

Hashlama



Serves 4

- 1 kg rough white flour
- 1,2 l boiling water
- 300 gr butter
- salt

Hashlama

- 1** Put the flour with a bit of salt on a deep dish, and then stir it quickly and continuously with boiling water to form a dough.
- 2** Grease a baking pan and then with a spoon spread half of the warm dough over it. Sprinkle some melted butter over, and add the other half of the dough, before sprinkling it again.
- 3** Pierce the dough down to the bottom of the dish with the tip of a big spoon in parallel lines (in the shape of fish scales).
- 4** Put the baking pan in an oven under 250°C and once the surface reddens drop the heat to 180°C and bake it for another 40 minutes.
- 5** After taking the pan out of the oven cover it with a wrap or another dish and leave it to cool off.
- 6** Slice the whole mass into pieces as little as hazelnuts into a saucepan, and while mincing the pieces sprinkle melted butter over them. Before served, it is heated in the oven under 50°C.

Hashlama is a meal of blessing and its grains symbolize wealth and fertility. It is served with tarator - a dairy drink made with cucumber and garlic.

Moussaka with Leek



Serves 4

- 500 gr minced beef
- 500 gr leek
- 100 gr butter
- 1 small onion
- 2 dl water
- 1 batch of parsley and optionally a fresh tomato
- red pepper flakes
- salt

Moussaka with Leek

1 Fry the minced meat on a pre-heated dish, then stir it with a spoon until the broth evaporates completely. Add butter and minced onion, and then stir it continuously while it fries for 10 minutes.

2 Wash the leeks meticulously, cut them in the size of their bodies and mince them crosswise. Then, add the leeks to the dish where the meat is. Fry the mass for another 10 minutes and then stir it until the pieces of leek fully dissolve.

3 Add salt, red pepper flakes and a glass of water, stir it once again and then put it to a baking pan. Put the pan inside the oven under 150°C for about 20 minutes and stir it once in a while (each time the surface reddens). When the moussaka is ready, it's surface can be adorned with leaves of parsley and slim slices of tomatoes.

Depending on the season, six types of moussaka are cooked in Prizren. Besides moussaka with leek, we have moussaka with green beans, eggplant, lettuce, potatoes and zucchini. Moussaka with leek is a wintertime dish and is served with yellow pepper pickles or green tomato pickles that are the favorite company of the dinner tables.

Koll Dollma



Serves 6

- 1 kg lamb shoulder
- 400 gr rice
- 250 gr fresh onions
- 100 gr butter
- water
- black pepper
- salt

Koll Dollma

1 Boil the meat in a pan with plenty of water and a small amount of salt. The remaining meat syrup will be later used for the preparation of the rice.

2 Fry the minced onions with in a buttered pan, add the meat syrup and once it boils add the rice. If the rice won't remain below the syrup, add boiling water to cover the rest of the rice. Then, add black pepper and lower the fire, and boil it until the water evaporates.

3 Place the rice in a cooking pan and add the pieces of meat on top. Then, put the pan in a 250°C oven for about 10 minutes.

Koll Dollma is served with tarator or sheep yoghurt.

Qylbasti



Serves 4

- 500 gr minced meat
- 2 onions
- 150 gr butter
- 1 carrot
- parsley
- black pepper
- chilly pepper
- red pepper flakes
- salt

Qylbasti

- 1** Put the minced onions on a dish and mix them with the meat, adding black pepper, chilly pepper, red pepper flakes and salt.
- 2** Butter a pan and spread the previous mass by pressing it until it fills the whole pan. Put it on fire until the meat syrup evaporates (around 15 minutes), then add a glass of water and put it on a 250°C oven until it reddens. It is important that the syrup won't fully evaporate.
- 3** Qylbasti is served with mashed potatoes or pilaw (rice) prepared separately, while it is garnished with carrot and parsley.

Qylbasti is a dish with many spices served in cold winter days. It is served with cabbage pickle.

