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Priča o splitskoj gastronomiji Story of Split Gastronomy

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## Priča o splitskoj gastronomiji

Raskrižje okusa i mirisa

Zlatko Gall

## *Story of Split Gastronomy*

*Where Flavours and  
Aromas Meet*

*Zlatko Gall*



“...Kuhinja jedne regije sastavni je dio njezina kulturnog identiteta. Kuhinja Dalmacije, regije koja je stoljećima imala – od vremena Grka, Ilira, Rimljana, Bizanta, preko epohe hrvatsko-ugarske države, razdoblja mletačke vladavine i turskih osvajanja – funkciju limesa, međudržavne granice – amalgam je više različitih kuhinja,” zapisala je Ivana Pavičić-Prijatelj u svojem ogledu o “gastronomiji granice”. Posve točno jer gastronomski identitet odnosno kuhinja Dalmacije, ali i svih njenih gradova pa tako i Splita, nastajali su u stoljetnim kontaktima i prožimanjima naroda i njihovih kultura na razmjerno uskom prostoru istočne obale Jadrana.

Dalmatinska kuhinja jednako je apstraktan ili pak neprecizan pojam kao i ‘mediteranska kuhinja’. Ako se ideja o ‘jedinствenoj’ mediteranskoj gastronomiji rodila tek 1950-ih nakon objavljivanja gastronomske studije Elisabeth David “A Book Of Mediterranean Food”, moglo bi se reći da se pojam ‘dalmatinska kuhinja’ počeo upotrebljavati

*In her paper on “frontier gastronomy”, Ivana Pavičić Prijatelj says, “...A region’s cuisine is part of its cultural identity. The cuisine of Dalmatia is an amalgam of several different cuisines because, for centuries – from the times of ancient Greeks, Illyrians, Romans, Byzantine, through the epoch of Croato-Hungarian state, the period of Venetian rule and Turkish conquests – Dalmatia functioned as a “limes”, a state frontier or military border. The gastronomic identity or the cuisine of Dalmatia and all its towns, including Split, emerged from century-long contacts and intermingling of peoples and their cultures in the relatively narrow space of the Eastern Adriatic coast.*

*Dalmatian cuisine is as abstract or inaccurate a notion as “Mediterranean Cuisine”. Assuming that the idea of a “unique” Mediterranean good cooking and eating emerged in the 1950s after the gastronomic study written by Elisabeth David, A Book of Mediterranean Food, had been published, one could say that the term “Dalmatian Cuisine” had come into*





desetak godina ranije, nakon objavljivanja i danas aktualne “Dalmatinske kuharice” Dike Marjanović Radice.

Dalmatinska kuhinja, i ona splitska, jedinstven je spoj mediteranskih, venecijanskih, turskih i srednjoeuropskih utjecaja. Na to ukazuju mnogi ključni dalmatinski gastronomski zgodici, odnosno gastro ikone: brudeti, riblje popare i gregade, tijesta u umaku od rajčica, samljevenog mesa ili plodova mora, lešo govedina sa šalšom od poma, janjeće tripice i janjetina na ražnju, rožata, španjolska torta ili makarana, brojna jela od rakova i riba... Atraktivnost i specifičnost mnogih dalmatinskih jela koja imaju zajedničke mediteranske korijene je u kvaliteti namirnica. I to podjednako ribe koja je ukusnija od mediteranske konkurencije, povrća uzgojenog na prirodan način, te mesa poput otočke janjetine ili kozletine iz ‘ekološkog’ uzgoja.

