



MORAVIAN SPARROW WITH PUMPKIN CABBAGE



65 minutes
4 portions

600 g pork shoulder, 200 g onion, 1 Hokaido pumpkin (approx 500 g), 100 g potatoes, garlic, vinegar, salt, pepper.

Wash the Hokaido pumpkin, cut for pieces, get rid of seeds and grate on a coarse grater. Do not peel the pumpkin. Put the grated pumpkin altogether with chopped onion and finely grated potatoes into Pečenka. Sprinkle with salt and vinegar. Cut the pork shoulder into cubes sprinkle with salt and pepper. Mix the meat with crushed garlic and lay on the mixture. Bake for 40 to 50 minutes.

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RABBIT LEGS WITH ROSEMARY



60 – 120 minutes
4 portions

4 rabbit legs, 2 red onions, bacon, garlic, rosemary, salt, pepper.

Sprinkle the legs with salt and pepper and mix with crushed garlic and rosemary. In case of using fresh rosemary, chop the leaves and put the hard parts under the legs to add the taste of herbs to the meat. Add chopped onion and bacon into Pečenka (Etapan) together with the legs. Pour in the broth or water. Depending on the size of legs bake for 50 – 110 minutes.



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WRAPPED LAMB RIBS WITH SAGE PESTO, RED ONION AND POTATOES



115 minutes
4 portions

600 g boneless lamb ribs, 3 garlic cloves, hazelnuts, 1 pc red onion, 600 g potatoes (select small and equally large, approx 4 cm), oil, sage, salt, pepper, cooking string.

Spread the lamb ribs on the table and cut into smaller pieces, add salt and pepper. Prepare the sage pesto: blend the peeled hazelnuts in a chopper then add rinsed leaves of sage, garlic clove, oil and mix it all. Spread pesto on the ribs, wrap and tie with the cooking string. Bake in Pečenka (Etapan) together with chopped onion, mashed garlic and cleaned potatoes (whole). Bake for 1 hour.

YEAST BUNS WITH POPPY SEEDS



45 minutes
16 buns

Dough:

400 g all purpose flour, 4 egg yolks, 40 g caster sugar, 15 g yeast, 125 ml milk, 60 g butter, lemon zest, pinch of salt.

Filling:

100 g poppy seeds, 200 ml milk, 50 g caster sugar.

Heat the milk, add yeast and a pinch of sugar and leave to let the yeast ferment. Put the flour, egg yolks, softened butter, sugar, grated lemon zest, a pinch of salt and fermented yeast mixture into a bowl. Knead the dough or leave it for your food processor. Then place the dough in a warm place to rise for about 10 minutes. Meanwhile, prepare the poppy seeds filling. Boil the ground poppy seeds with milk and sweeten with sugar. Roll the leavened dough and divide into 16 pieces with your wheel cutter. Put the poppy seeds mixture in the middle of each piece (or other types of filling - eg. jam or curd) and pinch two ends together over the filling and pinch down the sides to seal in the filling. Place buns into a buttered baking pan. Each bun should be brushed with melted butter over the top. Bake for 30 minutes. Sprinkle with powdered sugar before serving.



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MARINATED CHICKEN WINGS



60 minutes
4 portions

4 small chicken wings, 2 garlic cloves, paprika powder, rosemary, thyme, salt, pepper.

Marinade consists of chopped herbs, crushed garlic, paprika, pepper and water. Brush the chicken wings with the marinade and let it rest for a moment. Then put into Pečenka and bake altogether for about 50 minutes.

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AU GRATIN POTATOES WITH BROCCOLI



60 minutes
4 portions

1 kg potatoes, 500 g broccoli, 250 ml whipping cream, 150 g cheese, salt, pepper.

Cut peeled potatoes with grater into thin slices. Let the potatoes stand in a cold water for 5 minutes. Put the drained potatoes into a pot, add cream, salt and pepper and cook for 10 to 15 minutes. Slice the broccoli and cook for 5 minutes at maximum. Drained and cooled broccoli cut into small pieces. Spread the butter on the bottom of Pečenka (Etapan) and put a half of the potatoes on the bottom. Lay the chopped broccoli down on the laeyr. Sprinkle with salt and pepper. Cover with remaining potatoes and sprinkle the potatoes with grated cheese. Bake for 35 minutes.



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ALMOND SOUFFLE WITH EGGNOG



45 minutes
16 pieces

5 eggs, 250 g caster sugar, 250 g plain flour, 100 ml oil, 100 g dark chocolate, 1 pack of baking powder, 100 ml eggnog, 50 g almond flakes, butter for buttering the baking pan.

Whip the eggs with sugar until the thick foam is done. Sow the plain flour mixed with baking powder through a fine sieve and add with slowly stirring to the beaten eggs, add the oil. Divide the mixture into halves and add the melted chocolate into 1 half. Spread the butter (a half) on the bottom of Pečenka (Etapan) and sprinkle with almond flakes. Pour the mixture with confectionery bag. Pour the second layer crisscross. Bake for 30 to 35 minutes. After baking, pour the cognac and let the souffle get cool.