Spinach Pie



Serves 6

- 500 gr flour
- 500 gr spinach
- 1 bunch of dill
- 1 onion
- 300 gr butter
- 40 ml water
- salt

Spinach Pie

- 1** Stir the flour with salt and water until it turns into dough, and then cap the dish for 15 minutes. Put the dough in a floured table and after squeezing it for a bit, divide the mass into two. Divide one of the pieces into 16 rolls. Spread the rolls with a rolling pin until they take the size of a dining plate (while spreading them, add up a bit of flour so they don't stick).
- 2** Place each layer (half of them) on top of the other and dye their tops with a spoon of butter. Then put this mass on a buttered saucepan and widen it with your hands until it covers the whole surface of the pan. Mix the minced spinach with dill and onion, salt them and add two spoons of butter, then spread this mass over the surface of the dough in the pan.
- 3** Divide the rest of the dough into 16 rolls; make them into layers as previously, spread and widen them to cover the surface of the pan. Sprinkle the last layer with two spoons of butter, then braid the covering circle of the dough to merge its layers.
- 4** Place the pan in a 250°C oven. After 10 minutes, lower the temperature to 150°C and bake it for another 15 minutes. Before cutting to serve, cover the pide with a napkin and leave it out of the oven for 5 minutes.

Spinach Pie is a yearlong dish. During the summer it is served with grapes, watermelon or yogurt.

Paça



Serves 4

- 250 gr beef (pulp)
- 200 gr butter
- 150 gr flour
- 1 egg
- 100 gr yogurt
- 1 head of garlic
- 50 ml vinegar
- red pepper flakes
- salt

Paça

1 Cut the meat cubically in small pieces, then boil it with water and a bit of salt. After boiling, let the meat cool off and then slice the meat into fibers.

2 Butter the saucepan, add flour and stir it continuously under medium heat until the mass takes a golden hue. Then, add the crushed garlic with the remaining meat syrup and boil them until the mass thickens.

3 Once it thickens, put down the heat and add the previously cut slices of meat.

4 Stir the yogurt and egg in another dish, add them to the thickened mass and then add vinegar.

5 Dissolve the red pepper flakes in butter and add them to the surface of the paça - for decoration.

This delicates is used as a warm aperitif in weddings and is cooked with meat out of a sheep's head.

Kapama Jani



Serves 4

- 500 gr veal meat
- 1 kg onions
- 500 gr tomatos
- 6 heads of garlic
- 150 gr butter
- black pepper
- red pepper flakes
- salt

Kapama Jani

- 1** Boil the pieces of meat in a saucepan with a bit of water for about 45 minutes.
- 2** Put the minced onions put in a pan alongside 1 dl of water. Once the water boils, add butter, black pepper, red pepper flakes and salt, and fry until onions redden. Then, add the slimly cut pieces of tomato and boil them until the syrup evaporates.
- 3** Put the boiled mass on a glass dish, add the meat's syrup (1,5 dl) and place the pieces of meat and garlic. Close the dish with its cap and put it on oven under 200°C, until half of the syrup evaporates.

Kapama jani is a winter dish. In absence of fresh tomatoes, one may use either frozen or dried tomatoes.

Elbasan Tava



Serves 4

- 500 gr beef (with bones)
- 1 kg yogurt
- 5 eggs
- 4 cloves of garlic
- 100 gr butter
- black pepper
- salt

Elbasan Tava

- 1** Boil the pieces of meat with 1 l of water and a bit of salt in a saucepan for 60 minutes.
- 2** On the other dish mix the yogurt, eggs and the crushed garlicks with some salt.
- 3** Once the meat boils, add the remaining syrup to the other dish and place them on a buttered clay pan. Add the pieces of meat over this mass.
- 4** Dissolve the red pepper flakes on butter and garnish the surface of the mass.
- 5** The clay pan is placed in a 250°C oven for about 20-25 minutes, until the mass thickens.

Throughout spring and summer, Elbasan Tava is prepared with lamb and is served with green salad or other fresh seasonal salads.

Flija



Serves 10

- 2 kg flour
- 2,5 l water
- 3 eggs
- 800 gr butter
- salt

Flija is baked in open air in a pan and a sach of the same size. A sach is a round metal layer, elevated in the form of a hump, with a handle in its upper side, which after being heated well in fire, gets covered with ember, and is put on top of the pan to bake the layers of the dough that are to be put one-by-one on top of each other. Usually Flija is served in finer days of spring or summer.

