Hungarians. It has a mild fruity flavour, with a cherry note and it goes well with roasted red meats.

**Probus** is a grape variety developed by crossing *Kadarka* and *Cabernet Sauvignon*. Selected at the Institute of Pomology and Viticulture, Faculty of Agriculture in Novi Sad in 1983, it was named after the Roman Emperor *Marcus Aurelius Probus*. It is characterized by features that put it among powerful red wines that fit with the spicy dishes and red meat and game roast.

**Portugizer** is a Fruska Gora red wine that is enjoyed young. It has a pleasant smell of violets and has gentle tannins and an irresistible flavour that gently reminds of blackberry. It is grown in Sremski Karlovci and Irig. Some producers call it *Svatovac*, and it is recommended to enjoy it until the snows melt.

**Bermet** is a dessert red or white wine. Its base is a red or white table wine with as much as twenty different natural supplements added, with flavours and wine distillate, which gives 18 % of alcohol content. Its home is Sremski Karlovci whose winemakers began to produce it in the 19$^{th}$ century. Created in this way, the dessert wine has a seductive aroma and in the 19$^{th}$ century it attained great popularity in the whole of Austria-Hungary, Germany and even France, and legend has it that the bottles of *Bermet* from Karlovci were in the wine list of the sunken Titanic.





















## RAKIJA

**MULBERRY BRANDY** has for two centuries been the major brandy and brand of Vojvodina. Mulberry tree was in front of every house, in every yard, next to the fairground and roads. Brandy was prepared from *white*, *black* mulberry and *Murgan* variety. It is left at 23 grades (1 grade = 2.46 vol%) and it was enjoyed during the threshing of wheat season, corn harvest, and if some remained – at the Saint's Day. Mulberry brandy is today produced in the quantity serving as a reminder of days past, because there are no mulberry trees.

**APRICOT BRANDY** has the strongest aroma, and perhaps is the best brandy. It is prepared from apricot with stone removed. It is of tantalizing aroma and taste. It agrees with meals that follow after aperitifs. It is prepared in apricot rich regions - in Backa and Fruska Gora part of Syrmia.

**QUINCE BRANDY** is the most popular brandy in Vojvodina currently due to the magical aroma and pleasant taste. It is prepared from quince (Ser. *Dunja*) and it is in demand in pubs and classy restaurants, and often hosts offer it to guests at home. Bearing in mind that quince fruit is hard and low in sugar, the quantity of the brandy produced is not high.

**PEAR BRANDY** was the first fruit brandy that back in the mid 20 century paved the way to the fans of "good spirit" throughout former Yugoslavia. The first serious production in Vojvodina was based at a facility in a Subotica based *Pescara* in Tavankut. It became famous there, and today it is prepared in all fruit growing regions in Vojvodina. The best quality brandy comes from the pear variety under the name *Viljamovka*.

**PEACH BRANDY** falls in the category of aromatic and rare spirits. It is not widespread as other fruit brandies because peaches are mainly eaten. The most famous and the best one is the so called vineyard peach variety which is much smaller than those that are sold for consumption.

**PLUM BRANDY** is a brand that stands out from all the brandies in Serbia. It is present in Vojvodina, but is mostly made in households. It is customary in Vojvodina to leave it in glass jugs and served to guests white, while in Serbia, it is mostly coloured, because it is kept in beech barrels to mature.





## LIQUEURS

**CORNEL LIQUEUR** is a drink which has recently become popular, and serves as exceptional drink with cakes. Cornelian fruits are the most important ingredient to create the taste and smell, and wine, alcohol, and various spices are added to it.

**CHERRY LIQUEUR** is a typical spirit of the region, because cherries in Vojvodina are on the streets, in the yards and gardens, and more and more grown in plantations. Taste of cherry is likable and the liqueur enjoys great popularity among local and foreign tourists.

## BEER

It is made with various percentages of alcohol - from 3 to 13, and without alcohol. Although legend has it that beer came to existence by chance thousands of years ago, in Vojvodina today – it is made on purpose. In the second half of the 20$^{th}$ century there were 13 breweries, and breweries now operating are in Apatin, Celarevo, Pancevo, and Novi Sad. They cover the needs of 80 % of the Serbian market. Breweries are owned by multinational companies and carry global labels - *Carlsberg*, *Heineken*, *Efes*... The two most popular brands are *Jelen* (Deer) and *Lav* (Lion). The tradition of industrial brewing is almost three centuries long. The first brewery in the territory of Vojvodina came to existence in Pancevo, in 1722.

# Alas white broth

The original *alas* (a river fisherman) broth was white. It was cooked by the fishermen on the river banks under the eaves or outdoors with the first fish caught over the night or in the morning. In it, besides fish and river water they would add basic ingredients carried in a pocket: salt, onion and occasional fresh peppers or tomatoes. Broth is cooked in a cauldron with freshly caught fish which is immediately scaled and gutted. Carp, bream, roach, brown bullhead, tench, pike, carp, catfish, and instead of spices - perch, this is the composition for the best taste. *Alas* white broth today is rare, but it should be given a try because it really is - the taste of fish.



