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A SUSTAINABLE TABLE FOR MULTICULTURALISM AND INCLUSION

TRADITIONAL ROMANIAN RECIPES FOR EASTER

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DROB DE MIEL -LAMB TRIPE



Ingredients:



a)



b)



c)



h)



j)



i)



g)



f)



d)



e)

- a) organs of lamb (liver, lungs, heart, kidneys)**
- b) 4 bundles of chopped onion**
- c) 4 bundles of chopped garlic**
- d) 2 dill bindings**
- e) 2 bundles of parsley**
- f) 6 raw eggs**
- g) 3-5 boiled eggs**
- h) 4 tablespoons oil**
- i) a little pepper**
- j) a little salt**

Method of preparation:

1. Put the lamb organs to boil for 30-40 minutes.



2. Meanwhile, temper the onion and garlic with a little salt for 10 minutes.



3. After the organs have boiled we cut them.



4. We mix the organs with the other ingredients and garlic and onion until we form a homogeneous mixture.



5. We put half the mixture in the tray.
Over which we put boiled eggs and the rest of the
mixture.



6. Finally we put the tray in the oven for 30-40
minutes.

**Drobul -Lamb tripe is ready.
I got 10-12 servings.**



PASCĂ



Ingredients:



a)



b)



h)



g)



f)



e)

1. For the dough:

- a) 500 grams of flour
- b) 120 grams of sugar
- c) 250 milliliters of milk
- d) 50 grams of butter+50 grams of oil
- e) 2 yolks
- f) 1 lemon peel
- g) 10 grams of dry yeast
25 grams of fresh yeast
- h) 1 pinch of salt



c)



d)



h)



g)



a)



b)

2.For cream:

a) 400 grams of sweet cottage cheese

b) 2 eggs

c) 2 tablespoons sugar

d) 100 grams of raisins

e) 3 tablespoons semolina

f) 1 lemon peel

g) 2 sachets of vanilla sugar

h) 1 vanilla essence



c)



d)



f)



e)

Method of preparation:

a. For the dough:

1. The first thing we do is make "maiaua" (a kind of yeast) for the dough.

It consists of a little yeast, sugar, flour and milk.

Then let it rise for 10-15 minutes.



2. Meanwhile dissolve the sugar in lukewarm milk.

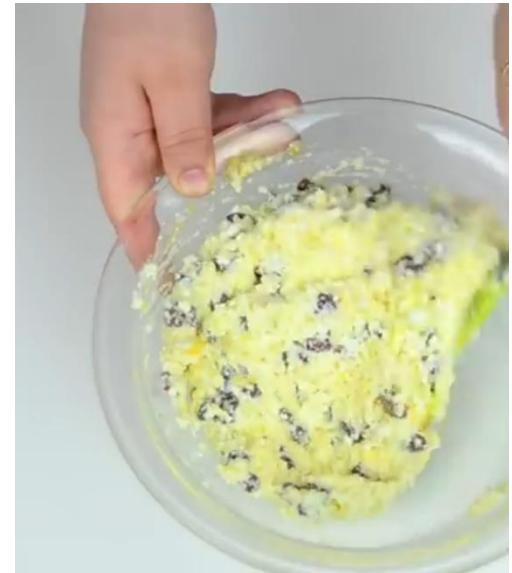


3. Then put in a bowl flour and "maiaua" (a kind of yeast) and the rest of the ingredients and mix. Gradually add the sugar dissolved in the milk until we get a sticky dough which we will let rise for 1 hour.



b. For cream:

- 4. While the dough rises we take care of the cream.
This is very easy to do..mix all the ingredients of the cream.**



5. After the dough has risen, divide it into two pieces.



6. One piece we make a braid and on the other we put it on the bottom of the tray.



7. Then we put the braid over the dough in the tray.



8. Now we put the cream in the middle and grease it with egg.



9. And now we put it in the oven for 40-50 minutes.

Pasca is ready.



THANK YOU FOR YOUR
ATTENTION!