

THE COOKBOOK

Vol. 2

VIVE
VITAM 

Dear Friends and Family,

The entire PSG Family would like to wish you and your loved ones a wonderful Holiday Season and a happy and healthy New Year!

May your 2015 be filled with joyful experiences, inspiring ideas and meaningful moments, and as fruitful and fulfilling as the recipes enclosed in this book.

Sincerely,

PLANet Systems Group

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The Cuisine of Vojvodina

Describing cuisine using words and speaking of influences and ingredients does not sound that hard, but imagining how something tastes and actually tasting it is a completely different story.

This is why we have once more compiled a small cookbook for you to be able to actually taste the real flavors of Vojvodina. Do not be surprised if you find a dish that sounds totally Mediterranean, or German or even Turkish – this is all Vojvodina.

The name Vojvodina originates from the word voivodeship (area ruled by a Duke, i.e. a Duchy) and being a duchy is just a piece of history of this area. This fertile plain has been inhabited by various tribes, then nations throughout history. Ancient Romans have left their mark in the area; it was part of the Austro-Hungarian Empire as a borderline to the Turkish Empire. This is where German and Hungarian influence comes from as well as Slovak, since Slovak people were sent to the border duchy to defend it. The Turkish influence spread from the south when they occupied almost all the lands below the Danube and held them for over 500 years. Today, Vojvodina is home to 26 different ethnicities: the people of South Slavic origin live here today (Serbs, Croats, Slovaks, and Montenegrins) together with Hungarians, Slovaks, Romanians, Rusyns, Germans and many more.

All these people have brought their own customs and cuisines and built on the everlasting tradition of mixing and blending, thus creating this great fusion of flavors and smells called the cuisine of Vojvodina.

If you are meat lovers, we have a variety of recipes to offer, from grilled meat influenced by Turkish cuisine, to a combination of sweet and savory flavors on your steaks that come from Hungarian and Slovak traditions. One day, sarma is on your plate, while the next day it's a turkey steak accompanied by some cherry sauce. For the pasta fans, there is traditional Grenadier March made with homemade pasta and potatoes, Italian spaghetti and gnocchi or dumplings if you so prefer. A vegetarian? We'll make you some veggie sarma with mushrooms, walnuts and rice. Feel like eating some fish today? No problem, a "drunken carp" is already in the oven while trout is being grilled in the backyard.

On a Sunday, do not have any breakfast if you intend to go through the entire lunch starting with some chicken or veal soup with homemade noodles (bought at the market these days, but still home-made even if not at your own home). This is followed by the Rindfleisch (consisting of the veggies and meat the soup was prepared with, topped with tomato or dill sauce) and the main course of meat, of course, grilled, or fried or oven baked, along with a side dish of potatoes, peas or some other vegetables and huge amounts of fresh salad during summer or pickled veggies in winter time.

A celebration cannot be imagined without cold starters which diverse from local ham, Banat bacon, Slovakian kulen (spicy sausage), German cheese, usually accompanied by some warm starters: proja (cornbread) with cheese and cracklings, soups and broths with homemade noodles or flekice (small pieces of pasta), gibanica (cheese and egg pie), sarma, and then, can you guess? Some more meat and a variety of side dishes.

Typical desserts include poppy seed strudel, vanilice (vanilla cookies with jam), šnenokle (whipped-egg snowballs), pumpkin or apple pie. Local Rakija (Schnaps) and wine with their fruity tastes and aromas are a perfect company to the tasty meals.

In addition to the mixture of traditional cuisines, the influence of Asian cuisine has spread along with Mexican and Indian, which should not surprise you, as people in Vojvodina just love eating and preparing food and are always willing to try new flavors and accommodate the recipes to their own taste.

If you really want to experience the tastes and flavors of Vojvodina, try some of the recipes in this book.

Prijatno! / Bon appétit!

Buckwheat Phyllo Pie



Bojan Terzić

Software Test Engineer, Quality Assurance (QA)

- 1 lb buckwheat phyllo dough
- 10.5 oz finely chopped spinach
- 1 lb fresh cheese
- $\frac{4}{5}$ cup sour cream
- 5 eggs
- 2-3 tbsp sunflower oil
- 1 cup sparkling water

Put 5 egg whites in a mixing bowl. Use an electric mixer with a whisk attachment to whisk the egg whites on medium speed until they reach soft peaks. Add 5 yolks and continue mixing with electric mixer until homogenized. Now add the cheese, cream and sunflower oil. Using a tablespoon, start mixing all the ingredients while slowly adding lukewarm sparkling water.

Place one buckwheat phyllo sheet in a greased baking pan and pour the filling on it. Repeat until you have used up all the sheets. Pour the remaining filling on top and smear butter on it.

Bake in the oven at 400°F until lightly browned.



Beef Patties



Dragana Grozdanić
Cloud Admin Team / Peer Review Administrator

Dough

4 cups flour
½ tsp salt
1 tbsp curry powder
2 tbsp shortening
8 oz margarine
¾ cup cold water

Meat Filling

4 tbsp oil
2 small onions
1 tsp chili pepper
1 lb lean ground beef
1 tsp salt
½ tsp freshly ground black pepper
1 tsp curry powder
1 tsp dried thyme
½ cup breadcrumbs
1 cup beef or chicken stock



Mix the flour with curry powder and salt in a large bowl. Add the shortening and margarine to the flour and mix until crumbly. Add cold water to make a stiff dough. Lightly flour a wooden cutting board and roll out the dough until about 0.1 in thick. Cut out medium-size circles (3-5 in wide). Cover with damp cloth until ready to use. You can leave the dough in the refrigerator overnight. If you do refrigerate it, take the dough out of the fridge at least 15 minutes before using.

In a heavy skillet, sauté the onion and chili pepper until tender. Add ground beef, salt, pepper, curry powder and thyme and mix well. Brown the meat for about 10 minutes, stirring from time to time. Add the breadcrumbs and stock and combine all ingredients well. Cover the skillet and simmer for about 10 to 15 minutes, stirring as needed. When all the liquids have been absorbed, the filling is ready. It should be moist but not watery.

Remove the skillet from the stove and preheat the oven to 390°F. Uncover the dough circles and place 2 to 3 tablespoons of filling in the center of each circle. Moisten the edges of the dough with water and fold in half, pinching the edges of the dough together with a fork to seal it. Lightly brush the pastry with a mixture of egg and water. Bake on a lightly greased baking sheet for 30 to 40 minutes or until golden brown.

Mekike



Kosta Popadić
Peer Review Analyst

10.5 oz flour
½ tsp salt
1 cup lukewarm water
1 tbsp oil
0.35 oz fresh yeast
¼ tsp sugar
Oil for frying

Dissolve yeast with a tablespoon of lukewarm water and ¼ teaspoon of sugar. Set aside for 5-10 minutes at room temperature.

Sift the flour, add salt. Add activated yeast, water and oil, then combine using a wooden spoon to get smooth dough. The dough might seem too soft and sticky, but that's fine. Cover the bowl with cling wrap and set aside for half an hour at room temperature, or as long as needed until the dough doubles in size.

Pour oil about an inch deep into a heavy skillet and heat it.

Dip your fingers in a small cup with some oil, it will help you tear the pieces of the dough without sticking the dough to your hands. Get a small piece of dough, stretch it with your fingers to get a rectangle (you may also make a cut in the middle), then place it in the oil.

Fry until golden. Serve warm.



