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*A SUSTAINABLE TABLE
FOR MULTICULTURALISM AND INCLUSION*





TRADITIONAL ROMANIAN RECIPES FOR EASTER

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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





Method of preparation:

- Finely dice the onion, add the vegetables cut into long slices and boil for 1 hour.
- Dip the lamb in hot water, slice and add to the vegetables. Take the froth away and boil for another 30 minutes.





- Then add hot borscht, previously boiled, and spring onions, finely minced and fried in fat.
- Add salt and serve with finely minced parsley and lovage.

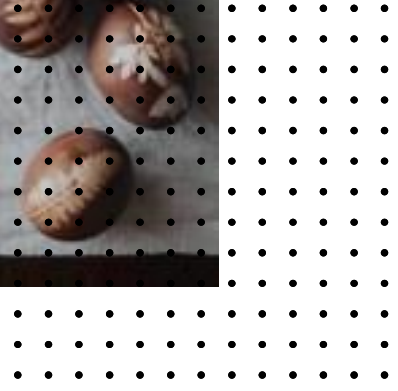
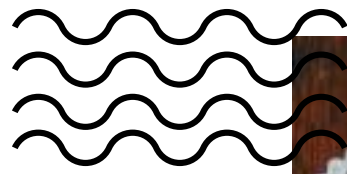




It can also be served with sour cream and hot pepper.



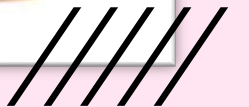
ROMANIAN EASTER EGGS





What do you need:

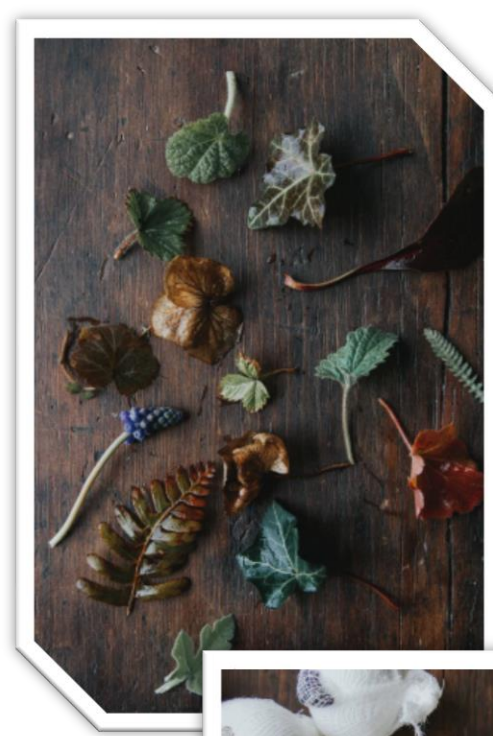
- Eggs
- Red onion skin
- Water
- Vinegar
- Salt
- Different kind of leaves
- Stockings, cut into squares
- Oil



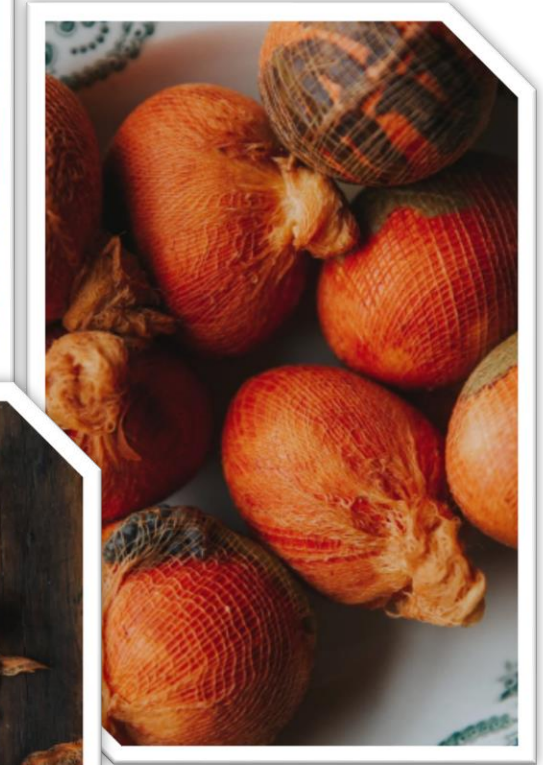
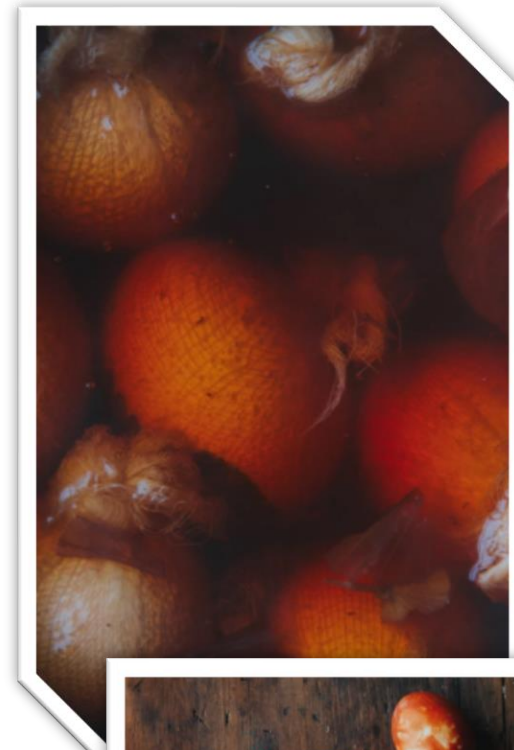


Steps:

- Prepare the stocking pieces and tie each piece at one end with a tight knot.
- Apply the leaves on the eggs and press lightly on them, to fix them well.
- Place the red onion peels in a pot, add the eggs, then pour water and vinegar and boil everything



- - Put the pot on low heat and after the water starts to boil, leave it there for another 2-3 minutes.
 - After that, let the eggs cool in the water.
 - Take the eggs out, remove the stocking and the leaves and put them on a towel to dry.





- grease the eggs with a little oil for gloss and place in the basket prepared in advance.





**THANK YOU
FOR YOUR
ATTENTION!**