



FESTIVAL
MIGRANT SKEGA
FILMA GA

SLOVENTROPIJA
FILANŠKA

SWEET FESTIVAL

Cookbook

Slovene Philanthropy

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ARROZ DOCE

Rice Pudding

“Since the 6th century BC, there have been records of rice cooked in milk with sugar. The arrival of sugar cane from India to the Middle East, where rice was already being cultivated, marks the most likely origin of this dessert. Rice pudding is one of those recipes that varies greatly from country to country and even from region to region. Some people add honey, condensed milk, almonds, pistachios... It's like that combat sport: anything goes. And now the answer to the question: Why a basket? Because traditionally a basket was lined with a white linen tablecloth, where the rice pudding was served.” Henrique Sá Pessoa



ARROZ DOCE

Ingredients

Serves: 4

- 130 g short grain rice
- 700 ml semi-skimmed milk
- 300 ml cream
- 4 egg yolks
- 150 g sugar
- Salt to taste
- 1 lemon zest
- 2 cinnamon sticks
- Ground cinnamon to taste

ARROZ DOCE

Method

1. Heat the milk and cream in a heavy-bottomed pan, along with the cinnamon and, finally, the lemon zest.

Add the rice to the still-cold liquid, with a few grains of salt, and cook slowly for 10 minutes, stirring constantly to prevent it from sticking. When it starts to boil, reduce the heat to low. When the rice is cooked, remove the solids from the mixture, with the heat off.

Mix the sugar with the egg yolks. Add a little of the rice to the egg yolk mixture and then add it to the rice and stir for 2 minutes on low heat.

Leave to cool completely and serve sprinkled with ground cinnamon.

CATALINAS

Brown Sugar Cookies

Ingredients

2 x jagerry (raw cane sugar, muscovado)

1 tsp ground cinnamon

1 cinnamon stick

several cloves

1 tsp powdered anise

1 tsp powdered ginger

1 tsp baking soda

1 tsp baking powder

1 stick of butter

2 eggs

1 kg flour



CATALINAS

Method

Make a syrup: using the water and the muscovado sugar, bring to a boil making sure all sugar is dissolved. Set aside to cool. You will get 1 cup of syrup.

Preheat the oven at 150 degrees C.

Lay a tray with baking paper.

Place in a bowl all the ingredients together: the cup of syrup, flour, ginger, cinnamon, cloves, butter, baking powder and baking soda. Bring together using your finger tips.

Roll balls out of the dough, about 3-4 cm in diameter. Lay them on the tray and press them down until about 2 cm thick and leave about 3 cm of room between them, they will expand.

Bake for 20 min. or until golden edges.

HURMAŠICE

Hurmašice are a wonderful biscuit cake dipped in sugar syrup. Some people add a coconut or walnut filling to the dough for a slight variety of flavors and textures. Like most Balkan sweets and pastries, it contains simple ingredients and easy preparation, but it takes time and, of course, practice to achieve perfect success. Hurmašice originate from the Middle East and are quite popular in Bosnian and Serbian cuisine. Why the name Hurmašice? It is said to be derived from the word hurma, which means palm fruit. Baked and topped Hurmašice resemble palm fruits in shape and texture. We make them from flour, sugar, butter, eggs and yogurt. The process is not demanding, but it is necessary to get a feel for their design so that they bake as beautifully as possible. Freshly baked, they are firm and crunchy, but when left in sugar syrup, they become deliciously soft with a delicate lemon flavor.



HURMAŠICE

Ingredients

Serves: 16

For the pastry

125 g of butter

40 g of sugar

10 g of vanilla sugar

2 egg yolks

50 g of yogurt

250 g of flour

1 teaspoon of baking
powder

30 g of walnut kernels

For the sugar syrup

350 ml of water

300 g of sugar

lemon

HURMAŠICE

Method 1/2

Add softened butter, sugar and vanilla sugar to a large bowl. Beat for a few minutes to obtain a light and creamy mass.

Then stir in the egg yolks and yogurt.

Now add the flour together with the baking powder. Mix with a spatula or with your hands, until you will end up with a thick cookie dough.

Mix the dough only until it comes together nicely and forms it into a smooth round disk or ball.

Cover the dough and put it in the refrigerator for 30 minutes to rest.

In the meantime, prepare the sugar syrup. Pour water into the pot and add sugar. Mix, bring to a boil and let it bubble over low heat for 15-20 minutes. During this time, the sugar syrup will reduce and thicken slightly.

During the last 5 minutes of cooking, add half a lemon, cut into slices. Set aside the cooked syrup and keep it aside.

Before starting to shape the hurmašice, heat the oven to 200 °C and prepare a deep baking tray, which will be large enough for 16 cookies (20x30 cm).