Spinach Phyllo Pie



Bojan Miletić

Cloud Admin Team / Peer Review Administrator

- 1.3 lb thin phyllo pastry sheets
- 1 lb spinach
- 1 lb fresh cheese
(cottage cheese or ricotta)
- $\frac{3}{4}$ cup sour cream
- 5 eggs
- Sparkling water, salt, oil



Cut spinach into stripes and sprinkle with salt to taste, stir and leave for a half an hour for spinach to soften. Meanwhile, put cheese, cream and yolks together into a deep bowl and stir. Now squeeze the spinach as hard as you can to drain the extra water and mix into cheese, cream and yolks - pour a glass of sparkling water over it.

Finally, whip egg whites and add them to the mixture. Taste it to see whether it's salty enough.

Oil the baking pan and put 3 phyllo pastry sheets (sprinkle each sheet with oil). Spread the spinach mixture over the third sheet, then put 2 pastry sheets and spread the mixture over it again. Repeat until you use up the mixture. Finish by putting 3 phyllo pastry sheets on top, cut into pieces and sprinkle with 2 spoons of oil mixed with 8 spoons of sparkling water.

Put in a preheated oven and bake at 390°F until lightly browned.

Enjoy!

Tomato Soup with Mozzarella



Ivana Cvejic
Peer Review Analyst - PES

1 onion
2 tbsp olive oil
1 tsp sugar
2 cups tomato juice
2 tsp black pepper
¼ cup chopped fresh (or dried) basil
5 chopped garlic cloves
5.3 oz Mozzarella
Bread toasted with olive oil and garlic



Heat olive oil in a medium pot. Once the oil is hot, add chopped onion. Sauté the onion until it gets translucent and add a bit of water. Once the onion loses its texture add 2 cups of tomato juice and 2 cups of water.

In order to neutralize the sour flavor of the tomato, add one teaspoon of sugar (or more to taste).

Now the spices!

Add basil, 2 teaspoons of black pepper, and salt to taste.

Let the soup boil and leave it on medium heat for half an hour.

Serve the soup warm over mozzarella bits together with bread toasted with olive oil and garlic.

Buon appetito!

7 Cheese Lasagna



Marijana Radomirović
Peer Review Analyst – PES



1 onion
2 cloves of garlic
10.5 oz minced pork meat
17 fl oz tomato sauce
10.5 oz grated cheese of different types
(2.1 oz Kashkaval, 1.75 oz Mozzarella,
1.75 oz smoked Gouda, 1.4 oz Parmigiano,
1.4 oz Cheddar, 1.05 oz Roquefort,
1.05 oz Emmental)
3 tbsp butter
3 tbsp white flour
17 fl oz milk
5 oz marinated button mushrooms
Oregano
Salt
Pepper
1 Pack of lasagna noodles

Red Sauce: grate onion and garlic and sauté them in butter for a few minutes, then add minced pork meat. Cook it for 10 more minutes and then add tomato sauce, salt and pepper. Leave it on the fire for 10 more minutes, then turn off the stove and add some oregano.

White Sauce: mix equal weights of butter and flour and cook together into a clumpy paste, then add milk until it gets creamy. After that add grated cheeses and cook until you get compact sauce.

In the meantime put slice by slice of lasagna noodles into the boiling water and leave each one for a few minutes (until half cooked). Take them out and begin layering ingredients. First layer lasagna noodles, then red sauce, then white sauce, and noodles again. Repeat this all the way through. In one layer between red and white sauce put all the marinated button mushrooms. The last layer is white sauce. Sprinkle some cheese over the top.

Bake in oven for about 30 to 40 minutes at 300-350°F.

Bigoli in Salsa



Sanja Škevin
Java Developer



Bigoli are long, typical Venetian pasta, like very long but thicker spaghetti. If you cannot find original bigoli, you can use linguine instead. This is a very simple dish and preparation time is less than 20 minutes.

- 1 tbsp extra virgin olive oil
- 1 onion
- 2 tbsp dry white wine
- 8 salted anchovies
- 10.5 oz bigoli

Chop the onion. Put a spoon of olive oil in a saucepan over low heat and add onion. Sauté the onion adding a spoon or two of wine to avoid browning.

In the meantime, rinse the anchovies (because they are very salty) under cold running water, take out the bones and innards and cut the anchovies in small pieces.

Add the anchovies to the onion (onion should be soft and still white) and keep cooking for a little longer until it becomes a very thick paste.

Cook bigoli al dente and drain and mix them with the prepared anchovy sauce and gently cook for 1 minute longer.

Noodles with Sour Cream and Mushrooms



Adela Tot
Customer Support Manager



- 14.1 oz broad noodles
- 7 oz mushrooms
- Grated nutmeg
- 5.3 oz hard cheese (Trappist)
- 1 cup sour cream
- 1 egg
- 1 tbsp oil
- Salt, pepper to taste

Finely chop the mushrooms, season with salt, pepper and oil.
Pour the cream in a pot and warm it, season with grated nutmeg, add the mushrooms and cook briefly over medium heat.
Pour the sauce over the cooked noodles, add grated cheese, egg and mix everything.
Pour into an ovenproof dish and bake in the oven at 350-390°F for 30 to 40 minutes.

Button Mushrooms with Vegetables and Curry



Veselko Pešut
FileMaker and PHP Programmer



- 2 large onions
- 1 red pepper
- 2 carrots
- 1 lb button mushrooms
- ½ small cabbage
- 1-2 cups sour cream
- ⅓ cup sunflower oil
- 1 tbsp all-purpose seasoning
- 1 tsp curry
- ½ tsp dried basil leaves
- ½ tsp cayenne pepper
- 1 tsp soy sauce
- Salt & pepper to taste

Cut thin onion rings and put them on heated oil (in a pan or wok). Fry until golden, then reduce the heat, add carrots and red pepper sliced in thin long strips and stir. After 5 minutes add sliced cabbage, stir, cover the pan with a lid, and cook for about 10 minutes. Add whole mushrooms (or sliced in halves if they are big enough) to the stir and cook covered for 10 minutes. Remove the lid and add sour cream and spices. Mix everything together, cook for another 5 minutes, then cover the pan again and remove it from the cooker.

After 5 minutes, the meal is ready to be served. Enjoy!

Grenadier March



Dunja Stojšić
Peer Review Analyst - PES

2 larger onions
4 potatoes
1.1 lb macaroni
3.4 fl oz sunflower oil
1 tsp salt
1 tsp cayenne pepper
1 tsp paprika (optional)



Peel the potatoes. Place them in a pot and add enough water to cover their tops. Bring the water to a boil and cook until the potatoes are soft. When done, cut the potatoes into cubes.

In another pot bring water to a boil. Add macaroni and salt to taste and cook for about 10 minutes. When they are done, drain the macaroni in a colander and rinse with cold water.

Finely chop the onions. Oil a saucepan, add a tsp salt and sauté the onions (stirring constantly) until they are caramelized. Add paprika and cayenne pepper.

Add the macaroni and the potato cubes to the onion and cayenne pepper. Leave the mixture on the stove at low heat for about 2 minutes, stirring constantly.

The dish may be served with tomato sauce or sauerkraut.

Enjoy!

Chicken with Gnocchi in Creamy Sauce



Ivana Miljković
Customer Support Team Manager



2 lb gnocchi (frozen or you can make them yourself following the instructions below)
2 lb chicken breast cutlets
2 or 3 leeks sliced in circles (depending on the size, if smaller, use 3)
7 oz dried plums chopped
2 cups cooking cream
2 cups milk
½ cup oil
Salt and freshly ground pepper to taste
Herbs to taste

Sprinkle the cutlets with salt, pepper and herbs, add a little oil and let rest for a while.