*circulation some ten years earlier, following the publication of Dalmatian Cook Book by Dika Marjanović Radica, which is still in circulation.*

*Dalmatian cuisine – and Split’s too – represents a unique combination of Mediterranean, Venetian, Turkish and Central European influences. This can be identified in many top Dalmatian dishes – its cuisine icons: brodettos, panadas and gregadas, pastas in tomato sauce, mincemeat or seafood, boiled beef with tomato sauce, lamb tripe and spit-roasted lamb, rožada caramel pudding, Spanish cakes or Makarana cake, numerous crab or fish dishes... The attractiveness and specific character of many Dalmatian dishes with common Mediterranean roots lies in the quality of the fresh ingredients. This goes equally for the fish, which tastes better than its Mediterranean counterpart, the organic vegetables, and the meat of ‘ecologically’ raised lamb or kid from the islands.*





## Što je to dalmatinska kuhinja?

Pojam 'dalmatinska kuhinja' u najširu uporabu ušao je zahvaljujući kulturnoj istoimenoj kuharici Dike Marjanović Radica, tom 'zaglavnom kamenu' svake priče o dalmatinskoj gastronomiji. Dika je dalmatinsku gastronomiju definirala kao spoj mediteranskim utjecajima prožete uzmorske i otočke kuhinje te kulinarske osobitosti Dalmatinske zagore; ista definicija mogla bi se primijeniti i na splitsku kuhinju.

"Kao mletački podanici Dalmatinci su preuzimali venecijanski dijalekt (...) a zajedno s jezikom dolazila je i mletačka kultura, običaji i način života. Tako su Dalmatinci prije mnogih drugih znali za kavu, papar, mirodije, za slatku sol ili cugar, što se mjerilo 'glavama' i od kojeg se spravljala ružina vodica naših nona, osnova rožolja", piše u svojoj "Kuharici dalmatinskih gospođa" ("Sapori de Dalmazia", Trst 1997.) esulka Gioia Calussi. Njeni recepti i pripadajući tekst izvrsno ocrtavaju ulogu koju su venecijanska kultura

## What is Dalmatian cuisine?

*The term Dalmatian cuisine has come into common use owing to a cult cookery book of the same name written by Dika Marjanović Radica. It is a keystone of any story told about Dalmatian good cooking and eating. Dika has defined Dalmatian gastronomy as a combination of coastal, island and Dalmatian hinterland cuisines, imbued by Mediterranean influences. The same definition could be applied to Split's cuisine.*

*"As Venetian subjects, the Dalmatians adopted the Venetian dialect (...) and with the language there came Venetian culture, customs and way of life. Before many others, therefore, the Dalmatians learned about coffee, pepper, seasoning, sweet salt or sugar measured by 'loaves' that our grannies used for making rose water – the basis of rose oil", says Gioia Calussi in her Dalmatian ladies' cookery-book Kuharica dalmatinskih gospođa (Sapori de Dalmazia, Trieste 1997). Her recipes with the accompanying text outline brilliantly the*





i gastronomija imale na dalmatinske gradove, dakako i na Split. Za njega pak veli da je “u to doba, zahvaljujući zemljopisnom položaju i velikoj luci, postao značajnim trgovištem balkanskih, židovskih i perzijskih trgovaca, te bijaše prozvan zlatnom karikom između Istoka i Mletaka.” Split je, valja podsjetiti, pod vlašću Venecije bio od 1420. do 1797. godine. Poslije dolazi pod austrijsku, zatim kratkotrajnu francusku, a potom 1815. godine ponovno pod austrijsku vlast u čijem sastavu, kao dio pokrajine Dalmacije, ostaje do 1918. godine. Naravno, svaka je vlast ostavila traga u životu građana, gospodarstvu, kulturi i gastronomiji.

Venecija, koja je uvijek bila i sjecište svih mogućih mediteranskih utjecaja, Dalmaciji i Splitu gastronomski je dala mnogo. Ne samo jela plemenitaških i građanskih obitelji o čijim je kuharicama uznosito pisala Gioia Calusi već je presudno, barem o glavnim blagdanima, utjecala na pučku gastronomiju Dalmacije, pa i splitskih ribara i težaka.