### Ingredients (10 people)

4 kg of cleaned fish 2 tablespoons salt; 1 fresh pepper; 400 g pealed and mixed onion; 2 eggs; 1 cube of concentrated beef broth; salt; pepper; vinegar; 5 litres of water

### Preparation

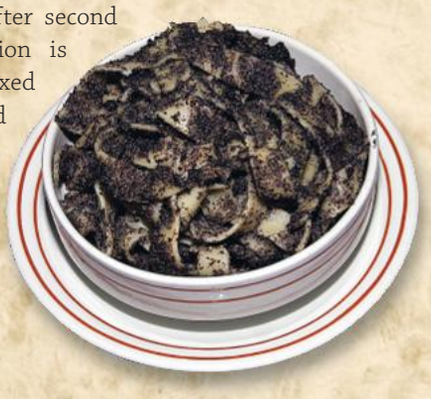
Place the scaled, gutted and sliced fish in the cauldron, mix in onions and covered with water. When it boils, add the spices, and at the end mix two eggs and add to the broth. Taste and appearance should be just like the festive soup, safe the taste being a typical taste of fish.



***Fruit brandy***

# Poppy seed noodles

Poppy seed pasta or noodles, a dish with a cult status from the popular song by the local singer-song writer *Djordje Balasevic* titled *Oh, the Good Food of the Good Old Days*! The dish wins every free corner of the stomach and is a sought after second helping! The preparation is easy. Noodles are mixed with milled poppy and powdered sugar. It is served as a dessert, although in some past times, it was the only dish for lunch or dinner with tomato soup.



### Ingredients

250 g flour; 1 egg; 1 dl water; 200 g ground poppy seeds; 100 g caster sugar; 1 ½ dl milk

### Preparation

First, knead the dough with flour and eggs, and then leave to get some "rest". Then stretch thin and when dry, cut into noodles. The noodles are cooked in water and when they are ready, stran and add ground poppy and powdered sugar melted in milk. The mixture is stirred to consistency, brought to boil and served hot.



***Cold sparkling white wine, Sauvignon or Chardonnay***

# Turkey steak with prunes

The local cuisine has is the roots in German and Austrian good customs that the roasted or fried meat, especially the dry one, is best served with fruit. Once it was mostly compote, and now increasingly used is fresh or dried fruit. Cheese is used to stuff the turkey steaks, in addition to prunes. This dish is one of the jewels of rich and unusual variety of traditional dishes in a modern way.

### Ingredients (one person)

200 g steak of turkey breast; 100 g camembert cheese; 3 prunes; 50 g flour; chopped walnuts; 1 egg; ½ litres of oil

### Preparation

Turkey breast steak is first beaten, and then the camembert cheese and chopped prunes are placed on it. The meat is then rolled. In the meantime, make a mixture for breading, from flour, some water and one egg. Wrapped steak is first rolled in the mixture and in finely chopped walnuts, and placed in hot oil in a frying pan. It is fried for 15-20 minutes, until golden brown. It is served with french-fries, lettuce, parsley, orange slices, currant or other berries.





***Sauvignon, Rheine Riesling***

# Futog sarma

*Sarma* (cabbage leaf rolls) from Vojvodina has a similar taste to *sarma* from other meridians, but with a twist! The difference is in the use of the indigenous Futog cabbage leaves that are tastier and softer, even more suitable for cabbage rolls. Roux is required for *sarma* as it adds a fuller flavour and complements the dish. The centre of cabbage growing and cabbage rolls in Vojvodina is the settlement of Futog, near Novi Sad, It is famous for cabbage as of recently labelled as a products with protected geographic origin.



## Ingredients (10 people)

2 heads of cabbage from Futog; 1.5 kg of pork meat; 70 g of rice; 100 g onions; 2 eggs; 2 - 3 cloves of garlic; 2 - 3 teaspoons sweet paprika; 150 g bacon; 50 g dried bacon, dried meat and sausages

## Preparation

Onion is finely chopped and fried in oil. Spiced meat is added and then washed rice poured in. This is sautéed on low heat. Add garlic, and if necessary pour a little water and sauté until the rice is cooked halfway. Separate cabbage leaves to be used to roll stuffing, and the rest of the cabbage is sliced into thin strips, which will serve as a base for stuffed cabbage rolls. *Sarma* is rolled and placed in a deep pot or pan. Add the smoked meat, bacon and sausage, pour water and cook for 2.5 hours. At the end, make a roux, pour over the cabbage rolls and cook for another 10-15 minutes.

***Rosé, Merlot, Franconia***

# Poppy seed strudel

Strudel with poppy seeds is the most commonly offered dessert of the traditional Vojvodina cuisine. It is an integral part of the menu that is offered to tourist groups, at the weekly luncheons and numerous festivals. Sourdough filled with minced poppy looks stunning. If poppy strudel contains more poppy than phyllo, lemon peel, vanilla and powdered sugar, it's guaranteed that it will be a delicious bite and will be long remembered.



## Ingredients (10 people)

500 g flour; 2 ½ dl milk; 1 egg; 40 g sugar; pinch of salt; 20 g of yeast; ½ tablespoons fat; 500 g ground poppy seeds; 300 g sugar; some boiled milk or apple juice

## Preparation

Sugar is added to lukewarm milk and yeast added to rise. Yeast, salt and fat are added into the bowl with the flour. Knead the dough and let it rest. Once it rises, it is spread to the thickness of one centimetre. The poppy seed stuffing is wrapped in rolling-pin shape. The two halves are placed in the pan, covered by A towel and allowed rest for 30 minutes. This is then coated with beaten egg and baked for 45 minutes at 200 to 220°C. When baked, the strudel is removed from the oven, covered with a cloth, and when cool, sprinkled with powdered sugar, cut into pieces and arranged on a tray or saucer.

***Bermet, Muscat Ottonel, Liquor made from Cherries or Cornel.***


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