

FOOD IS CULTURE

The Food is Culture project aims at making European citizens aware that food heritage is a way to express their belonging to Europe and to better understand the richness and uniqueness of its cultural diversity.

Bazna Pig (Romania)

Meat pie (plăcintă cu carne)

1 kilogram of ground Bazna pork
1 large onion
1 small carrot
15 grams of salt
3-4 grams of freshly ground pepper
4 allspice berries
10 coriander seeds
a bit of nutmeg
2 tablespoons of dense sour cream
a pinch of thyme
2 eggs
2 tablespoons of oil
dill and parsley, finely chopped
1 sheet of puff pastry
1 egg, beaten, to brush on the pastry

Preparation and cooking time: 2 hours

Finely chop the onion and carrot and add them to the ground pork. Put the mixture in a pot with some oil and place on the stove. Add 100 milliliters of water and simmer for 10 minutes, until that the meat softens and the water is absorbed or evaporates. Add the salt, spices, sour cream, and thyme, and mix well. Let the mixture cool. Finally, add 2 eggs and the finely chopped dill and parsley, and mix well.

Line a baking pan with puff pastry and prick it several times with a fork. Pour in the meat mixture and make sure that it is evenly distributed. Cover with strips of puff pastry and then brush these with the beaten egg. Bake at 180° C for 50-60 minutes.



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