Flija

- 1** Prepare the dough in a big and deep dish while stirring flour, water and salt until they fully blend. The dough is to be juicy, similar to crepe.
- 2** Stir the eggs and yogurt in another dish until they blend.
- 3** Melt the butter in the third dish.
- 4** Place the wide pan in a flat surface. In the meantime, heat the sach on scorching fire, by burning woods on top of a triangular hearth. Then, dye the pan with melted butter, add two scoops of dough and stretch it out on the pan's surface. The pan is to be covered with the heated sach for 2-3 minutes, so that the first layer of dough is baked. The sach is to be taken back to the fire again. Dye the first layer of the baked dough with a spoonful of butter and one with yogurt and eggs, spread it over the whole area, and then cover it with a hot sach for another minute. The process of baking the layers and dyeing them with butter, as well as yogurt and eggs is to be repeated about 40 times, until all of the dough is used.
- 5** After having baked all of the layers, the flija is cut diagonally in rhombic forms, dyed with a spoonful of butter, while the pan is to be put under low fire, covered with a sach for about 20 minutes, when the flija is ready to be served.

Flija is served warm and accompanied by honey.

Uçti Çurka



Serves 4

- 1 chicken
- 400 gr rice
- 2 onions
- 150 gr butter
- 2 eggs
- 250 gr white flour
- 100 gr yogurt
- black pepper
- red pepper
- salt

Uçti Çurka

- 1** Put the chicken in a deep pan, cover it with water, add salt and black pepper and heat it until the chicken is done.
- 2** In another dish, shake the eggs, yogurt and some salt. Then, while stirring them, add enough flour to get soft dough and then divide it into 8 rolls. With a rolling pin widen each of the rolls the size of a dining plate. Bake each of the layers one by one on the back side of pan in a 250°C oven for about two minutes, until they gain a pale honey color. Place the baked layers on top of each other.
- 3** In another pan, fry the minced onions with butter and add salt, black pepper and red pepper flakes. Add the rice to this mass, then cover it with the syrup from the boiled chicken and boil it in medium-fire for about 20 minutes.
- 4** Place the baked layers one by one on a buttered pan. Sprinkle each layer with some butter and with a scoopful of hot meat syrup. Add the rice on top of the noodles and then put pieces of chicken on top of the rice.
- 5** Put the pan in a 200 °C oven for about 15 - 20 minutes, until the meal reddens. It is served in pieces cut in shape of squares.

Uçti Çurka originally is to be prepared with turkey and usually serves a larger number of guests. Often when cooked for an ordinary event, one uses chicken instead of turkey.

Dollma



Serves 4

- 400 gr minced meat
- 8 pepper
- 1 tomato
- 2 onions
- 80 gr rice
- 100 gr butter
- parsley
- 2 dl water
- black pepper
- red pepper flakes
- salt

Dollma

1 Chop the onions and fry them in a buttered saucepan. Then add the minced meat, black pepper and salt, and fry them until the meat syrup evaporates.

2 Take the saucepan off the heat and add red pepper flakes, parsley and rice.

3 Remove the stem and the seeds of the peppers. Fill them with the prepared mass and tap them with a piece of tomato. Then, place them orderly on a baking pan and add a glass of water. Dissolve the red pepper flakes in butter and add them to the peppers. Cover the pan with aluminum foil.

4 Keep the pan in a 200°C oven for 20 minutes. Then, remove the aluminum foil and continue the baking for 10 more minutes, until the peppers redden. Check them out once in a while and add water, if needed.

Dollma is a summertime dish. The dish can also be cooked with tomatoes (stuffed tomatoes, instead of peppers). It is served with fresh yogurt or tarator.

Meat with lettuce pickles



Serves 4

- 400 gr bony beef meat
- 1 lettuce (pickles)
- 3 heads of garlic
- 3 onions
- 100 gr butter
- black pepper
- red pepper flakes
- salt

Meat with lettuce pickles

1 Fry the minced onions in a deep buttered pan. Then, add the pieces of meat, black pepper and red pepper flakes. Cover this mass with water and boil it under medium heat.

2 When the water boils, add the sliced lettuce and heads of garlic. Continue boiling it until the water evaporates and the meat is well cooked.

Meat with lettuce pickles is a sour dish for cold winter days. It is preferred to be followed by cherry jam or another occasional sweet.

Shirden



Serves 4

- 250 gr lamb liver
- 250 gr lamb lung
- 1 fatty tissue of the lungs
- 3 onions
- 250 gr rice
- black pepper
- red pepper flakes
- salt

Shirden

1 In a saucepan, boil the lungs and liver with water and a bit of salt. In another pan filled with a bit of water, heat the sliced onions and once they are boiled, add the black pepper.