In a dip dish bring water with a little salt to a boil and boil the gnocchi until tender.

Drain the gnocchi.

Fry the meat over high heat in a frying pan with little oil (when frying chicken cutlets it is best to keep the heat high all the time so they are browned on the outside but tender inside).

Heat the oil in a big and deep frying pan (note that all the ingredients should be placed in this pan in the end, so it has to be big enough), and fry the leek pressing gently with a wooden spoon so the rings get separated from each other.

When the leek is tender enough, add chopped dried plums and fry for a minute or two more.

Pour the milk, add salt and pepper to taste and bring to a boil, cook for about 3 minutes stirring occasionally.

Remove from the stove and add the cooking cream (the cream should not boil). Add gnocchi into the sauce and stir well.

Immerse the cutlets in the sauce together with the gnocchi, or serve them separately if you so prefer.

Enjoy!

Homemade Gnocchi



Ivana Miljković
Customer Support Team Manager

- 2 lb potatoes cooked and mashed
- 4 cups all-purpose flour
- 1 egg
- 1 tsp salt
- ½ cup sparkling water



In a mixing bowl stir the egg well with a fork. Add mashed potatoes and mix well. Add 3 cups of flour and knead the dough adding sparkling water and more flour alternately as needed. When the dough is ready it should not stick to your fingers much but neither should be too thick, it should appear firm but soft at the same time. Grab a handful of dough and use your hands to make a long roll about ½ inch in diameter. Place it on a flat surface sprinkled with some flour to prevent the roll from sticking to the surface. Repeat until you use up all the dough. Use a sharp knife dipped in oil to cut the roll into ½ inch long pieces to make gnocchi.

The gnocchi prepared this way can be cooked when ready. If you have more than you need or you want to make some in advance, place them on a flour dusted tray and put the tray into the freezer. Once frozen, you can repack the gnocchi in a freezer bag to save space. When using frozen gnocchi, cook them in the frozen state, immediately after taking out of the freezer.

Orange Chicken



Tanja Trajković
Peer Review Analyst - PES

1.1 lb chicken breast
1 egg
1 tsp salt
4 tbsp corn flour
2 tbsp white wheat flour
3 cloves of garlic, chopped
½ tsp ginger, chopped
1 chili pepper, chopped
4 green peppers
Vegetable oil
Sesame oil
2 cups white rice, salt

Sauce:
3 oranges
1 tbsp whisky
3 tbsp soy sauce
5 tbsp sugar or honey



Heat the vegetable and sesame oil in a wok at high temperature. Beat the egg with salt in one pot and mix corn and wheat flour in the other. Cut the chicken breast into cubes and add to the eggs, stir, and pour into the pot with flour. Mix well so that each side of each piece of meat is well covered. Place in the wok to fry, removing excess flour.

While the meat is frying, finely chop garlic, ginger and chili pepper. It should come out to 1tsp of garlic, half a tsp of ginger and the same amount of chili pepper. Rinse and clean peppers from seeds and cut into cubes of equal size.

To prepare the sauce: squeeze the juice of 3 oranges, add whisky, soy sauce and sugar/honey and mix well.

When the meat is browned, remove from heat and put it on the paper towel to soak up any excess oil. In the same wok, fry garlic, ginger and chili pepper and stir fry for about a minute. Add chopped peppers and leave to fry until soft (about 3-5 minutes). Stir occasionally.

When peppers are done, put the meat back in the wok and add the sauce. Lower the heat and let it simmer for a few minutes until the sauce thickens.

Serve with white rice and soy sauce.

Chicken in Creamy White Wine Sauce



Marina Medić
Marketing & Sales Manager

- 6-8 medium sized chicken thighs or drums
 - 4 tbsp vegetable oil
 - 2 tbsp all-purpose flour
 - 1 tsp Vegeta (or any mixed vegetable condiment)
 - 1 tsp ground red pepper / mild paprika
 - 3 cloves of garlic, peeled
 - 2-4 laurel leaves
 - 1 cup white wine
 - 1 cup sour cream
 - 1 tsp fine mustard (or to taste)
 - Salt (not needed if Vegeta or salty condiment is used)
 - Pepper to taste
- Cook in a larger nonstick covered skillet.



Season the meat with a blend of Vegeta, paprika, pepper and other favorite seasonings. Pour flour on a plate or in a small bowl and coat the chicken with it. The layer of flour should not be thick, feel free to shake some off if needed.

Heat oil over medium-high heat, drop in a few whole garlic cloves and cook the meat for a couple of minutes on each side until lightly browned to close the pores.

Reduce heat to medium and add laurel leaves and $\frac{2}{3}$ cup of white wine, stir it gently to separate the chicken from the bottom, cover the skillet and continue cooking until the meat is tender. Depending on the meat size and quality, 20 – 40 minutes is usually enough.

Reduce the heat to lowest temperature, remove the lid and pour in remaining $\frac{1}{3}$ cup of wine to simmer the dish for a few minutes while you prepare for the last few steps.

Mix sour cream and mustard in a smaller bowl. Remove the meat (let it drain from the oil a bit over the skillet first) into a heat resistant serving dish. Press remaining garlic cloves in the skillet with a fork and stir into the oil while adding the sour cream and mustard. Stir for a minute until the sauce becomes even and creamy. Should any excess oil float on top of the sauce, you can remove it with a spoon.

Pour the creamy sauce over chicken, and serve immediately on a warmed platter. You can also serve some mashed potatoes or white rice on the side.

Chicken Stew



Saša Pešić
Peer Review Analyst - CSR



1 chicken of about 3.3 lbs
2 onions
2 potatoes
1 tbsp paprika
Salt, pepper, oil, parsley to taste
Parsley leaves

Dumplings:

2 eggs
3 oz flour
1 tbsp cooking oil
A pinch of baking soda
Salt to taste

Cut the chicken into pieces and season with salt.
Braise chopped onions in oil and little water and add the chicken when half done.
Add one tablespoon of paprika then add some black pepper and fill the dish with water. Add potatoes cut into cubes and cook on low heat until they are done.
Mix the eggs and flour with added baking soda with oil and knead the dough lightly adding salt to taste. While the stew is boiling use a teaspoon to make dumplings and add them into the stew.
When done, add some chopped parsley leaves.

Turkey Steaks with Dried Apricots



Jelena Cvetinić
Cloud Admin Team / Peer Review Administrator



- 2.2 lb turkey steaks
- 10.6 oz smoked cheese
- 10.6 oz sour cream or clotted cream
- 20 thin slices of bacon
- 6.8 fl oz white wine
- 6.8 fl oz sour cream
- 7.1 oz dried apricots

Tenderize the turkey steaks to make them thinner. Place a piece of smoked cheese, a tablespoon of sour cream and a slice of bacon on each steak and roll it.

When you fill all the steaks in the same way, place them in a casserole. Add apricots and place the rest of the bacon slices over the steaks. Mix white wine and sour cream and pour the sauce over the steaks.

Put the casserole in the oven and cook for 40 minutes at 428°F.

Marinated Flank Steak



Dean Bedford
Founder & President

2 lb flank steak

Marinade:

1 cup vegetable oil

¼ cup soy sauce

¼ cup brown sugar

1½ tsp ground ginger

½ cup onion finely chopped

Meat tenderizer powder or sea salt



Score the surface of the steak with a fork and sprinkle with meat tenderizer or sea salt on both sides. Place the meat and marinade in a plastic bag, sealing tight. Shake the bag to fully coat the steak with the marinade.