*role that Venetian culture and gastronomy had in Dalmatian towns and therefore in Split as well. She says, “At the time, owing to its geographical position and big port, it became an important place of encounter for Balkan, Jewish and Persian tradesmen, and was called a golden link between the East and Venice”. Let us remind ourselves that Split was ruled by Venice from 1420 until 1797. After the fall of the Venetian Republic, it came under Austrian power, then short-lasting French power, and again in 1815 under Austrian power, as the region of Dalmatia, until 1918. It was only natural that each ‘authority’ left its own trace in the citizens’ lives, economy, culture and gastronomy.*

*Having always been a meeting-place of all the Mediterranean influences, from the point of view of gastronomy Venice left a lot to Dalmatia and Split. They were not only dishes served in aristocratic and bourgeois families about which Gioia Calusi wrote sublimely. Decisively, at least during the main holidays, it influenced the gastronomy*





Druga važna komponenta splitske gastronomijske priče su pučka jela Dalmatinske zagore s filtriranim utjecajima Balkana i osmanlijskog Bliskog istoka. Split je tijekom 16. i 17. stoljeća bio izložen turskim napadima i tako u bliskom doticaju s osmanlijskom kulturom i tradicijom svoga zaleđa. Očutio je i dašak Francuske prepoznatljiv u većim dalmatinskim gradovima, baš kao i ozbiljne uplive srednjoeuropske kuhinje koji su stigli sa Austro-ugarskom.

### Susret kuhinja i kultura

Makar se može činiti da je riblja 'lešada' u kupki od maslinova ulja dio nekog drugog gastronomskog sazviježda negoli, recimo, kaštradina s verzotom (koju su kao omiljeno jelo prisvojili i Mleci) splitska je gastronomija tipičan izdanak mediteranske "civilizacije ulja i vina". S mnogo lokalnog kolorita, samoniklog začinskog bilja, i s mnogo nadahnutih

*of Dalmatia's common folk, that of Split's anglers and farm labourers. The other crucial component of the gastronomic story of Split are the dishes of the common folk of the Dalmatian hinterland, with filtrated influences of the Balkans and Ottoman Middle East. During the 16<sup>th</sup> and 17<sup>th</sup> centuries, Split was exposed to Turkish invasions and had close contact with Ottoman culture and its hinterland tradition. It also experienced a breath of France, recognisable in larger Dalmatian towns, as well as the serious impact of Central European cuisine that arrived with Austria-Hungary.*

### *Encounter of cuisines and cultures*

*Although it appears that boiled fish bathed in olive oil (lešada) make part of a different constellation than, for example, dried mutton or spring lamb (kaštradina) stewed with kale – adopted by Venetians as their favourite dish – Split cooking and good eating is a typical offspring of the*





kombinacija koje u isti lonac (pršuru, teću, kotao...) stavljaju ribu iznimne kakvoće, lokalno uzgojeno povrće i ništa lošije meso. I u Splitu, baš kao i drugdje po Dalmaciji, miješali su se različiti kulturološki pa i civilizacijski utjecaji, pa je teško govoriti o jelima koja su potpuno izvorna odnosno izravan produkt lokalne gastronomske tradicije koja nije ozračena tuđim utjecajima. Pravim splitskim jelima stoga se smatraju ona koja su se udomaćila i spremala od lokalno uzgojenih namirnica. Danas su glavni aduti splitske kuhinje ili udomaćene inačice 'internacionalnih' jela ili pak posvojene i lokalno modificirane gastronomske tuđice. Primjera je mnogo: sve vrste tijesta s mesnim ili povrtnim umacima poput manistre 'u suvo' ili 'na pome' ali i brudeti, punjene paprike, polpete u šugu, jela od divljači s lovačkim knedlama, 'šniceli u šugu', slastice poput rožate, palačinki, krafna, paradižota, kroštula, fritula, sirnica...