2 Place the boiled lungs and liver to a different pan and slice them into small pieces. Then, put the pan on fire and add the sliced onions and the previously rinsed rice.

3 Once the rice is half-cooked, put all of the mass of the saucepan to the baking pan and cover them with the fatty tissue of the lungs. Sprinkle it with a red pepper flakes and put it in a 200°C oven. Once the fatty tissue melts, Shirden is ready to be served.

Shirden is a delicates made of the inner organs of a lamb. It is usually garnished with seasonal salads or pickles.

Buns with eggs



Serves 4

- 3 eggs
- 250 gr curd
- 80 gr butter
- 1 bunch of dill
- salt

Buns with eggs

1 Buns with eggs is cooked only in wood-fired oven (bakery), because the temperature needs to be above 350°C. The baker prepares the dough of the bun in the bakery in its special round form, with an elevated part surrounding so that the special mass made of curd and eggs can be poured in the middle. Add nigella on top of the mass before putting in oven.

2 Break the eggs in a dish, add the curd, butter, a bit of salt and the minced dill, stirring it until the mass blends in, forming the special mass.

Buns with eggs is a unique dish of Prizren, served only during the holy month of Ramadan for iftar (sunset) or sahur (dawn). Best served warm.

Tava



Serves 6

- 500 gr bony ram meat
- 500 gr onions
- 500 gr pepper
- 500 gr tomatoes
- 400 gr okra
- 100 gr butter
- black pepper
- red pepper flakes
- salt

Tava

1 First put a row of minced onions in a clay pan, and then add the bony parts of the greasy meat. Then, place the chopped peppers, okra and then the minced tomatoes. On top of them, add the salt, black pepper, red pepper flakes and the butter.

2 Add a glass of water and put the pan in a pre-heated oven of 250°C. Bake it for about 2 hours, occasionally checking it out during the process and adding water, if necessary. The meat boils with the vegetable syrup, then after the boiling mix the mass and put the pieces of meat on top, baking for another 10 minutes, until the meat reddens.

Tava is a dish characterized with a rich flavor, colorfulness and an appropriate reflection of the wealthy culture of the city. It is cooked in a clay pan (tava), from whereof it takes its name, and is served with tarator, watermelon or various salads.

Peçiva



Serves 4

Ingredients of Peçiva

- 1 kg lamb
- 1 l water
- black pepper
- red pepper flakes
- salt

Ingredients of mijane

- 30 gr butter
- 30 gr flour
- 0,5 dl water

Peciva

1 Put the meat in a pan and add salt, black pepper and red pepper flakes to it, then pour 1 l of water and place the pan in the lower section of a pre-heated 250°C oven. Check it once in a while and add some water if needed, until the meat is roasted. At the end, one might add a spoonful of miyane to the meat syrup.

2 Mijane - melt the butter in a frying pan, add flour and stir it continuously until the mass turns golden. Then, add hot water and stir until the dough rises.

Peçiva is a very special dish. It can be served with rice and green salad.

Curd with Pepper



Serves 4

- 500 gr curd
- 1 kg pepper
- 500 gr tomatoes
- 0,5 l milk
- 100 gr butter
- 15 gr white flour
- 5 cloves of garlic
- 3 eggs
- red pepper flakes
- salt

Curd with Pepper

1 Melt 40 gr of butter in a pan and add two big spoons of flour. Fry it under medium heat for about 10 minutes and keep stirring all along. Once the ingredients take a golden color, add the minced garlicks and reduce the heat to minimum, then add the cold milk and stir until they blend. Add the curd and stir it until it fully dissolves in the mass, then remove the pan from the heat.

2 In another pan, melt 20 gr of butter and fry it together with red pepper flakes to adorn the surface of the meal.

3 Clean the peppers and bake them, fry both of their sides with butter and put them on a plate. Add butter and a bit of salt to the chopped tomatoes and fry them in the same pan.

4 At the end, prepare an omelette with three eggs to complement the meal.

Curd with pepper is a summertime dish of an exclusive taste. It is easy to prepare and can be served at any time.