Marinate overnight in a fridge.

Cook on the grill to medium rare. Remove from the grill and wrap completely in tin foil and let sit for 5 minutes. Reduce the excess marinade to thicken in a pan over high heat. To serve, cut into thin slices and pour the reduced marinade over meat.

Beef Medallions with Button Mushrooms



Dalibor Gulić
Software Test Engineer, Quality Assurance (QA)



3 lb beef fillets
1.8 lb marinated button mushrooms
Flour
Vegeta (Dried vegetable seasoning mixture,
or any herbal mixture of your choice)
Salt
Cooking oil
Water

Sprinkle beef fillets with Vegeta and leave to rest for half an hour.

Roll the fillets in flour, fry lightly in a frying pan, then put them in a casserole.

Cut mushrooms into slices, fry for a few minutes in oil then sort through fillets.

Fry 1 – 1 ½ tablespoons of flour in oil, add water (enough to cover the fillets) and spices to make sauce. The sauce should not be thick, but rather watery.

Pour sauce over fillets and mushrooms and let it simmer in the oven at 400°F for 1 hour.

Serve with mashed potatoes or rice.

Đuveč



Saša Radišić

Cloud Admin Team / Peer Review Administrator

Đuveč (Gyvetch) is a Turkish-Serbian-Macedonian traditional main dish.
It's tasty, colorful, and quite easy to prepare.

- 1 lb meat - beef or pork, or half beef – half pork
- 2 onions thinly chopped
- Handful of rice
- 4 medium sized potatoes
- 1 tbsp dried vegetable seasoning
- 5 cups water
- 1 tbsp oil
- Salt & pepper to taste
- 2 lb mixed vegetables (eggplant, carrots, green beans, peppers, tomatoes) –
you may use frozen but it is tastier with fresh vegetables



Cut the meat into cubes or strips.

Peel the potatoes and cut them into small cubes. Chop the onions. Heat the oil, fry the onions adding some salt.

Add meat, a cup of water and seasoning of dried vegetables. After a few minutes add potatoes, rice and 2 cups of water, and simmer all together. Add all the vegetables, salt and pepper. This step should take about 20-30 minutes.

Put this mixture into a casserole and pour water to cover the ingredients. Put the casserole in the preheated oven (390°F) with the lid on and cook for 30 minutes. Remove the lid and cook for 20 more minutes. Total cooking time in the oven is 50 minutes. Serve warm.

If you prefer, you can add strips of bacon or a sausage to get a slightly different taste, but your Đuveč will still be great even without it.

Pork with Vegetables



Ivana Lomić

Cloud Admin Team / Peer Review Administrator



10.6 oz tender pork
2 tbsp soy sauce
1.8 oz butter
2 green peppers, cut into thin strips
2 red peppers, cut into thin strips
7 oz bean sprouts (or cabbage cut into thin strips)

Side dish:

Boiled rice

Cut the pork into thin strips, no thicker than matchsticks and put them in a shallow dish. Pour the soy sauce over it. Leave in a cold place for about an hour.

Heat the butter until golden in a deep pan or casserole. Brown the meat strips for about 2 minutes, on high heat, stirring all the time. Then add the pepper and continue stirring for 2 more minutes. Add the bean sprouts (or cabbage) and stir for one more minute (5 minutes altogether).

Serve immediately – the vegetables should still be crisp and fresh.

Lički Kupus

Sauerkraut from Lika



Ana Obradović

Cloud Admin Team / Peer Review Administrator

4 lb of sauerkraut
5 lb smoked ham and smoked ribs
5 lb potatoes

Serve with:

5 lb cooked whole unpeeled potatoes



Put smoked ham and smoked ribs into cold water over night then wash the meat in lukewarm water the next day. Wash sauerkraut thoroughly in cold water. Place one half of chopped sauerkraut in the pot. Add smoked ham and smoked ribs. Spread the rest of the sauerkraut over smoked meat. Pour cold water to fill the pot. Simmer for four hours adding more water if needed. Serve this dish with potatoes cooked whole and peeled while warm.

Bell Peppers Stuffed with Cheese



Aleksandar Ružanović
Cloud Admin Team / Peer Review Administrator



4 bell peppers
4 pork fillets (approx. 14 oz)
9 oz feta cheese (or mozzarella)
3.5 oz sour cream
2 eggs
3 tbsp semolina
1-2 tomatoes
Oil, salt, pepper, spices

Stir eggs in a mixing bowl, and add mashed cheese and sour cream, and then semolina to thicken.

Season with salt, pepper and spices (basil, thyme, oregano...).

Prepare peppers for stuffing by removing stem and seeds.

Stuff the peppers almost to the top, then cap with a slice of tomato.

Oil a casserole dish. Season pork fillets with salt and pepper and place them on the bottom. Lay stuffed bell peppers on top.

Bake at 400°F for about 45 minutes, or until bubbling cheese starts to turn crispy.

Enjoy.

Traditional Christmas Cuisine in Vojvodina

Traditional Christmas cuisine in Vojvodina is influenced by a vast array of cultures that have inhabited one of the most culturally diverse areas in Europe. All those different cultures brought in their distinct flavors and have blended into something that can only be described as “Infinite diversity in infinite combinations”.

For Orthodox Christians in Serbia, Christmas begins with the Christmas Eve on the 6th of January (as the Orthodox Church adheres to the Julian calendar). The entire 6th of January is a day of fasting, and only non-meat and non-dairy dishes are allowed. Jam, dried fruits, tea for breakfast, fish with potato salad for lunch and/or dinner accompanied with Koljivo (Kollyva) – an old Slavic pre-Christmas dessert.

On Christmas morning, it's time to break the fast and start with the feast. And what a feast it is! Usually, Vojvodinian meals are the cornucopias of plenty multiplied by 2. During Christmas day, it's multiplied by 4.

Breakfast is usually served with dried meats – ham, bacon, kulen, accompanied with cheese, cicvara or proja and homemade bread. It serves as an extended entrée for lunch if you will.

Česnica is also a very important part of the Christmas ritual in Vojvodina with one specific thing – the coin – that's right, a gold coin (or just a coin) is placed inside the Česnica, and whoever finds it, will be lucky and healthy throughout the coming year.

Then comes lunch – beef chowder (somewhere in between a stew and soup, filled with meat and vegetables), sarma, roast pork and/or lamb, Russian and other salads – basically an artillery attack on your senses and stomach.

But it doesn't end there – please remember to leave some room for the delicious homemade sweet treats that are served next: at least half dozen different types of cookies and a delicious layer cake ... or two.

Here is just a glimpse into a typical Vojvodinian Christmas table, followed by a list of sweet treats' recipes and a selection of fine cocktails to enjoy this Holiday Season.

Prijatno! / Bon appétit!

Drunken Carp



Tijana Antonić
Peer Review Analyst - CSR

This meal is traditionally prepared for Christmas Eve in Orthodox culture. The traditional recipe uses seasoned rice instead of the vegetable mixture.

6.6 lb carp	Spices to taste:
15 cloves of garlic	Seasoning for fish
0.8 lb smoked bacon	Herbal mixture
2 lb potatoes	Garlic granules
1 ½ cup semi-sweet white wine	Salt with a little vegetable pepper
4 lb mixed, coarsely sliced vegetables (potatoes, mushrooms, carrots, zucchini, eggplant and prunes)	Red cayenne pepper
1 onion	2 bay leaves
	Celery leaves



Dorsal fin of the carp should be removed. The easiest way to do this is to cut from tail to head removing a tiny strip of skin and a thin layer of meat together with the fin using a sharp knife. Incise flesh at every ½ inch to the bone on both sides.

