

George Baritziu College of Economics

Sibiu, Romania

TRADITIONAL EASTER COOKING LAB

22nd April 2021

Coordinating teachers:

Mrs. David Cristina

Mrs. Murgoi Andreea

LAMB SOUR SOUP

INGREDIENTS:

700 GR OF LAMB

2 ONIONS

4 SPRING ONIONS

A CARROT

HALF A BELL PEPPER

HALF A PARSNIP

LOVAGE

A PARSLEY ROOT

HALF A CELERY ROOT

1/2 LITER OF BORSCHT

200GR SOUR CREAM

SALT







LAMB TRIPE

INGREDIENTS:

ORGANS OF LAMB (LIVER, LUNGS, HEART,
KIDNEYS)

4 BUNDLES OF CHOPPED ONION

4 BUNDLES OF CHOPPED GARLIC

2 DILL BINDINGS

2 BUNDLES OF PARSLEY

6 RAW EGGS

3-5 BOILED EGGS

4 TABLESPOONS OIL

A LITTLE PEPPER

A LITTLE SALT







Easter eggs

INGREDIENTS:

EGGS

RED ONION SKIN

RED CABBAGE/ BEETROOT

WATER

VINEGAR

SALT

DIFFERENT KINDS OF LEAVES

STOCKINGS (CUT INTO SQUARES)

OIL/PORK FAT







LAMB CHOPS AND RIBS with POTATO WEDGES

INGREDIENTS:

LAMB CHOPS AND RIBS

OIL

GARLIC

SALT

PEPPER

ROSEMARY

POTATOES







PASCA

INGREDIENTS:

700G SWEET CHEESE/ COTTAGE CHEESE

6 EGGS

400G SOUR CREAM

200G BUTTER

4 TABLESPOONS FLOUR

100G RAISINS

1 VANILLA ESSENCE

4 TABLESPOONS SEMOLINA

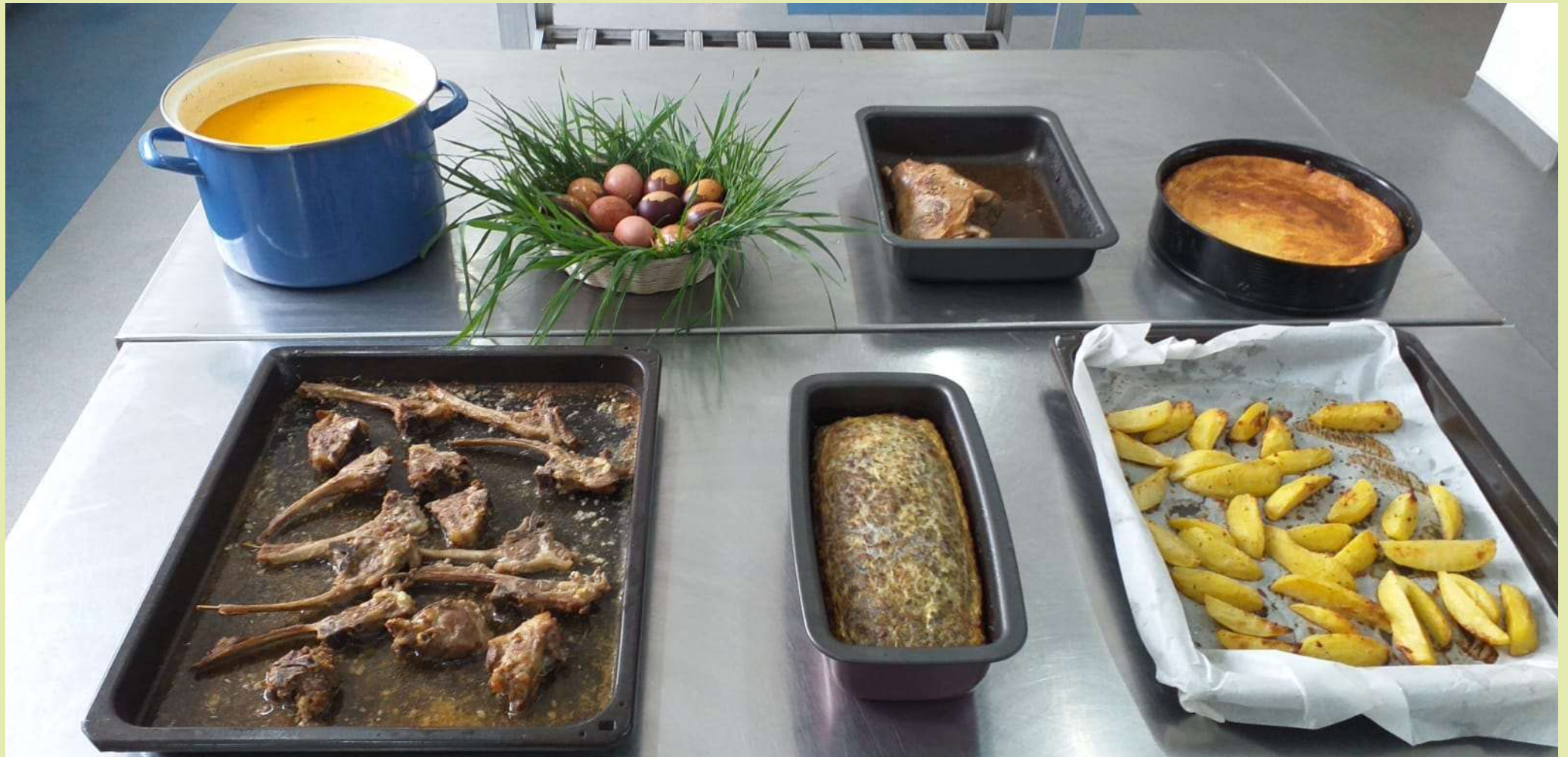
200G SUGAR







Final products:







This is a traditional Romanian Easter family meal ...

And here you have us, the students who prepared these delicious healthy dishes....



... wishing you all a Happy Easter!



Sărbători fericite!
Un Paște fericit!



Hristos a înviat!
Adevărat că a înviat!