Pasha Qofte



Serves 4

- 300 gr minced cattle beef
- 1 piece of stale bread
- 1 bunch of parsley
- 2 eggs
- 100 gr flour
- 1 dl milk
- 3 gr baking soda
- oil for frying
- black peper
- salt

Pasha Qofte

1 Soften the bread in water and mix it with meat in a dish. Then, add salt, black pepper, baking soda, an egg and minced parsley. Mix and stir the mass until it blends with the bread. Take a spoonful of the mass and make it round, dip it into a dish with flour, then squeeze it and give it a round shape before you place it in a new dish. Do the same for the rest of the prepared mass to have the Qoftes.

2 Stir an egg in a plate and add some flour, milk and minced parsley. Before frying, dip the Qoftes in this mass.

3 Fry the Qoftes in an oiled pan under medium fire (heat the pan under a high temperature beforehand). Fry them for 3 minutes on each of their sides.

Pasha Qoftes are usually garnished with mashed potatoes, spinach as well as fresh onion. You might add chilly pepper, black pepper and salt, as well.

Byrjani



Serves 4

- 300 gr rice
- 7 dl water
- 500 gr spinach
- 4 eggs
- 150 gr butter
- black pepper
- salt

Byriani

1 Wash the spinach meticulously under flowing water, then break it into small pieces.

2 Boil the water in a wide saucepan. Once it boils, add salt, black pepper and butter. Wash the rice with cold water and add it to the saucepan. When the rice is half-boiled, add the spinach and stir it with a spoon. Cover the saucepan with its cap and let it slowly boil until the water evaporates fully and the rice is boiled.

3 Spread the mass in a cooking-pan and divide it into four parts with a spoon. Make small holes in the middle of each part and add the eggs by breaking and then salting them.

4 The pan is put in a 200°C oven. Once the eggs are frying, spread the white of the eggs with the tip of the spoon so that the egg yolk will appear on the surface. The cooking goes on for another 5 minutes.

Byrjani can also be prepared with lamb meat, where instead of water, the rice is boiled with meat syrup. In both variations, Byrjan is served with yogurt.

Imam Bajelldi



Serves 4

- 300 gr minced cattle meat
- 500 gr eggplant
- 150 gr olive oil
- 2 onions
- 1 tomatoes
- parsley
- black pepper
- red pepper flakes
- salt

Imam Baielldi

1 Cut the eggplants in the shape of slim circles and dip them in a salted dish for 15 minutes. Drain them before you place them in an oiled pan. Cook them for 15 minutes in a 250°C oven.

2 Fry the minced onions and the meat in a pan and add black pepper and salt while boiling. Then stir the mass and add red pepper flakes.

3 Put one row of fried eggplants and one row of fried meat in a shallow pan. Continue the order (3 rows of eggplants and 2 rows of meat).

4 At the end, garnish them with pieces of tomato, add 2,5 dl of water and put them on a 200°C oven until they redden. Add parsley before serving.

Imam Bajelldi is a summer dish. It is served with yogurt and smashed garlic.

Gjez-mez



Serves 4

- 400 gr beef
- 500 gr onion
- 2 tomatoes or 20 gr tomato puree
- 100 gr butter
- black pepper
- red pepper flakes
- salt

Gjez-mez

1 In a buttered frying pan, add red pepper flakes to the cubically cut meat and chopped onion. Then, add a glass of water, minced tomatoes and spices, and then boil in medium-heat for about an hour. Once the meat is stewed, the dish is ready to be served. One can also bake the dish in an oven.

Gjez-mez can be cooked at any season and is usually served with either pickles, salad or tarator.

Ototma



Serves 4

- 400 gr minced beef
- 3 onions
- 100 gr butter
- 100 gr rice
- 2 dl water
- 4 eggs
- black pepper
- red pepper flakes
- salt

Ototma

1 Fry the meat with 0,5 dl of water, until the meat syrup vapors. Then, add butter, minced onions, salt and black pepper, continuously stirring it while it fries for 10 minutes. Add red pepper flakes, rice and 1,5 dl lukewarm water, and then cook it for 15 minutes until the rice is boiled. After it's boiled, turn the heat off and cap the dish for a few minutes.

2 Place the mass in a shallow pan, make four holes, add the eggs in the holes and then salt them.

3 Put the pan in a 150°C oven. Once the eggs are frying, spread the white of the eggs with the tip of the spoon so that the egg yolk will appear on the surface. The cooking goes on for another 5 minutes.

Ototma is a wintertime dish and is served with pickles or yogurt.