Sprinkle the carp (inside and out) with the herbal mixture and leave it for 2 hours in the fridge. During this time, finely chop the garlic and meaty smoked bacon. Stuff the carp with bay leaves, celery, chopped garlic and cubed bacon.

Grease the baking pan with oil. Cut onion into rings and place all over the pan. Fill the pan with vegetables (potatoes, mushrooms, carrots, zucchini, eggplant and prunes), coarsely sliced.

Sprinkle with salt and add a little herbal spice and then put the stuffed carp on top. Sprinkle with the remaining chopped garlic and bacon.

Heat the oven to 428°F. Place the pan in the preheated oven and reduce the temperature to 350°F. When the carp gets little browned pour the white wine all over it. Turn the carp over adding some more wine. When the fish is browned on both sides it is ready. 60 to 90 minutes is the expected baking time.

Remove from the pan to a heated platter and arrange the vegetables around the fish. Before serving sprinkle the carp with chopped parsley and garnish with lemon wedges.

Cicvara

Traditional Orthodox Christmas Breakfast



Danko Ukropina

Cloud Admin Team / Peer Review Administrator

Cicvara is an integral part of Serbian, Montenegrin and East Herzegovinian cuisine. It is a traditional breakfast dish that is served on Christmas Day. This dish, prepared with yellow corn flour with the addition of traditional clotted cream, originates from Durmitor — a mountain in Montenegro.

Cicvara is a wholesome dish, very high in energy; hence considered ideal to be consumed before any heavy physical work. It can either be served sprinkled with sugar or dressed with honey to taste or sprinkled with salt and served with potatoes and bread as side dishes.



14 oz yellow corn flour
1 tbsp butter
15.9 oz traditional clotted cream
33.8 fl oz water
1 tbsp salt

Bring water and a tablespoon of salt to boil. Add the butter, and stirring continuously add the corn flour in a slow, steady stream to avoid lump formation. Then add the clotted cream, spoon by spoon.

Cook on the stove for about 30 minutes at 140°F, stirring continuously. When cooked, leave for five minutes until the cream floats to the surface.

Serve warm and enjoy!

Roasted Lamb Leg in Cider



Aleksandar Crnjanski
Customer Support Manager



4.4 lb quality lamb leg
1 bulb garlic, 2 cloves peeled, crushed and sliced

Marinade:

2 cups cider
½ cup chopped red onion or shallot
2 tbsp chopped green parsley
½ tsp oregano
1 tsp salt
½ tsp pepper
1 tbsp grease removed from the leg (pork grease as a substitute)
2 tbsp brandy
2 tbsp hot mustard
2 tbsp melted butter
2 tbsp flour

Heat the oven to 320°F. Remove the fatty parts from the meat and dry it out. Incise lengthwise. Put the garlic into the cuts.

In a small bowl mix the ingredients for the marinade and soak the meat into it. Marinate in the refrigerator for 3 hours. Drain the meat, but save the marinade.

Melt the fat in a high heat resistant pot. Fry the meat so all sides are browned. Add brandy then flambé the meat. Baste with marinade.

Oven bake for 20-25 minutes for each 1 lb of meat. Frequently baste the meat. Remove the leg from the pot but keep it warm. Put the pot over strong fire.

Remove extra grease. Add mustard and remaining marinade. Reduce the heat. In another bowl, mix the butter with the flour. Add the mixture to the sauce. Pour the sauce over the meat.

Mushroom Spinach Salad



Aleksandar Crnjanski
Customer Support Manager

3 cups spinach leaves
1 cup chopped mushrooms

Dressing:

3 tbsp lemon juice
2 tsp olive oil
½ tsp freshly chopped basil
½ tsp sugar
½ tsp chopped garlic
¼ tsp pepper
1 tsp hot mustard
⅛ tsp salt



In a salad bowl, mix the spinach and mushrooms. In a separate bowl, mix the ingredients for the dressing. Pour over the vegetables and stir.

Red Bean Salad



Zoran Miladinov
Perl Developer

7 oz red beans
1 small onion
1 leek
Apple vinegar
Parsley
Salt & pepper to taste



Soak beans in water for a few hours.
After soaking, strain the beans, add fresh salted water to the cooking pot, and cook until they soften and start to fall apart.
Strain again, then add vertically sliced onion layers and leek to still hot beans.
Stir gently, add pepper, vinegar and chopped parsley.
Enjoy!

Russian Salad



Sanja Škevin
Java Developer

This side dish is prepared for any holiday in Serbia.
It is really simple, but delicious.

- 7 oz carrots peeled and cubed
- 7 oz peas
- 7 oz potatoes peeled and cubed
- 7 oz ham cubed (instead of ham you can use any kind of roasted meat)
- 7 oz pickles cubed
- 7 oz mayonnaise
- 2-3 eggs (boiled and cubed)
- Salt, pepper, vinegar to taste



Boil separately carrots, peas and potatoes, drain and leave to cool.
When cool, mix the boiled vegetables with pickles, ham, eggs, mayonnaise, salt, black pepper, vinegar and refrigerate.
You can also prepare this salad without meat and thus create a so-called French salad.

Česnica

Serbian Christmas Bread



Mladen Dukić
Chief Technology Officer



17.5 oz flour
8.5 fl oz milk
1.8 oz butter
1 egg yolk
1 tsp salt
0.5 oz yeast

Česnica (Serbian pronunciation: [tʃe:snitsa]) is brought to the Christmas Table on the first day of Christmas, when the rest of the food is already set. There should also be a red apple, a candle, some dry fruits and traditional Christmas Wheat present as part of the Christmas setting.

Before the Christmas meal starts, all family members gather around the table and hold Česnica together, while the head of the family says a prayer. After that, all the members of the family break Česnica with their hands and everybody gets a piece.

There is a custom of placing a silver or gold coin inside the Česnica. According to traditional belief, the family member who receives the piece with the coin will have luck throughout the coming year.

Dissolve yeast in a little lukewarm milk. Beat one egg and add to the yeast. Add salt and stir, gradually adding the flour and pouring the remaining lukewarm milk until you get a smooth dough. When the dough is smooth enough, start kneading. Cover well kneaded dough with a clean kitchen cloth and let it rise (for about 10 minutes). As soon as you notice that the dough started to rise, place it onto a kneading board and gently knead again. Dough for Česnica should not rise completely, only partially, and should be shaped in the same way as homemade bread. While shaping it, place a coin inside.

It can also be formed from a number of buns, smeared with some melted butter on the side and placed tightly together in a greased round baking pan, with symbolic decorations on top and a braid made of dough around them.

Traditional decorations are made from flour, salt and water, and include a little cross placed in the middle; Cyrillic letters: Ис, Хр, Ни Ка meaning "Jesus Christ, The Victor"; or other symbolic decorations (hearts, four-leaf clovers, apples, grapes, fish, birds and other shapes symbolizing best wishes for the members of the family).

After the decoration, smear the top with a whisked egg yolk and bake in a preheated oven (360°F) for 30 – 40 minutes.

Sweet Česnica

Traditional Christmas Phyllo Pie



Slađana Matić

Professional Editorial Support Manager

Česnica is a traditional Serbian dish served at Christmas feast. Different versions of this dish are made in different parts of Serbia. Some are made with bread dough and some with phyllo pastry. The 'sweet' version is especially common in Vojvodina. Usually, a coin is placed between its layers during preparation. The person who gets the peace with the coin should receive good fortune in the upcoming year.