HURMAŠICE

Method 2/2

Divide the cooled cookie dough evenly into 4 parts and then divide each part into 4 equally sized pieces. If the dough is divided into 16 equal pieces, each date will weigh about 30 g.

Shape each piece of dough into a ball about one finger thick. Then flatten it down the middle with your finger to make room for half of the walnut. Press the dough together with your fingers to close the walnut, then roll it again to get a nice shape and smooth texture. Press each shaped cookie to get a nice dented pattern.

Place the hurmašice in a baking dish. We stack them together but do not press them next to each other. Place the hurmašice on the tray in the heated oven, then immediately reduce the temperature to 180 °C.

Bake the hurmašice for 20-25 minutes. If they don't brown during baking, we can move them to the upper third of the oven for the last 3 minutes. 16. While still hot, pour the sugar syrup over the baked hurmašice, which can be hot, warm or cold. Leave the topped persimmons at room temperature for a few hours, then put them in the cold to stand overnight.

Take them out of the refrigerator 30 minutes before serving.



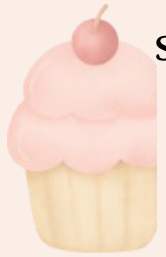
SLAVSKO ŽITO



Wheat pudding



This is the best recipe for Slavic cereal with nuts. There are many variants of how to prepare this wheat pudding. They are all similar, but not the same. This recipe has been proven for generations, and everyone who tried it made according to this recipe was delighted.



The best recipe for wheat pudding with walnuts has some secrets in its preparation, and we will explain them in the rest of the text. In addition to having spiritual value for family and guests of the celebration, the celebratory cereal must be tasty, so that material and spiritual blessings can be obtained through it.





SLAVSKO ŽITO



Ingredients

500 grams of white
wheat

400 grams of
granulated sugar

400 grams of
ground walnuts

2 bags of vanilla
sugar

1/2 nutmeg



SLAVSKO ŽITO

Method

If you do not like the aroma of nutmeg, you can leave it out of the recipe, although it is used very little. It is important to use white wheat and to have the best possible walnuts, well cleaned and without any remaining shell.

Sort half a kilo of white wheat from stones and chaff, pour it into a pressure cooker and pour water over it, then leave it overnight. The next day, wash the submerged grain several times, to remove the dirt, and cook well in a pressure cooker. When the wheat is cooked, let it cool and while it is still lukewarm, strain it but do not rinse it! That's one of the secrets, the wheat starch should stay with the grain. When you have sifted the grain, while it is still warm, blend it with a multi-purpose food processor or in a meat grinder. It should not be ground too finely, it is better for the wheat to be coarsely ground, to still have some bite. This is the second secret of the best recipe for Slavsko žito.

ZALIJ/RKHAMA

Marble cake

Ingredients

1 can of condensed milk

500g of crushed peanuts

white and black chocolate



ZALIJ

Method

The first step: crush the peanuts and mix them with the condensed milk.

Put plastic film underneath and put the mixture on the top, spread it slowly and shape it like a square .

Pour the melted white chocolate on the top and let it dry.

Turn it over to the other side bottom-up and pour the white chocolate on top and start put lines with the black chocolate, then let it dry .

Cut it into squares, diamonds or any form you like.

We hope this will be one of your favorite sweets.

Bon appetit!

FEKKAS

Double-baked biscuites

Fekkas, or Moroccan-style biscotti, is a tea cookie made of almonds and raisins. Twice-baked, this delicious treat is flavored with orange blossom water, sesame, anise, and fennel seeds! Serve your Fekkas with fresh Moroccan mint tea or a cup of coffee. Yum!



FEKKAS

Ingredients

- 500 grams all-purpose flour
- 2 tsp baking powder
- 3 large eggs
- 1 cup granulated sugar
- 3/4 cup vegetable or canola oil
- 1/4 cup orange blossom water,
cold milk, or a mixture of both
- 1 cup orange blossom water, cold
milk, or water for soaking the
almonds
- 1/2 cup whole almonds, unskinned
(soaked in 1 cup orange blossom
water, cold milk, or water for 30
minutes).
- 1/2 cup sesame seeds
- 1/4 cup fennel seeds, anise seeds,
or a mixture of both
- 1/4 cup raisins
- 1/2 pinch salt
- 1 egg yolk
- 1 Tbsp cold milk
- 2 to 3 drops of white vinegar



FEKKAS

Method 1/2

Soak the whole, unskinned almonds in a cup of orange blossom water for 10-15 minutes. Cold milk or water may be substituted if orange blossom water is unavailable. Meanwhile, Line a large baking sheet with parchment paper and set it aside.