Manti



Serves 4

- 500 gr white flour
- 4 dl water
- 250 gr curd
- 2 eggs
- 250 gr butter
- 4 cloves of garlic
- a bunch dill
- 1,5 kg yogurt
- salt

Manti

1 Put the flour, a bit of salt and water on a wide dish and stir them continuously until you get a mass of dough. Cover the dish to leave the dough for 15 minutes.

2 Spread flour over the cooking table, add the dough, squeeze it a bit and divide it into two pieces. Divide one of the pieces into 16 rolls. Spread the rolls with a rolling pin until they take the size of a dining plate (while spreading them, add up a bit of flour so they don't stick). Place each layer on top of the other and dye their tops with a spoon of butter. Then put this mass in a buttered saucepan and widen it with your hands until it covers the whole surface of the pan.

3 Stir the curd, eggs, dill and salt in a small bowl and spread this mass over the surface of the dough in the pan.

4 Divide the rest of the dough into 16 rolls; make them into layers as previously, spread and widen them to cover the surface of the pan. Sprinkle the last layer with two spoons of butter.

5 Before putting it in an oven, cut the dough in either rectangular or triangular shapes. Cook it under 250°C for 20 minutes, and leave in the oven for another 10 minutes after turning it off.

6 Cloves of garlic should be crushed and mixed with yogurt and salt.

7 Separate the previously cut pieces of manti from each other in single pieces, dip them in yogurt with garlic and place them on a plate. Pour the remaining yogurt over the manti.

Manti can also be served cold.

Qervish with meatballs



Serves 4

Ingredients for meatballs

- 500 gr minced meat
- 60 gr thin wheat flour
- 1 dl oil
- salt & black pepper

Ingredients for Qervish

- 100 gr wheat flour
- 60 gr butter
- 1 l hot water
- 0,1 dl vinegar
- 2 cloves of garlic
- salt & red pepper flakes

Qervish with meatballs

- 1** Stir the minced meat with salt and black pepper until they blend. Squeeze the mass by adding some flour and then make balls the size of big walnuts. Place the meatballs in a pan, fry them for 7 minutes and roll them once in a while.
- 2** Melt the butter in a hot pan, add the flour and stir it with a wooden spoon until the formation shines gold. Then add the hot water and stir it until the Qervish thickens.
- 3** Put the Qervish in a glass dish, add the pressed garlic and vinegar, and stir them. Then, add the meatballs to the Qervish.
- 4** Dissolve the red pepper flakes in butter to use it as decoration.

Qervish with meatballs is served with an onion salad and parsley with vinegar and salt.

Sarma



Serves 4

- 500 gr minced meat
- 2 onions
- 80 gr rice
- 1 cabbage
- 1 bunch of parsley
- 150 gr butter
- 15 ml vinegar
- black pepper
- red pepper flakes
- salt

Sarma

1 Put meat, minced onions, rice, minced parsley, 1-1,5 dl water, red pepper flakes and the black pepper in a dish and stir them until they blend.

2 Remove its inner part and place the cabbage so the cut part faces the saucepan, then cover it with water and add 10 ml of vinegar, boiling it until the water vapors.

3 Once the cabbage is drained and it cools down, divide it into leaves (bigger leaves are divided into two pieces)

4 Add a big spoon of the previously prepared mass to each leaf of cabbage, roll them cylindrically and place them in a saucepan for stewing. Once you place the rolls, add 3,5 dl of water, 5 ml of vinegar, red pepper flakes and butter. Rolls are boiled for an hour under medium fire and should be checked on once in a while so that they don't dehydrate.

5 The boiled rolls are placed in a baking pan and put in oven until they get reddish and are served with the remaining syrup.

Depending on the season, Sarma can be made not only with fresh cabbage, but also with pickled cabbage, vine leafs or quince leafs. The latter two differ, as they are prepared with less butter.

Çaj Pite



Serves 6

- 800 gr flour
- 500 gr curd
- 2 eggs
- 350 gr butter
- 1 head of dill
- 7 gr dust yeast
- 4 dl water
- nigella seeds
- sugar
- salt

Caj Pite

1 Mix the yeast, a small spoon of sugar, 3 spoons of flour and 1 dl of water. Leave the mass for about 10-15 minutes for yeasting. Then add flour, salt and water, and stir them to get the dough. Cap the dish for 15 minutes until the dough rises. Put the dough in a floured table, squeeze it and divide it into 24 equal rolls. Spread the rolls with a rolling pin until they take the size of a dining plate (while spreading them, add up a bit of flour so they don't stick).