2.2 lb phyllo dough

Syrup:

3.4 fl oz oil

3.4 fl oz milk

3.4 fl oz carbonated water (double the water if you do not want to use milk)

2 tbsp honey

Filling #1:

0.55 lb finely ground walnuts

1.1 lb icing sugar

2 tbsp vanilla infused sugar

Filling #2:

1.1 lb raisins (soaked in orange, lemon or apple juice)

0.55 lb chopped walnuts

1 coin, thoroughly washed



First prepare the syrup and the fillings:

Syrup: Mix oil, milk, water and honey.

Filling #1: Mix sugar, finely ground walnuts and vanilla sugar.

Filling #2: Mix chopped walnuts and raisins.

Place two phyllo sheets in a greased baking dish. Coat the sheets with syrup by using a silicone brush. Sprinkle with filling #2.

Cover with two phyllo sheets coated with syrup and sprinkle with filling #1. Cover with two phyllo sheets. Alternate the fillings but always coat the phyllo sheets

with syrup first. If you run out of syrup you can make a new batch but halve the ingredients. Remember to place the coin between two layers of your choice.

Coat the top sheet with some oil. Leave the dish for half an hour in order for phyllo to absorb the liquids. Bake at 400°F for about 30 min, then cover with aluminum foil to protect the top layer from being burned and bake for 15 minutes more.

Tip: Česnica made in this traditional way is very sweet. If you want a more balanced taste, you could add juice squeezed from one lemon to the syrup, and grated lemon peel to the filling #1.

Koljivo

Kollyva – an Old Slavic Pre-Christmas Dessert



Nada Bukinac

Software Test Engineer, Quality Assurance (QA)

- 1 lb wheat berries thoroughly washed
- ½ teaspoon salt
- 1 lb ground walnuts
- 1 lb icing sugar (or use honey instead)

Optional flavoring:

- 1 tsp vanilla, rum or almond flavoring
- 1 tsp cinnamon
- Dried cranberries, raisins
- Cooked apple chunks

Garnish:

- Whipped cream

Preparation time: 15 minutes

Cooking time: 180 minutes



Place already washed wheat in a large pot and wash it well in lukewarm water 2 times.

In a large pot, bring wheat, 4 quarts water and salt to a boil, reduce heat and simmer until tender. Do not overcook.

When wheat is done (anywhere from 90 minutes to 2 hours) remove the pot from the heat, cover, and wrap with towels. Let it rest at room temperature overnight.

Tip: you can reduce cooking period if you use a pressure cooker.

Next day, drain well and place into a food processor (with the chopping blade). Add the sugar and ground walnuts. Here is your chance to customize it. Add flavoring and spices to taste. Process for about 5 minutes.

Spoon koljivo into a serving dish, preferably a clear glass bowl with straight sides. Serve immediately, or refrigerate until ready to be served.

Add a dollop of sweetened whipped cream to each serving if desired.

You can also incorporate optional ingredients at the very end, such as cooked apple chunks, dried cranberries, raisins, etc.

Bobalki

Sweet Bread Balls with Poppy Seed and Honey



Dušica Žegarac Dougherty
Customer Support Manager



Dough:

- 1 package (1.4 oz) fresh yeast
- 2.2 lb plain flour
- 1.6 cup water
- 1 tsp sugar
- ½ tsp salt

Sauce:

- 1.25 cup honey
- 7 oz sugar
- 10.5 oz poppy seed
- 2.5 cup water

Put the yeast in a bowl with one teaspoon of sugar and a tablespoon of lukewarm water. When yeast rises, add flour, water and salt. Knead the dough and let it rest. When the dough rises, roll it into 2 in wide strips and cut 2 in pieces. Shape pieces into little balls (they should be almost as big as an egg). Sprinkle flour on the oven pan and place the balls.

Bake them at 428°F for 15-20 minutes.

While the bread balls are baking, mix the ingredients for the sauce.

When the bread balls become lightly brown, take them out of the pan and remove extra flour from the surface.

Dip them in the sauce you prepared and let them rest for 12 hours.

Bobalki are traditionally served on Christmas Eve.

Urmašice



Ivana Lomić

Cloud Admin Team / Peer Review Administrator

Syrup:

17.6 oz sugar
13.5 fl oz water
2-3 slices of lemon

Dough:

19.4 oz plain flour
8.8 oz butter
2 egg yolks
4 tbsp lemon juice
¼ tbsp baking powder

Syrup:

First prepare the syrup.

Mix sugar, water and lemon in a saucepan, lower the heat and cook until slightly thickened.

Leave the syrup on the side while preparing the dough.



Dough:

Whisk butter until light and fluffy. Add lemon juice, 2 egg yolks and continue to whisk.

Combine flour and baking powder, add it gradually to the mixture until the dough is medium hard.

Grease your hands to tear pieces of dough the size of walnuts and make oval shapes. Not mandatory, but to make the biscuits look more 'traditional' you could press them gently over the side of a fine parmesan grater so the ovals get a slight pattern over one side. If needed, sprinkle some flour over the grater, so the dough does not stick to it.

Place them in a deep baking pan. Mine was circular with a diameter of about 13 inches, but I suggest using a larger one.

Bake in preheated oven at 356°F until medium yellow for about 25 minutes or more (look at the dough rather than the clock).

Allow baked cookies to cool, then pour the syrup over them slowly and in thin stream, or use a ladle along the edge of the pan.

Serve cold, after 24 hours, with a little extra syrup.

Chocolate Nut Cookies



Jadranka Bokan
Peer Review Analyst - CSR - German Language



Dough:

- 3.5 oz dark chocolate cut into small pieces
- 2.5 cups wheat flour
- ½ tsp baking powder
- 4.4 oz sugar
- 1 medium-sized egg
- 4.4 oz soft butter or margarine
- 2 tbsp milk
- 1.8 oz chopped walnuts
- 1.8 oz chopped almonds
- 1.8 oz raisins

Frosting:

- 3.5 oz dark chocolate
- 1 tbsp cooking oil (for example, sunflower oil)

Mix flour and baking powder in a mixing bowl. Add sugar, egg, fat and milk. Mix everything with a mixer (use dough hook, start with low speed and then change to maximum speed to smooth it. Finally, add walnuts, almonds, raisins and chocolate and knead the dough.

Divide the dough into 3 approximately 10 in long rolls and shape each into a rectangle (2 x 0.7 in). Wrap the rectangles in cling wrap and leave to cool for about 2 hours. Place parchment paper on the baking sheet. Preheat the oven (top / bottom heat: about 350°F; hot air: about 320°F).

Cut the rectangles into approximately 0.4 inch thick pieces and put them on the baking sheet, leaving enough space between each piece. Place the baking sheet on the middle shelf of the oven.

Baking time: about 12 min.

Take cookies along with the parchment paper out of the baking sheet and leave them to cool on a wire rack.

Frosting:

Roughly chop chocolate and melt it with oil on low heat. Dip each cookie corner or side in the frosting, (cut the bottom off) and place it on the baking paper. Wait until the frosting becomes hard.

Kuglof

Bundt Cake



Stevan Bekvalac

Software Test Engineer, Quality Assurance Team Manager

- 7 oz sugar
- 8.8 oz butter
- 4 eggs
- 1.76 oz raisins
- 3.53 oz dried figs
- 3.53 oz dark chocolate
- 1.76 fl oz cherry brandy
- 5.28 fl oz apple juice
- 1 tbsp cornstarch
- 10.6 oz flour
- 1 sachet (0.35 oz) baking powder
- 3.53 oz cherries

Whisk the sugar and butter and add the eggs one by one.