*Mediterranean 'civilisation of oil and wine'. With many local colours, wild herbs, with plenty of inspired combinations, which put fish of exquisite quality, locally grown vegetables and meat no worse, all into the same pot (frying pan, saucepan, copper...). As in other places where several cultures and civilisations have mixed, in Split it is difficult to talk about an autochthonous cuisine, (i.e. unique to the region) that has not been marked by outside influences. Autochthonous dishes of Split include, therefore, those "foreign" dishes that have been adopted and modified to be prepared from local Dalmatian ingredients. There are numerous examples, such as various kinds of pasta with meat or vegetable sauces, brodettos (fish stews), stuffed peppers, meat balls in sauce, venison stews with dumplings, steaks in sauce, and deserts like rožada, pancakes, doughnuts, kroštule, fritule, sirnica (Easter bread)...*





## U znaku Dioklecijana

No, odakle zapravo započeti splitsku gastro priču? Možda s Dioklecijanom i antičkom kulinarskom tradicijom?! O njoj se pak ne zna mnogo. Zapravo jedini relevantan izvor je glasoviti kulinarski spis "O kuharskom umijeću carskog Rima" Marka Gabija Apicija, izjelice i gurmana čijih su četiristotinjak zapisanih jela do danas temelj za istraživanje i rekonstrukciju svake antičke kuhinje. Među njima i one 'splitske' iz Dioklecijanovih dana. Može li se danas kuhati 'po rimski'? Može, ali nije to baš laka zadaća, prije svega zbog začina i zastupljenih namirnica. Naime, u rimskim su receptima nezaobilazni šafran, papar, đumbir, silfion, bobice mirte, klinčić, indijski prut, kardamon, mak, sjeme i bobice rutvice; sjemenke kopra, celera, koromača, kao i sjeme rukole i korijandera zajedno s peršinom, divljim kimom, sezamom, koprom, metvicom, korijenom lasara, kaduljom, origanom, majčinom dušicom, gospinom travom, vlascem, listom limuna,

## Marked by Diocletian

*Well, where exactly should one begin the story of good cooking and eating in Split? Perhaps it should be with the ancient culinary tradition of former Roman Emperor, Diocletian. However, not much is known about this. The only relevant source is Marcus Gavius Apicius' Cooking and Dining in Imperial Rome; the masterpiece of a well-known Roman gourmand whose collection of some four hundred recipes has been the basis for research and reconstruction of every cuisine dating from antiquity. Among them are those 'of Split' from the time of Diocletian. Is it possible to cook 'in the Roman way' nowadays? It certainly is, though the task would not be an easy one. In Roman recipes, one cannot avoid saffron, pepper, ginger, silphium (a spice extracted from a now extinct plant), myrtle berries, cloves, cardamom, poppy seeds, rue seeds and berries; dill, celery, fennel seeds as well as salad rocket (arugula) and coriander seeds together with parsley, wild cumin seeds, sesame, dill, mint, sage,*





mažuranom, suhim povrćem... Rimske su smočnice čuvalе i bademe, orahe, pinjole i lješnjake, suhe šljive i datulje te suho grožđe i šipak, a za pripremu jela koristila su se i posebno pripremljena vina, prošek, ocat i med. Nezaobilazan je bio, recimo, defritum, odnosno vino ili mošt iskuhan do trećine, caroneum pak vino reducirano do polovine, a medom začinjeno vino i piperatum - popapreno vino, također su imali svoju čestu kuharsku primjenu.

Pokušaj 'faksimilne' obnove rimske kuhinje očito nije nezahtjevna, ali je svakako 'moguća misija'. Uostalom neki splitski chefovi, poput Mire Bogdanovića koji već godinama priprema rimsku gozbu za tradicionalnu splitsku Noć Dioklecijana, ovom su vremenu prilagodili neke rimske recepte iz Dioklecijanova vremena. Zapravo, pojednostavnili su Apicijeve recepte, a opet sačuvali duh izvornika. Jedan od takvih je, primjerice, minutal marinum, odnosno riblji fricassee. Za njega je potrebno pola kilograma