2. Stir the curd, eggs, dill and a bit of salt.

3. Place couples of layers on top of the other and dye the top of one of them with a spoon of butter, then widen the dough until it covers the whole surface of the pan. Dye each layer in between with a spoon of butter, and each second layer with the previously prepared mass of curd. Once each layer cover the whole surface of the pan, cut the mass in squares, spread nigella seeds and leave it for 15 minutes until the oven is heated.

4. Place the pan in a 250°C oven. After 20 minutes, drop the heat to 150°C and bake it for another 10 minutes.

Çaj Pite is served hot, with either yogurt or compost.

Mangja



Serves 4

- 500 gr pepper
- 500 gr tomatoes
- 500 gr yogurt
- 1 head of garlic
- dill
- salt

Mangia

1 Place the peppers and tomatoes in a pan. Put the pan in a 200°C oven for about 20 minutes, until the tomatoes and pepper are separated from their skins. Cover the pan with aluminum foil and leave it to cool off. Clean them by removing their skins and seeds, and then chop the vegetables.

2 Crush the salted garlic and then mix it with yogurt.

3 Put the copped tomatoes and peppers in another dish, add the yogurt with garlic and stir them together. Optionally, one may add a minced spicy pepper. Then, put it to the refrigerator and let it cool off. Spread the dill over the mass before serving.

Mangja is a summer salad served cold.

Bojon



Serves 8

- 350 gr mutton (the neck)
- 50 gr dried plums
- 50 gr raisins
- 1 pack of cinnamon
- 50 gr almonds
- 200 gr sugar
- 50 gr walnuts

Boion

1 Leave the meat in a pot filled with water for 30 minutes. Drain it, and then add enough water to keep the meat below it and boil it for an hour. While boiling, once in a while remove its foam. The meat is boiled once it can easily be separated from the bones.

2 Clean the meat by removing the bones and greasy parts, then slice it into slim pieces the size of matches. Then, put the meat back in the pan, add sugar, a glass of water and cook it under medium-fire. While stirring, add the dried plums and the raisings previously softened in water, as well as the walnuts and cinnamon. Stir the mass continuously, until it blends into caramel.

3 Serve it on a plate, giving it a certain shape and garnishing it with almonds.

Boion is an interesting dessert, for it contains meat and is always served warm.

Tespishte



Serves 6

- 250 gr flour
- 100 gr butter
- 2 dl milk
- 200 gr crushed walnuts
- 1 egg
- 500 gr sugar
- 1/2 lemon
- 3,5 dl water

Tespishte

1 Pour the milk into a dish, add butter and put it on fire until it boils. Then, turn off the fire and add flour while stirring the milk. Add the crushed walnuts to the mass, then after it cools off, add the eggs and stir until the dough blends.

2 Manually spread the dough in a pan. Then, cut the dough transversally in shape of diamonds and put it in a 250°C oven for about 30 minutes.

3 In another dish, heat the water, sugar and cut pieces of lemon until the water boils (the lemon prevents the sugar syrup from crystallizing). Then, remove the sugar syrup from the heater and let it cool down.

4 At the end add the cold sugar syrup into cold pan. Tespishte is best served cold.

Tespishte is a dessert adequate for any festive event or family celebration.

Kadaif



Serves 8

- 500 gr kadaif (shredded dough)
- 250 gr butter
- 200 gr crushed walnuts
- 1,2 kg sugar
- 1/2 lemon
- 1 l water

Kadaif

1 Half of the mass of dry kadaif is spread in the whole area of the pan, and is placed in a 200°C oven for 5 minutes, until the upper part is properly baked. Then, spread the crushed walnuts in the surface of the pan, add the other half of the kadaif and sprinkle it with melted butter. Then, put back the pan in a 200°C oven for about 10-15 minutes, until the kadaif reddens.

2 In another dish, heat the water, sugar and cut pieces of lemon until the water boils (the lemon prevents the sugar syrup from crystallizing). At the end add the lukewarm sugar syrup into cold pan.

Kadaif is usually served cold to a greater company of guests.