Add the cherry brandy and the apple juice, mix well and then add cornstarch, flour and baking powder.

Add the chopped raisins, dried figs and dark chocolate. Mix the ingredients with spatula and pour the mixture into a greased cake mold and cover with cherries.

Bake in a preheated oven at 300°F for about 50 minutes.

Sprinkle the finished cake with icing sugar or melted chocolate and enjoy.



Carrot Cake



Christine Nedeljković
Peer Review Administrator Lead



3 eggs
1 cup sugar
1 cup oil
1 cup sultanas
1 cup chopped walnuts (optional)
1 ½ cup finely grated carrot
½ tsp cinnamon
A few drops of vanilla essence
½ tsp baking soda
2 cups self-rising flour
2 tbsp milk
Icing sugar for dusting

Preheat the oven to 356°F.

Whisk the eggs, sugar and vanilla essence until the consistency is light and fluffy.

Pour in the oil, milk, sultanas, cinnamon, walnuts, flour, baking soda and mix well.

Gently stir in the grated carrot.

Coat a baking dish or cake mold with butter and a little flour. Make sure the flour has been spread evenly.

Pour the mixture into your baking dish or cake mold.

Bake the cake for 20 minutes at 356°F. Then for 10 minutes at 338°F or until you see the cake turn lightly browned.

Before serving the cake, let it cool on a wire rack. Then lightly dust it with icing sugar.

Tip: For a slightly different cake, you may use grated apple instead of grated carrots. An alternative substitute for the sultanas are dried cranberries. Also you may wish to use ground ginger powder and/or ground nutmeg in addition to the cinnamon.

Palačinke

Crêpes



Jelena Čosović
Peer Review Analyst - AM

As the name “Crêpes” says, this simple dish is originally from France. Nowadays, however, it is very popular in almost all European countries. The reason for their popularity is not just the fact that only few ingredients are needed (most of which you always have in your kitchen), but the thing that they are so delicious and you can combine them with anything you like. The number of combinations is infinite.

3 eggs
2 cups flour
½ cup milk
½ cup sparkling water
½ tbsp baking soda
⅓ cup oil



Whisk eggs in a large mixing bowl, slowly adding milk and one cup of flour. Add sparkling water, the rest of the flour, water and baking soda. Mix all the time. In the end, add oil drop by drop and mix for a few more minutes.

Lightly oil a frying pan and heat it over medium high heat. Tilt the pan making circles, so that the batter coats the surface evenly. Leave on the burner for about 20 seconds and then flip it in the air or turn it over with a spatula. After 10 seconds, it is ready to be served.

You can fill you crêpes with chocolate fudge, fruit marmalade, fresh fruit, whipped cream, nougat cream sprinkled with ground cookies, etc. As I said previously, the number of combinations is endless.

Bon appétit!

Hazelnut Crispy Cookies



Jelena Tipšin
Cloud Admin Team / Peer Review Administrator

I love to make cupcakes and chocolate cookies. I found a recipe online that contains dark chocolate's rich taste and texture. I have also modified it for those who like Nutella type of bread spread more so than dark chocolate.

Dough:

6.35 oz butter
1 tsp vanilla extract
3.88 oz sugar
2 eggs
3.53 oz ground roasted hazelnuts
10.58 oz white flour
1.76 oz cocoa powder

Cream:

6.35 oz dark chocolate
4.23 oz butter
7.76 oz Nutella or any other type of
hazelnut/chocolate cream



Take the butter out of the fridge to let it soften up.

Add sugar and vanilla extract to the butter, making sure to mix it until you have an even mass. Add flour and cocoa powder to make the dough mixture.

Place the dough mixture in a bowl and then into the fridge to cool for around 20-30 min. During this time you can make the creamy spread.

Melt the chocolate in a microwave oven or on the stove. Leave it to cool down a bit.

Soften the butter and combine with the melted chocolate, mixing it with a wooden spoon.

Add Nutella cream and mix it all together until you get a soft and even mass.

Take the dough out of the fridge, with a rolling pin spread it into a thin layer.

Use a mid-sized circle mold to cut out cookie shapes. Make sure to cut out an even number of cookies.

Place the cookies in the oven for 10 minutes at 356°F.

To assemble, transfer the cooled cookies to a work surface, flipping half of them over. Top each turned-over cookie with the cream. Set another cookie on top of each filled cookie, pressing gently to spread the filling.

Lazy Apple Pie



Maja Vujović

Cloud Admin Team / Peer Review Administrator



5.3 oz butter
5.3 oz sugar
2 eggs
12.3 oz flour
1 sachet baking powder
1 sachet vanilla sugar
5-6 big apples
A pinch of salt

Filling:

5-6 big apples
1.8 oz sugar
½ lemon (juice)

Stir butter, sugar, and eggs well. Add flour mixed with vanilla sugar, salt and baking powder. Make sure the dough is soft.

Grease a baking pan and sprinkle it with flour. Put one half of the dough in the baking pan. Peel apples, grate them and add sugar and lemon juice. Top the dough with the apple filling. Put the second half of the dough on top. Poke the top with a fork, so that any excess moisture can evaporate during baking.

Bake at 392°F until the crust is golden brown. Sprinkle the warm pie with icing sugar.

Sweet Hearts



Minja Gašić

Cloud Admin Team / Peer Review Administrator



3 ½ cups flour
2 ½ cups sugar
2 ½ cups milk
4 tbsp apricot jam
Cinnamon to taste
½ tsp baking soda
3.5 oz melted chocolate

Preheat oven to 356°F.

Combine flour, sugar, milk, cinnamon and baking soda. Bake in the oven for about 20 minutes. Once baked, leave it to cool slowly. Meanwhile melt the chocolate. When the cake is cooled, spread the apricot jam over it and put the chocolate topping.

Cut the cake with a heart-shaped mold.

Chocolate Fondant



Nataša Vučerić
Peer Review Analyst - PES



8.8 oz dark chocolate
2 tbsp water
3.5 oz sugar
4 eggs
5.2 oz butter, softened
2 tbsp flour

Melt the chocolate with 2 tbsp of water in a double boiler.
Add sugar, 3 egg yolks and 1 whole egg to the mixture.

Whisking continuously, add butter and flour.

In a separate bowl, whisk the remaining 3 egg whites, until there is a firm consistency.
Gently combine the two mixtures.

Evenly spread butter onto a round baking dish, sprinkle some flour and pour the mixture.

Bake for 15 to 20 minutes in a preheated oven (365°F).

Let it rest for a few minutes, slice and serve with a scoop of vanilla ice cream.

Doughnuts



Slađana Matić
Professional Editorial Support Manager

1 cup milk
1 stick (0.25 lb) butter or margarine
1.5 oz fresh yeast
1.6 lb flour (more if needed)
1.5 tsp salt
½ cup sugar
2 eggs beaten

Secret ingredient:

1 fl oz rakija or some other strong spirit (1 small shot glass). This will prevent the dough from absorbing too much oil during frying.

Slightly warm up the milk and butter, so that butter melts. Crumble yeast in a little lukewarm water. Let it rise. Place flour in a warmed bowl. Add salt and sugar. Make a well in the middle. Fill it with eggs, milk, yeast and rakija.