*oregano, thyme, St. John's wort, chives, lemon leaf, marjoram, dried vegetables... Roman pantries also preserved almonds, walnuts, pine kernels and chestnuts, prunes and dates, resins and pomegranates, and they used specially prepared wines, prosecco, vinegar and honey for cooking. Defritum that is wine or must boiled until reduced to one-third, and caroneum, wine reduced to one-half, were inevitable, while piperatum, wine spiced with honey, and also had its frequent culinary application. An attempt to make a 'facsimile' reconstruction of Roman cuisine is obviously a demanding, yet a quite 'possible mission'. For that matter, some Split chefs, like Miro Bogdanović, who prepares an annual Roman feast for the traditional Diocletian Night, have put together some of the recipes from Diocletian's times, and adapted them to the modern age, or rather 'simplified' Apicius' recipes while still preserving their original spirit. One of them is, for example, minutal marinum, i.e. a seafood fricassee. For it you*





očišćenog ribljeg filea (najbolji je veliki mol), dva decilitra bijeloga vina, pola litre goveđeg temeljca, tri manja poriluka, maslinovo ulje te začini: korijandar, papar, sol, origano, malo brašna... U dublju tavu zajedno se stave riba narezana na manje komade, ulje, vino i temeljac te nasjeckani poriluk i korijandar pa se drže na laganoj vatri tridesetak minuta, odnosno dok poriluk posve omekša. Potom se dodaju origano, sol i papar, pa sve zakuha i doda malo brašna kako bi se fricasse zgusnuo.

I raštika se danas može pripremati 'po rimski'. Kupus valja skuhati u vreloj posoljenoj vodi dok ne omekša, pa ga ocijediti, začiniti maslinovim uljem i octom te sitno sjeckanim filetima slanah inćuna, zamjenom za omiljeni rimski začim garum ili sol.

*need 500g gutted and scaled fish (large hake is the best), 200ml white wine, 500ml beef broth, 3 small leeks, olive oil and the following spices: coriander, pepper, salt, oregano, and a little flour... The Fish is sliced into small pieces and put into a deep pan together with oil, wine and broth, chopped leek and coriander. It is cooked over a low heat for approximately thirty minutes, until the leeks are completely softened. Then oregano, salt and pepper are added, and everything is left to boil. A bit of flour is added to thicken the fricassee.*

*Today we can even cook borecole in 'Roman style'. Kale should be boiled in salted water until it softens. It is then strained, seasoned with olive oil, vinegar and finely chopped salted anchovy fillets (as replacement for the favourite Roman dressing "garum", a fermented fish sauce).*





## Renesansa i u gastronomiji

Srednjovjekovna se splitska kuharica zacijelo nije mnogo razlikovala od bilo koje druge s obje obale Jadrana. No, svojevrsni uzlet lokalnoj gastronomiji donosi renesansa. Poticaj gastronomiji u 15. stoljeću, osobito u dva sljedeća stoljeća, donosi moda ladanja. Plemići i vlastela koji su živjeli u gradovima imali su na selima imanja i ladanjske kuće mnogo udobnije od onih gradskih stiješnjih unutar srednjovjekovnih utvrda. Mletačke su vlasti stoga često morale intervenirati primoravajući vlastelu na boravak u gradovima. Splitsko plemstvo, baš kao i ono u Dubrovniku, Zadru, Šibeniku, Trogiru... također podiže svoje ljetnikovce izvan zidina srednjovjekovnog grada. Tako se u Kaštel Sućurcu nalazio ljetni dom splitskog nadbiskupa, a ladanjske vile plemstva nicala su i na okolnom kopnu i po obližnjim otocima. Dalmatinski gradovi nastoje živjeti u harmoniji sa selom potičući i štiteći zakonicima razvoj poljoprivrede i ribarstva.