Sheqerpare



Serves 10

- 500 gr butter
- 550 gr flour
- 500 gr sugar
- 3,5 dl water
- 1/4 lemon
- 1 egg yolk
- 5 gr baking soda
- 2-3 drops of vinegar

Sheqerpare

- 1** Put water, sugar and lemon leaves in a dish and heat them until the water boils. Then, take them away from the fire to cool off (the sugar syrup).
- 2** Melt the butter in a low temperature at a separate dish. Then, take it away from the heat and add flour with baking soda melted in vinegar. While stirring those, add the egg yolk to prepare the dough.
- 3** Take a spoonful of the dough, give it a round shape manually and add it to a dry saucepan (10 pieces).
- 4** Put the saucepan in a 200°C oven for 15-20 minutes, until the Sheqerpare begin to redden. Then, drop the temperature to 150°C and bake them for another 15 minutes.
- 5** Add the cold sugar syrup to the warm pan. Sheqerpare is served cold.

Sheqerpare is a traditional sweet and is prepared for various family events.

Baklava



Serves 10

- 700 gr flour
- 250 gr starch
- 100 gr grits
- 4 eggs
- 100 gr yogurt
- 100 gr oil
- 250 gr butter
- 800 gr sugar
- 6 dl water
- 300 gr crushed walnuts
- 1/2 lemon
- 1 pack of baking powder

Baklava

1 Shake the eggs and the yogurt in a deep dish. Then, add 500 gr of flour and the baking powder and prepare the dough. Cover the dough with a cap for about 30 minutes.

2 Spread the remaining flour (200 gr) in the table, add the dough and mix it with the flour. Then, break it into 6 pieces and make 6 rolls out of each piece.

3 Mix the starch and grits in another dish, and then sprinkle each roll. With a rolling pin, spread the rolls the size of the pan, then place the layers on top of each other. Spread half of the walnuts on the whole of the surface on top of the 12th layer (of 36 in total), then repeat this in the top of the 24th layer. Once the layers are ordered, cut their ends in the shape of the pan. Spread the melted butter over the whole are, then cut the mass in form of rhombs.

4 Put the pan in a 250°C oven. After the top-most surface reddens, drop the heat to 150°C and bake it for another hour.

5 Heat water, sugar and lemon leaves for 5 minutes until the water boils. Then, take the sugar syrup off the fire and cool it off. At the end add the lukewarm sugar syrup into lukewarm pan. Baklava is best served cold.

Baklava is a dessert served at traditional weddings.

Ashure



Serves 8

- 500 gr wheat
- 100 gr raisins
- 100 gr almonds
- 100 gr crushed walnuts
- 500 gr sugar
- 1/2 lemon
- 1,5 l water
- cinnamon

Ashure

- 1** Heat 5 dl of water, sugar and pieces of lemon until the water boils (the lemon prevents the sugar syrup from crystallizing)
- 2** After pressing the wheat, put it on a deep pan with 1 l of water on medium-fire and stir it continuously for 60 minutes. Add the hot sugar syrup and then walnuts, almonds and raisins before the water fully evaporates. Stir the mass and put it in small cups of pudding. Decorate each cup with cinnamon. After cooling down, the ashure thickens and is ready to be served.

Ashure as a dessert is served during springtime as an ode to blessing, as well as in the holy months of mourning (Matem).

Kajmakqina



Serves 6

- 5 eggs
- 4 dl milk
- 100 gr flour
- 2,5 gr baking powder
- 500 gr sugar
- 1/2 lemon
- 3 dl water
- butter

Kaimakqina

- 1** In a dish, shake the eggs until they foam, then while mincing, add flour and baking powder. Afterwards, add milk and put the blended mass in a buttered frying pan.
- 2** Put the pan in a maximally heated oven for about 20 minutes until the mass rises - gets baked.
- 3** Heat water, sugar and cut pieces of lemon in another pan until it boils (the lemon prevents the sugar syrup from crystallizing). At the end, add the hot sugar syrup in to the hot pan.

Kajmakqina is a daily dessert and served cold.

COOK BOOK

TRADITIONAL FOODS

34 recipes



An EU funded project managed by
the European Union Office in Kosovo



COOK BOOK TRADITIONAL FOOD OF SOUTH REGION OF KOSOVO

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* "This designation is without prejudice to positions on status, and is in line with UNSCR 1244 and the ICJ Opinion on the Kosovo declaration of Independence".

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