In a large bowl, mix the eggs with sugar, oil, raisins, and the three seeds. Drain and pat dry the almonds and add them to the mixture with 1/4 cup orange blossom water, milk, or a combination of both. Using your hands, ensure you mix all ingredients until the mixture becomes homogenous.

Slowly add the flour and baking powder to the mixture, and work with your hands until a soft dough forms. You may add some flour to form the dough, but be careful not to add too much, or your dough gets too rough. The result should be a smooth, soft dough that could easily be shaped into logs.

Cut your dough into three and roll each into a log about 1" – 1.5" high to 2" wide. You may go smaller or bigger depending on your preferences. As you roll your last log, check the first-rolled log. If your first log has gone down or has lost its shape, you may need to rework your dough by adding more flour. When transferring them to the baking sheet, your logs should keep their shape.

Carefully transfer your logs to the parchment-lined baking sheet, leaving about 1" to 2" space between the logs. Next, mix all the egg wash ingredients in a small bowl and brush the logs with the egg wash. Using the back of a fork, lightly draw straight lines in the egg wash but be careful not to poke the dough.

FEKKAS

Method 2/2

Place your baking sheet on the middle rack, then preheat your oven to 320 F. Allow your logs to "half-baked" in the preheating oven for 30 to 40 minutes – mine took 35 minutes. Your logs will be ready when they have formed a light crusty layer but are still fairly soft to the touch.

Remove your logs from the oven and allow them to cool before covering them with a cloth. Allow the logs to rest for at least 6 hours before cutting them.

Using a sharp knife, carefully cut your Fekkas diagonally. I love my Fekkas thin, but you may choose thicker slices. If your Fekkas start to break, rinse your knife with warm water, dry it, and try again. Meanwhile, preheat your oven to 338 F.

Place the Fekkas slices on a parchment-lined baking sheet and bake on the middle rack for 10-15 minutes. Next, move your cookies to the bottom shelf and bake for 3-5 minutes. Flip your cookies and bake for an additional 2-3 minutes. Your cookies are done when the almonds turn golden brown. You may cook your cookies longer if you prefer a darker, harder version of Fekkas.

TULIPS

Ingredients

Makes 25 tulips

- 1 bag of dry yeast
- 60 grams of sugar
- 300 grams of flour
- 60 g of butter
- 1/4 teaspoon salt
- 1-1.5 ml of milk
- 1 egg
- 2 small bananas (250 g)



TULIPS

Method

First, dissolve the yeast in warm, sweetened water. Mix flour, salt and sugar in a bowl. Add softened butter, and then add the milk. Add an egg to the dough. Add all this to flour mixed with yeast. Let the dough rise for 1 hour.

Cut the bananas into 1 cm thick rings. Flour the table and roll out the dough to 8 mm thick. Cut out circles with a diameter of about 6-7 cm. Wet the ends of the dough. Place the banana circles in the center of the circle and stick the dough together to form tulips. Close each opening tightly. Let it stand for another 30 minutes.

Heat the oil to approximately 160-170 degrees Celsius and fry the tulips for 4-5 minutes. When they are done, drain them on kitchen paper. If desired, they can be sprinkled with powdered sugar.



ACIBADEM KURABIYESI

Bitter almond cookies

5 egg whites

300 g granulated sugar

200 g almond flour

1 tsp lemon juice



ACIBADEM KURABIYESI

Preheat the oven to 300°F and line a baking sheet with parchment paper or a silicon mat.

In a sauce pan, stir the almond flour and sugar then add egg whites and mix well. Place the sauce pan over medium heat and cook the batter until sugar is melted and the batter is runny enough to fall off the spoon. This should take about 10 minutes. Add in the lemon juice and stir to combine. Turn the heat off and let the batter come to room temperature.

Put the batter in a piping bag and pipe on the baking sheet the size of walnuts. Leave a couple of inches between cookies.

Bake in the oven for 20-25 minutes until fully cooked.

Let cool for 10 minutes then transfer to a cooling rack.

TRES LECHES

This delicious tres leches cake features three types of milk: whole milk, condensed milk, and evaporated milk. It's topped with sweet whipped cream. An excellent cake for milk lovers!



TRES LECHES

Ingredients

1 ½ cups all-purpose flour

1 teaspoon baking powder

½ cup unsalted butter

1 cup white sugar

5 eggs

½ teaspoon vanilla extract

2 cups whole milk

1 (14 ounce) can sweetened
condensed milk

1 (12 fluid ounce) can evaporated
milk

1 ½ cups heavy whipping cream

1 cup white sugar

1 teaspoon vanilla extract

TRES LECHES

Method

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x13-inch baking pan.

Sift flour and baking powder together; set aside.