Start by gently folding in edges of the “well” into the liquid. Knead into a soft dough. Add flour if needed. Let it rise for about an hour (until it doubles in volume). Spread the dough on a floured surface (use a rolling pin to make it half an inch thick).

Cut the doughnuts with a flour-dusted glass or a cookie cutter and fry it in deep (well-heated) oil until golden. Place the doughnuts on a rack or paper towel to drain off excess oil.

Serving tips: Use the icing syringe to fill the doughnuts with apricot marmalade or apple purée or your favorite jam. To decorate, dip them in melted chocolate or simply dust with some icing sugar.



Grandma's Bars



Marko Lazić
FundRef Team / Peer Review Administrator



3 egg whites
10.5 oz white sugar
2 tsp vanilla sugar
10.5 oz ground walnuts

Pour egg whites in a mixing bowl, add sugar and vanilla sugar and mix until they are fluffy and will not spill out when you turn the pan upside down. Divide the mixture into two parts. Add ground walnuts to one part, make a solid mixture and spread the dough with a rolling pin to make it half an inch thick. Coat over the dough with the remaining mixture, then cut into bars and oven bake at 200°F for about an hour for the coat to become crunchy, but make sure it does not start turning brown – it should remain white.

Cocktails

Cocktails



Jelena Prole
Managing Director
Peer Review Technology Expert



Vladimir Lakićević
Peer Review Analyst - CC



Cherry Bomb

- 4 fl oz rum
- 1 l lime soda
- 4 fl oz grenadine syrup
- 1 lime, juiced
- 1 lime, sliced
- 4 maraschino cherries

Combine rum, lime soda, grenadine and lime juice in a mixing glass and mix well. Pour into chilled glasses and garnish with lime slices and cherries.



Peppypolitan

- $\frac{3}{4}$ fl oz pepper vodka
- 1 fl oz peach schnapps
- $\frac{3}{4}$ fl oz apple juice
- $\frac{3}{4}$ fl oz cranberry juice

Fill a cocktail shaker with ice and combine with all ingredients. Shake well, strain into a Martini glass and garnish with a red chili.



Green Ghost

- 2 fl oz gin
- $\frac{1}{2}$ fl oz Green Chartreuse
- $\frac{1}{2}$ fl oz fresh lime juice, from 1 lime

Fill a cocktail shaker with ice and add gin, Chartreuse and lime juice. Shake for about 15 seconds until well chilled and strain into a cocktail glass to serve.



Red Snapper

- 1.5 fl oz jigger deluxe Canadian whiskey
- 1.5 fl oz jigger amaretto liqueur
- 4 fl oz cranberry juice

Fill a tall glass with ice and add whiskey and amaretto. Fill to the top with cranberry juice. Stir and enjoy.



Caribbean Rum Punch

- 1 cup fresh lime juice
- 2 cups simple syrup
- 3 cups amber rum
- 4 cups orange juice
- 4 dashes bitters
- Freshly grated nutmeg

Combine lime juice, simple syrup, rum and orange juice in a pitcher. Add a few dashes of bitters and some grated nutmeg to taste. Serve chilled over ice.



Bourbon Slush

- 1 (6 oz) can frozen orange juice concentrate
- 1 (12 oz) can frozen lemonade concentrate
- 1 (46 fl oz) can pineapple juice
- 1 ½ cups white sugar
- 2 cups strong brewed black tea
- 2 cups bourbon whiskey
- 1 (2 l) bottle lemon-lime flavored carbonated beverage

In a large bowl mix together the orange juice concentrate, lemonade concentrate, pineapple juice, sugar, tea, and whiskey. Transfer to shallow dishes, and freeze overnight.

When you remove the frozen mixture from the freezer leave it for about 10 minutes and chop it with a wire whisk or potato masher to make a slushy consistency. Place scoops of the frozen slush into glasses, and top off with the lemon-lime flavored soda.



Caipirinha

½ lime, quartered
1 tsp white sugar
2 ½ fl oz cachaca
1 cup ice cubes

In a large rocks glass squeeze and drop in 2 eighths of lime. Add sugar, crush and mix with a spoon. Pour in the cachaca and plenty of ice and stir well.



Red Rooster

1 cup ice cubes
2 fl oz vodka
½ fl oz orange juice
4 fl oz cranberry juice

Fill a tall glass with ice. Pour in vodka and fill glass to ¾ full with cranberry juice. Top with orange juice and stir.



Dark 'n' Stormy

2 fl oz dark rum
4 fl oz ginger beer
½ cup ice

Combine rum and ginger beer in an old fashioned glass. Add ice and stir.



Humble Pie

1 fl oz Skyy Infusions Blood Orange Vodka
1 fl oz Aperol
¾ fl oz freshly squeezed lemon juice
Club soda

Fill a cocktail shaker with ice and add Skyy Blood Orange, Aperol, and lemon juice. Shake until cold and strain into an ice filled Collins glass. Top off with soda and garnish with a lemon wheel.



Julieta

½ fl oz cognac
¼ fl oz Maraschino liqueur
½ fl oz fresh lime juice
2 dashes bitters

Fill a cocktail shaker with ice, combine with all ingredients and shake. Strain into a champagne cup and top with sparkling wine.



Bijou Cocktail

1 fl oz London dry gin
1 fl oz sweet vermouth
1 fl oz green Chartreuse
1 dash orange bitters

Combine ingredients in a mixing glass and fill with cracked ice. Stir well for 20 seconds and strain into a chilled cocktail glass. Twist a piece of lemon peel over the drink and use as garnish.



Malibu Bay Breeze

2 (1.5 fl oz) jiggers coconut flavored rum
4 fl oz pineapple juice
1 tbsp cranberry juice

In a tall glass filled with ice, combine coconut rum, pineapple juice and cranberry juice.



Apple Spice

2 fl oz vodka
5 fl oz fresh apple juice
Cinnamon Brown sugar

Fill a tall glass with ice. Add vodka and apple juice and stir to mix. Sprinkle with cinnamon and brown sugar and garnish with a cinnamon stick and a slice of apple.



Strawberry-Gin Cocktail

- 1 strawberry
- 2 fresh basil leaves
- Ice cubes
- 2 fl oz gin
- 1 fl oz fresh lemon juice
- 3 fl oz chilled club soda

Place the strawberry, basil leaves and sugar into a cocktail shaker, and mash well with a cocktail muddler. Add half of the ice to the cocktail shaker and place the rest into a tall glass. Pour in the gin and lemon juice, cover and shake until the outside of the shaker has frosted. Strain into the chilled glass over the ice, top with club soda and stir to serve.



Ultimate Frozen Strawberry Margarita

- 6 fl oz tequila
- 2 fl oz triple sec
- 8 oz frozen sliced strawberries in syrup
- 4 fl oz frozen limeade concentrate

Fill a blender with ice and crush. Pour in the tequila and triple sec and add the strawberries and limeade. Blend for 30 seconds or until smooth. Serve in margarita glasses with the rims dipped in powdered sugar.

PLANet Systems Group Mission Statement

1. Customer Service is Job One.
2. To establish mutually beneficial relationships with our clients.
3. Understand that the most important part of business is profit.
4. Understand that the most important part of life is family, friends and community.
5. Never let the most important part of business get in the way of the most important part of life.

Art Director: Dragan Predojević

Producer: Ivanka Jević Ajcev

Layout & Editing: Marina Medić

Introductory Texts: Ivana Miljković

Branimir Bojić

Proofreaders: Dunja Stojšić

Bijana Vuković

Maja Mandić

Dolores Hasoon

Nikola Rupić

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