

Czech winter menu

The winter is in gastronomy season of abundance. Blending there a time of Christmas, hunts and slaughters. It is not only Christmas time but time of hunting and pig-slaughtering as well. After spring and summer light meals consisting of vegetable and lean meat and autumn accompanied by period of fasting, winter comes with hearty and festive food.



Fish soup



Fried carp with potato salad



Moravian cakes

Beles

500 g flour
3 spoon of oil
1 egg
60 g droždí
Salt
100 g sugar
200 ml milk

From stated ingredients prepare dough which we left rise for hour on a warm place. Create small cupcakes and spread them and bake it on plate. Then glaze them with prune and sprinkle them with poppy and decorate them with cream.

