

Cold fish vinaigrette with onions

We cook any white fish in the vegetable and vinegar stock with a whole red pepper, and then we let it cool. In the meantime, we chop 2-3 medium onions to thin rings, place them in a flawless enamelled pot and boil them in two-three decilitres of good wine or vinegar. When we remove the onion from heat, we can add several spoonfuls of fish stock. We place the fish on a long plater, we cover it entirely with onion vinaigrette. We also cut the pepper to rings, cut laurel leaves to strips and sprinkle it on the fish. We decorate the fish with those and pepper kernels. We mix the fish stock with vinegar and pour it on the fish, and leave it in a cold place. We can further decorate it with slices of hard boiled eggs.



SOUPS

Cold sour cherry soup

We put $\frac{3}{4}$ of a kilogram of washed, selected, pitted sour cherries in hot water, we add lemon zest and some cinnamon and we cook them for eight minutes. We cook $\frac{1}{4}$ of a kilogram of dark pitted sour cherries in some sugar syrup and leave them on the side. We grind a third of cherry pits using a mortar and pestle and we cook them for a while in half a litre of red wine or water, and leave them too. We strain the cherries that were cooked in water, and place the liquid on the stove. We mash the cherries and place them in a porcelain bowl. We whisk a spoonful of potato flour with cold water until it is smooth, and we add it to the liquid when it boils. We let it boil for a while, take it off the flame and carefully mix in one or two egg yolks. We add cherries from the sugar syrup and the wine or water with the pits to the mashed cherries, mix it well, and add everything to the liquid. We season it with two decilitres of red wine, a little cognac perhaps, and if it is not sweet enough, we add powdered sugar to taste. The soup is served completely cold. Before serving we add bits of sponge cake. This soup is excellent in the summer instead of a warm soup. It is also very good if it is made from cherries, and in milchig (diary) dishes we can add a decilitre and a half of whipping cream.



Wine soup

We take good white table wine and we dilute it with water to taste so it is not too strong. We season it with sugar, cinnamon and lemon zest. We cook it and leave it to boil for several minutes. We take 5 egg yolks and a pinch of sugar to 1 litre of soup. We whisk the egg yolks until they become foamy, and then we dilute them with a spoonful or two of water. We add the yolks with energetic and constant whisking, and then we first slowly, than abruptly add the mulled wine. We return it to heat and stir until it boils. We take the soup off the flames at once so the yolks don't harden. We remove the seasoning and it is ready for serving. The number of egg yolks can be one or two extra for better taste.





SAUCES

Garlic sauce

We make a browned flour on chicken or goose fat, stir until it is golden in colour. We add 1-2 cloves of finely chopped or grated garlic, finely chopped parsley leaves and very finely chopped chicken liver. We add meat stock, season with salt and ground pepper. We stir it until it is smooth, we wait for it to boil and serve it with boiled chicken or other boiled meat.



Horseradish sauce

We make a thin, light browned flour, and beforehand, we grate the horseradish and leave it someplace warm so it loses a bit of its strength. When the browned flour is golden in colour, we add one sugar cube, stir once or twice, add stock or water. We stir until it becomes smooth and boils. We add the grated horseradish, and when it boils once or twice, we season it with ground pepper, salt, sugar and vinegar. We carefully stir in an egg yolk before serving, but it can be omitted.

Pickled cucumber sauce

We peel the cucumbers pickled in salted water and cube them. We boil a little water with vinegar, add the cucumbers and cook them for a while. We make a thin browned flour on chicken or goose fat, add some dill or capers, perhaps some onion strips. We cook all of them until the browned flour is golden in colour. We add meat stock, bone stock or the cucumber pickling liquid. When it boils, we strain the sauce and add the cooked pickled cucumber and then season it with salt, vinegar or lemon, pepper, perhaps sugar. An egg yolk can be added to taste.



Plum sauce

The sauce is made from ripe white or yellow fleshed plums the same way as the sour cherry sauce. In the winter, we make it from 1-2 spoonfuls of thickly cooked and mashed plums which we add to thin browned flour. We then add meat stock to it and season with sugar and salt. Another way to do it is to make a thin browned flour on chicken or goose fat, add the fruit and steam it until it softens, and let it boil after we add stock or water.





MAIN COURSES

Bean cholent

For this purpose, it is necessary to have a flawless enamelled or cast iron pot. We sauté one or two finely chopped onions, we generously sprinkle it with bishop's crown pepper, add a larger piece of fatty goose back, 1 leg, a part of the neck. If goose meat is not available, we can add the same bits of chicken. We also add 10-15 dekagrams of washed, smoked goose meat or beef in one piece or sliced, 10-15 dekagrams of leaner brisket, but the latter can be omitted. We put the meat over the cayenne pepper and stir right away so it doesn't burn. We add 3 decilitres of previously washed small or medium sized white beans, we add sufficient water, and after it had been boiling for half an hour, we taste it and add salt. We cook it in a covered pot on the edge of the stovetop on low and constant heat for 3-4 hours. We add water when necessary. Stirring is not allowed so the beans remain whole. Before we add the pepper, we can add a spoonful of flour to the onions, and in that case, we need to stir it carefully so the flour doesn't stick. We add 2-3 spoonfuls of gravy from the Saturday roast. That will significantly improve the taste. If the dish is prepared in the way described above, the liquid shouldn't be too thin, or too thick. When we remove the pot from the heat, we store it in a cold place. In the winter, before we warm up the lunch, we put the usual plate on the stovetop or the furnace, we place the cholent on it, and only after that we light the fire. It needs to be warmed until it becomes hot. After cooking it in the summer, we put it someplace cold, and before the evening sets, we add water, and if we have a special cholent stove at home, we put it there, and if not, it is customary to have it sent to a reliable baker with the lid on. The amount of water depends on the stove. The desired thickness is described above. If it burns, more water needs to be added, and if there is too much liquid, we add less. If we use leg of veal for something, we can add some in the cholent because it tastes wonderful when it is cooked in it. We remove the cholent from the stove just before Saturday lunch so we can serve it hot.