Beat sugar and butter together in a large bowl with an electric mixer until light and fluffy. Add eggs and vanilla; beat well. Add flour mixture, about 1/2 cup at a time, mixing until well blended.

Pour batter into the prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 30 minutes. Pierce cake all over with a fork; let cool to room temperature.

Mix whole milk, condensed milk, and evaporated milk together in a bowl.

Pour the whole milk, condensed milk, and evaporated milk mixture over the top of the cooled cake and allow to soak in.

Whip cream, remaining 1 cup of sugar, and 1 teaspoon vanilla in a chilled glass or metal bowl with an electric mixer until thick.

Spread over the top of the filling.

Keep cake refrigerated until serving. Enjoy!



LINZER TORTE



Considered to be the oldest cake in the world, Linzer Torte is a true Austrian classic. It's often served with a big dollop of whipped cream and dusted with confectioners' sugar.



LINZER TORTE

Ingredients

250 g butter

250 g flour

125 g icing sugar

150 g ground hazelnuts (or
almonds)

2 tbsp bread crumbs

1 egg

1 egg yolk

Lots of ground cinnamon

A pinch of ground cloves

A pinch of salt

Grated lemon rind or lemon juice

Wafers for layering, to taste

Egg for coating

Redcurrant jam for coating

Butter for the mould

Flaked almonds, to taste

LINZER TORTE

Method

Create a pile of flour on the work surface, slice the butter into cubes, and rub between the fingers into the flour to create a light crumb. Flavour with the cinnamon, a pinch of ground cloves and a little salt, together with the lemon rind or lemon juice and ground nuts. Work quickly to form a smooth short pastry, shape into a ball, cover with cling film, and leave to rest in a cool place for approx. 30 minutes.

Pre-heat the oven to 180°C / 356°F. Grease a suitably sized spring form cake tin and then dust with the bread crumbs to prevent the dough from sticking.

Now press a little over half of the dough onto the base of the tin using your knuckles. Shape the remaining dough into several small rolls (for the lattice) and one thicker roll (for the edge). If you like, cover the pastry base with wafers, and then coat with smoothly stirred jam, leaving about 1 cm / 0.4 inch all around for the edge. Place the thicker roll into the tin as an edging, and press down gently. Use the thinner rolls to create a lattice. Sprinkle with flaked almonds to taste.

Coat the dough with the beaten egg and bake in the pre-heated oven for 50 – 60 minutes. Take out the tart, leave to cool, and ideally leave to stand for a day, wrapped in cling film. Dust with icing sugar.

KYIV CAKE

Kiev cake is a confectionery product produced by the Kiev Confectionery Factory. There is a legend that one day the confectioners forgot to put in the refrigerator a batch of egg white intended for a biscuit. The next morning, the manager of the biscuit shop, Kostyantyn Mykytovych Petrenko, with the help of Nadia Chornohor, a 17-year-old pastry assistant, in order to cover up the mistake of his colleagues, at his own peril and the risk of infection, covered the hardened egg white muffins with butter cream, sprinkled with vanilla powder and decorated the surface with a floral ornament. This is how the predecessor of the cake appeared, which was destined to become a visitor to Kiev for many decades. The detailed original recipe in the Kiev factory still remains a secret, eggs, some kind of powder, cognac, vanilla powder.



KYIV CAKE

Ingredients

Cake recipe:

240 g of egg whites
160 grams of walnuts
260 grams of sugar
60 grams of flour
vanillin

Charlotte cream recipe

3 egg yolks
170 ml. milk
300 gr. butter
270 gr. sugar
vanillin
cognac



KYIV CAKE

Method 1/2

Beat the egg whites then add the sugar and beat until stiff peaks form. Fold in the chopped nuts. Divide meringue between two pans and cook until dried.

Beat eggs and sugar until doubled in size, and fold in the flour mixed with baking powder. Bake in two pans until golden. Allow layers to cool completely.

While the layers are cooling, prepare the cream. Beat together the butter and cream cheese.

Add powdered sugar and condensed milk and beat until incorporated. Add the cognac. Divide the cream into two bowls.

In one bowl add the cocoa powder and mix, this will be the chocolate cream.

Refrigerate both creams until you're ready to assemble.



KYIV CAKE

Method 2/2

Add the first sponge cake onto a cake stand. Spread $\frac{1}{4}$ cup of raspberry jam over the layer and top with chocolate cream.

Add a meringue cake layer and a few drops of chocolate cream, and top with the second meringue. (Note: The drops between the meringue layers are just to keep the layers together).

Add the remaining jam and top with the rest of the chocolate cream.

Cover the sides and top with plain cream.

Decorate the cake as desired.

Refrigerate overnight or until the cake layers soften.

Serve and Enjoy.







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BON APPETIT!

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