## Renaissance in Gastronomy

*The mediaeval cookery book of Split was probably not much different from any other coming from either coasts of the Adriatic Sea. With the Renaissance, however, the local gastronomy, too, had its take-off. In the fifteenth century and during the two following ones particularly, rural country life became fashionable, encouraging with it the art of cooking and eating good food. Noblemen and the aristocracy had their land and villas in the countryside. These were much more comfortable than their town residences, which were cramped inside the mediaeval fortifications. The Venetian authorities often had to intervene, forcing the aristocracy to stay in town. The noblemen of Split - just like those of Dubrovnik, Zadar, Šibenik, Trogir... - also built their summerhouses outside the walls of mediaeval towns. Kaštel Sućurac thus hosted the summer home of the Archbishop of Split and the country-houses of the nobility spread across the surrounding mainland and nearby islands. Like other Dalmatian towns, Split tended to*





Dovodi to naravno i do promjena nekoć prilično oskudnih jelovnika koji se obogaćuju novim ukusima u pripremi jela od ribe, mesa, povrća i voća. Mogu se rekonstruirati iz sačuvanih dokumenata, poput zapisa korčulanskih općinskih blagajnika. Iz njih se naime lako mogu prepoznati prehrambene navike ne samo Korčule već i dalmatinskih gradova pod vlašću Mletaka tijekom 16. i 17. stoljeća. Potvrdio je to i istraživački projekt Helge Zglav Martinac iz Muzeja grada Splita naslovljen "Tako su jeli naši stari", posvećen povijesti i tradiciji splitskoga kulinarstva i prehrane.

### Mletački gastronomski krug

Materijal za rekonstrukciju splitske kuhinje minulih stoljeća (posebice 18. i 19. te početka 20.) daju i brojni materijali 'iz susjedstva' pa tako i lokalne kuharice/recepti s kopna i obližnjih otoka. Zanimljiva je recimo studija povjesničarke umjetnosti Fani Celio

*live in harmony with the rural countryside, encouraging and legally protecting the development of agriculture and fisheries. This, of course, brought changes to once rather meagre menus, enriching them with new flavours in preparation of fish, meat, vegetable and fruit dishes. They can be reconstructed from preserved documents, such as the records made by Korčula municipal treasurers. From them, one can recognize easily, not only the traditions in Korčula, but in Dalmatian towns ruled by Venice during the 16<sup>th</sup> and 17<sup>th</sup> centuries. This has been proven by the research project done by Helga Zglav Martinac of the Split City Museum titled Tako su jeli naši stari (This is how our Ancestors Ate), devoted to the history and tradition of culinary art and eating in Split.*

### Venetian Gastronomic Circle

*Materials for the reconstruction of Split cuisine from the past centuries (particularly from the 18<sup>th</sup>, 19<sup>th</sup> and early 20<sup>th</sup> centuries) can be found in numerous examples 'from*





Cega koja se pozabavila i gastronomskim navikama trogirskih plemenitaša u 18. stoljeću. I jelovnik i jela koja su se pripremala gotovo su navlas ista onima bogatijih Splitsana ili Zadrana, Šibenčana... dakle pripadnika 'mletačkog kruga'. Proces se nastavlja i sljedećih stoljeća pa je kuhinja splitskih težaka, građana i plemstva ili dobrostojećih krugova potkraj 19. i u prvoj polovici 20. stoljeća bila gotovo identična onoj u drugim gradovima 'Mletačke Dalmacije'. Svi sačuvani recepti i njihova 'internacionalna' jela koja su dobila lokalne splitske inačice svjedoče o trajnoj otvorenosti gastronomskih kanala, o stalnom primanju novih utjecaja i novih jela koja nije poticala samo gastro moda ili politika "nego i nove namirnice, razvoj kulinarske tehnologije, aktualni prehrambeni trendovi i promjena kulture življenja" (Ivana Prijatelj-Pavičić).