Goose breast cacciatore

We leave around of a litre of water to boil, add two onions cut in half, a laurel leaf, 10-15 kernels of black pepper, 6-8 pine nuts, some thyme and 4-5 spoons of wine vinegar so that the taste is mildly sour. We boil those well and pour it over skinless goose breast. In cold weather, we can pour the hot marinade over the meat and leave it like that for two- three days because it will be better like that, but we can prepare it right away as well by pouring the hot marinade on the meat. Before we use the meat, we lard the meat with bacon we cut off from smoked goose breast. We add a smaller onion, a smaller parsley root, half of a carrot cut in rings, several pepper kernels, we take a spoonful or two of goose fat and spread it over top of the meat. We sprinkle ground pepper on the meat and bake it with the aforementioned ingredients in the oven without adding water. It should be baked until the fat is released. We remove the meat and sprinkle a spoonful of flour on the vegetables and put it back in the oven to bake, paying attention that it doesn't burn. We pour the strained marinade on it, let it boil, put back the meat and slowly steam it with the lid on the pan. We remove the meat when it becomes tender and mash all the vegetables. We add zest from half of a lemon, juice from 1 lemon, several capers, a teaspoon of mustard and a little vinegar. We put it on heat, add the meat which was cut into pieces of appropriate size and cook for a while. If there is not enough sauce, we can add stock because there needs to be plenty of it. Before serving, we whisk two egg yolks with chicken or goose fat corresponding to a size of a hazelnut until they become foamy. We carefully mix that into the sauce. We place the meat into a preheated pan and pour the sauce over it. The rest of the sauce can be served separately. It can be served with previously prepared bun balls or potato puffs. The meat itself or the dish can be decorated with lemon rings with capers in the centre.





Passover dishes

There are no special rules for the preparation of the Passover dishes. We can prepare the dishes we usually make during the year, apart from those with flour and legumes. Instead of flour, we use ground and sieved matzo – unleavned bread – or potato flour. All the spices and all the ingredients are to be procured in reliable shops from the religious standpoint. Pepper can be used only where the local religious community allows it.

When we buy vegetables, we must make sure that there are no bread crumbs on it, nor flour. A separate pot needs to be used for boiling Passover eggs, just as a precaution.

Seder meal should begin with a hardboiled egg. Meat is not a usual ingredient on this occasion.



Matzo balls

The first task is to sift the flour through a fine sieve so we can have fine and coarse matzo flour.

We mix six eggs, salt, pepper, a little ginger, half a fistful of fine- and the same amount of coarse matzo flour. The texture of the mix should be quite soft so it can be hardly formed. Using wet hands, make small balls and cook them in a soup that is steadily boiling on low heat. They will be nice and light if we cook them $\frac{3}{4}$ - 1 hour before serving.

Another method: We mix six whole eggs with three spoonfuls of matzo flour. We add to the mix the matzo that was put in water and then drained, or roughly broken matzo that was left in half a decilitre of water for several minutes. We spice it with ground pepper, salt, perhaps ginger, and when it is mixed well, we add coarse matzo flour in an amount which will make the mix more soft than solid. After it is left for two hours, the ingredients will combine well and the mix will solidify a little. We should cook them in meat stock at least half an hour before serving.

Products that comply with strict demands prescribed by the Torah and which are prepared in a proper manner to be permitted for consumption are traditionally known as *kosher*.





DESSERTS

Kindli

We rub 36-40 dekagrams of (chicken or goose) fat into a kilogram of flour, add 8 dekagrams of powdered sugar, half a dekagram of salt, $\frac{1}{2}$ dekagram of yeast in a little lukewarm water, perhaps 4 egg yolks, but they can be omitted, a spoonful of rum or wine and around 2 decilitres of cold water and wine, we quickly make the dough and let it rest for several hours in a cool place. After that, we split the dough into 8 balls and using a thick rolling pin, possibly without adding more flour, we roll the dough to be a bit thicker than a match. We generously spread the filling described below, we roll it on the long side and make finger marks on the surface. We coat it and bake it the same way as the *Bratislava horseshoe*.

Filling: We roughly chop 65 dekagrams of walnuts with a knife and pour hot sugar syrup over them made from a decilitre and a half of water and 28-30 dekagrams of sugar. We add lemon zest, a few cloves, a little cinnamon. We let it cool and add water if it is too solid. We coat the dough with a little melted (chicken or goose) fat and honey, add filling sprinkle with $12 \frac{1}{2}$ dekagrams of raisins, 10 dekagrams of finely chopped orange peel and $12 \frac{1}{2}$ dekagrams of black grapes, maybe a few small dollops of jam here and there.

Poppyseed filling: we boil 25 dekagrams of sugar with a half of decilitre of water and pour it 35 dekagrams of ground poppyseeds, we add lemon zest, some ground cloves and $12 \frac{1}{2}$ dekagrams of raisins. When the filling cools down, it is spread on the dough and warm water and milk are poured over it before rolling it.

Floden

It is made from a half of the amount of the kindli dough. After the dough rested, we roll out 5 equal layers. We place the first layer in the baking tin and sprinkle the walnut filling over it, we place the second over it and sprinkle the poppyseed filling. The next layer is covered with thick jam, and the next with apple slices which were cooked with a little sugar. We cover the cake with the final layer, coat it and bake it in a very hot oven at the beginning, and later turn down the temperature to medium.



