



## DOPISOVANJE Z UČENCI Iz TUJINE

Učenci 6., 7. in 8. razreda si po elektronski pošti dopisujejo z učenci iz Španije in Turčije. Nekateri učenci 8. razreda so naredili predstavitev o praznovanju pusta v Sloveniji in predstavili našo tradicionalno hrano, nekateri pa so pripravili predstavitev o praznovanju veliki noči. Besedila in slike so posredovali svojim dopisovalcem. Njihovi prispevki sledijo v nadaljevanju.

Katja Jug, multiplikator POŠ

### TRADITIONAL FOOD IN SLOVENIA

Hi,

This is a list of traditional Slovenian food. We usually eat this at special days and festivals.

We also added a recipe for traditional Slovenian dessert – potica.

What is traditional food in your country?

Prleška tünka - a product from Plekija in eastern Slovenia, made of minced lard and pork.



Kranjska klobasa - The Carniolan sausage is a Slovenian sausage most similar to what is known as kielbasa or Polish sausage in North America.



**Potica**- A nut roll is a [pastry](#) consisting of a sweet yeast dough.



**Prekmurska gibanica** - **Prekmurska gibanica** is a type of Slovenian [gibanica](#) or layered pastry.



**Jota** - The Istrian stew or **jota** ([Croatian](#): *Istarska jota*; [Slovene](#): *Jota*, [Italian](#): *Jota*) is a stew, made of [beans](#), [sauerkraut](#) or [sour turnip](#), [potatoes](#), [bacon](#), [spare ribs](#).



**Močnik** - **Močnik** is a traditional [Slovenian](#) porridge. To prepare it, [cereals](#) such as [buckwheat](#), [corn](#), [wheat](#), [millet](#), [rye](#), or [oats](#) are cooked in [milk](#), [cream](#), or [sour cream](#).



**Štruklji** - **Štruklji** are a traditional [Slovene dish](#), composed of dough and various types of filling.





**Cviček** - **Cviček** is a [Slovenian wine](#) from the [Lower Carniola](#) region of [Slovenia](#).



**Krvavice** - **Black pudding** is a type of [blood sausage](#) commonly eaten in some parts of Europe.





## POTICA

### Ingredients for the dough:

60 g white flour

pinch of salt

40 g yeast

140 g butter

100 g sugar

1,5 dl milk

1 packet of vanilla sugar

grated lemon peel

rum

3-4 egg yolks





## Preparation

Put flour in a bowl, sifted if you like, add a pinch of salt. In a cup dissolve the yeast in milk and in another cup mix the egg yolks, sugar, rum, vanilla sugar and lemon peel. Heat milk and melt butter in it.

Add warm mixture of butter and milk to the flour, stir and add the mixture of egg yolks, sugar, rum and aromas. Stir again, add dissolved yeast and stir into a medium thick dough. Knead until it is elastic inside and smooth on the outside. Make sure the dough does not stick to the bowl and that it is not too hard. Cover the dough with a PVC sheet and leave to rise for some time at room temperature. With rising the quantity of the dough should double. Then roll it out and spread it with the filling.

### Ingredients for the filling:

400 g ground walnuts

100 g sugar

1 packet of vanilla sugar

grated lemon peel

rum

2 eggs

20 g butter

2,5 dl hot cocoa



Pour hot cocoa on the walnuts and then add sugar, eggs, vanilla sugar, butter, grated lemon peel and rum. Spread the filling on the rolled-out dough. Roll tightly, put in a mould, prick and leave to rise for some time in a cool place.

Bake 60 - 70 minutes at 170°C.

## CARNIVAL IN SLOVENIA

Hi,

last week, on 28<sup>th</sup> February we celebrated **Carnival** (in our country we call it »**pušt**« and also »**fašenk**« in our dialect).

People wear different masks and costumes to scare off the winter and they gather in various towns in the country to honour the tradition.

At Carnival we usually eat “**krofi**” (**Slovenian doughnuts**) and greasy food.

The traditional Slovenian carnival mask is called **KURENT**.

How do you celebrate Carnival?



**doughnuts**



## Kurents



<https://www.youtube.com/watch?v=-WywR2KVorM> – kurentovanje in Ptuj.

<https://www.youtube.com/watch?v=XI4W0aQYSIg> – fašenk in Ljutomer.



## EASTER

### What is Easter and when do we celebrate it?

Easter is the most important Christian festival. Christians are followers of Jesus Christ who lived about 2000 years ago in a country called Palestine. They believe that Jesus was the son of God. At Easter time Christians remember the last week of Jesus' life.

Easter Day is always on a Sunday but the date varies. It's always on a Sunday that follows the first full moon in spring. This year we celebrated Easter on 16<sup>th</sup> April.

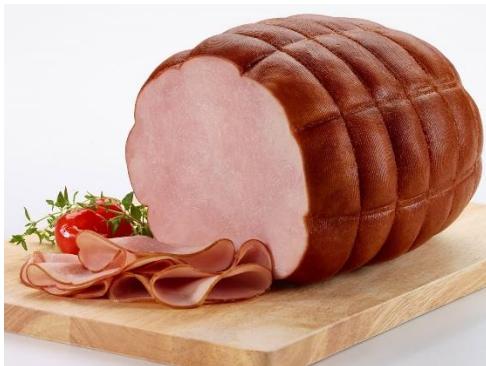
## GOOD FRIDAY

On Good Friday Christians remember the day that Jesus was killed on the cross. He was nailed to a wooden cross by Roman soldiers. This is the reason why the cross is an important sign for Christians today. On that day we don't eat meat.

## EASTER SATURDAY

On Easter Saturday we colour eggs and women carry a basket with food for the priest to bless it.

In baskets we usually have: ham, sausages, bread, potica (traditional Slovenian cake), decorated eggs (called "pirhi" or "pisanice" in our country) and a horseradish.





## EASTER SUNDAY

Easter Sunday is a happy day for Christians because they believe that Jesus rose from the dead on this day. We usually go to the morning mass and when we get home, we eat the blessed food for breakfast.