

Paštica

Ingredients:

'beef rose' (fricando) 3 - 3.5 kilograms
bacon
pork fat
oil
4 to 6 onions (red and white)
2 or 3 medium sized carrots
a few cloves of garlic
a few pitted prunes
pitted cherries compote
an orange
an apple
parsley
celery root
a carton of mashed tomatoes
red wine
sugar
vinegar
cloves
nutmeg
a bay leaf
salt
pepper

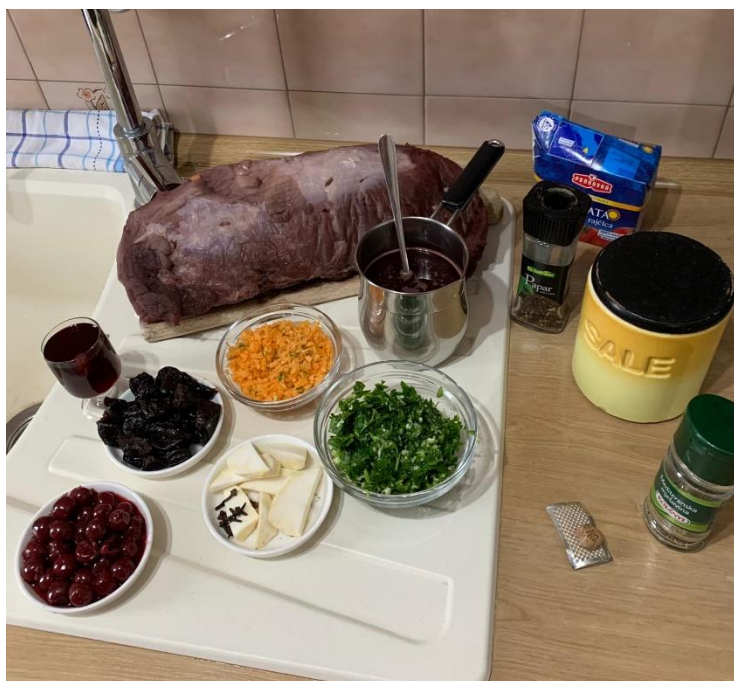


Meat needs to be properly washed, drained and dried. The next step is to take your kitchen knife and poke small holes inside this big piece of meat. Those holes need to be filled with freshly cut pieces of bacon, carrot and garlic. After that, place the meat together with an apple, an orange, a bay leaf, a small piece of clove, salt and pepper into a marinade made of 2 litres of vinegar and 1 liter of red wine. In case the vinegar is too sour, you can add some water.



The meat needs to be marinated for at least 12 hours. It is best to keep it in overnight. Turn it around a few times so that it soaks up the marinade evenly.

After you are done marinating your meat, take it out of the dish and wipe it carefully. Put a tablespoon of fat and some oil inside a big pot, and then fry the meat until it darkens a little on all sides. After the crust is formed, put the chopped cloves of garlic inside the pot and wait for 20 minutes until the garlic starts to turn yellow.



Then add half a carton of mashed tomatoes and one spoon of tomato paste, which had previously been mixed with 3 dcl of red wine and 2 teaspoons of sugar. (The wine, tomato paste and the sugar need to be warmed up on the stove.) When everything begins to boil, add salt, pepper, nutmeg, one dry bay leaf, a few cloves, parsley, a grated carrot, celery root, 10 to 12 pieces of dry prunes, one tablespoon of compote cherries and a little vinegar from the marinade. It needs to taste sweet and sour at the same time. Cook for about 3 hours over low heat.



After three hours take it out of the pot, slice into thin slices and put back in the pot for about half an hour. Before you put it back into the pot, mix the cooked gravy. Serve the meat with gnocchi.



Potato gnocchi

Ingredients (for 60 to 70 pieces):

4 large potatoes, 600 to 700 grams

white flour (as much as you need) – about 150 grams

1 egg

1 full tablespoon of butter

salt



Put potatoes into boiling water and cook them with peel on for about an hour, or more. If you are unsure whether your potatoes are done, check with a fork. When cooked, remove the peel while they are still warm. Mash them well, then put them in a bowl, add some salt, butter and an egg and mash it all together with your hands until it becomes compact. Start adding flour until your mixture stops sticking to your fingers and you get a soft ball shaped dough. Put some flour on your kitchen counter and move your dough there. Start kneading the dough on that surface and form it in the shape of a ball. Divide it into 4 parts. Roll each part in the shape of a long roller. Cut into gnocchi.





This phase is not obligatory but it can help your gnocchi become even more delicious. You can take each piece and roll it over the cheese grater. This way, your gnocchi will get small dentures and holes and will soak up the sauce even better. Cook them in salty, boiling water for 2 or 3 minutes, until they float to the surface. Put them in a bowl and add some sauce on top so they don't stick together. Cook them after the meat is done. That way, they can be served warm. Enjoy your meal!