*the neighbourhood' as well as in the local cookery/recipe books from the mainland and nearby islands. A study by the historian Fani Celio Cega is interesting. She dealt with the gastronomic habits of Trogir noblemen in 18<sup>th</sup> century. The menu and even the dishes prepared are identical to those of rich families from Split, Zadar, Šibenik... in other words of the 'Venetian circle' members. This process continued into the centuries that followed, so the cuisine of field labourers, middle class city dwellers and aristocracy from Split or well-to-do circles was almost identical to that in other towns of 'Venetian Dalmatia' in the late 19<sup>th</sup> and early 20<sup>th</sup> centuries. All preserved recipes and their "foreign" dishes, which had their local Split counterparts, bore witness to permanently open gastronomic channels, on constant adoption of new influences and new dishes which were not only influenced by gastronomic fashion or politics 'but also new food-stuffs, the development of culinary technology, nutrition trends and changes in lifestyle culture" (Ivana Prijatelj-Pavičić).*





## U znaku vječne konobe

Najveće promjene događaju se u drugoj polovici 20. stoljeća kada nastaju i takozvana 'marendaška gastronomija' i konoba.

Početkom stoljeća konoba je bila uglavnom tek nezahtjevni ugostiteljski objekt na pola puta između vinotočnice i jeftine krčme, mjesto oskudne gastronomske ponude.

Književnik Ivo Vojnović 1918. u svom "Geranijumu" primjerice spominje splitske bijedne konobe usred grada u koje zalaze samo siromašni težaci i radnici. Zanimljiv je opis tipičnih varoških konoba iz pera Marka Uvodića: "Po konobama nima ni stola ni katridi za sidit. Sede di ko trevi. Na komadić grede oli trupice, na koju oveću stinu, koji bančić, di mu drago". Dalmatinska konoba u svim je gradovima, posebice u Splitu, najveću transformaciju doživjela od šezdesetih godina prošlog stoljeća naovamo. Uzlet joj je donio turizam, pa u ambicioznije 'konobe' koje svoj adut vide u tradicionalnoj, najčešće ribljoj ponudi dalmatinske kuhinje,

## Marked by everlasting wine cellar

*The greatest changes therefore happened in the second half of the 20th century with the occurrence of so called 'marenda (early lunch or fisherman's brunch) gastronomy' and konoba (wine cellar/tavern). At the beginning of the century, a konoba was an undemanding catering establishment, halfway between a wine cellar and cheap tavern, and a place with a very basic gastronomic offer. In 1918, writer Ivo Vojnović mentions in his Geranijum miserable taverns in the heart of the town, frequented only by poor field labourers or workers. There is an interesting description of typical Varoš cellars penned by Marko Uvodić: 'There are neither tables nor chairs to sit on in the taverns. They sit wherever they find some room. On a piece of timber or log, on a large rock, a stool, wherever they like.' The Dalmatian konoba has gone through its greatest transformation, particularly in Split, since the 1960s. It was the tourist industry that launched it. Aspiring konobas – that see traditional*





ulazi i klasična restoranska oprema te dio internacionalnog jelovnika. Industrijalizacija je pak dio negdašnjih 'betula' u kojima se nudilo vino na čaše i slane srdele a mnogo rjeđe 'fetica pršuta' i 'fregula sira', pretvorila u prave marendaške oaze s ponudom pučke 'male spize'. Na jelovniku se najčešće nudila sitna ili plava riba, janjeća i teleća pečenja ili pak tradicionalna svakodnevna jela 'na žlicu' poput pašta-fažola, tripica, 'dolće garba', brudeta... Na samom prijelazu stoljeća, posebno početkom dvijetisućitih u Splitu nastaje i niz novih, moglo bi se reći i 'novokomponiranih' konoba koje sve raznolikiju ponudu temelje na negdašnjoj 'marendaškoj spizi', ali i na neupitnim dalmatinskim gastro ikonama: pašticiadi, kvalitetnoj ali i sitnoj ribi, školjkama... Novi val turističke ponude, fenomen 'backpackera' koji pokazuju najveću sklonost za autohtona jela na tragu 'marendaške ponude', doveo je u Splitu ali i diljem Splitsko-dalmatinske županije pa i cijele regije, do otvaranja

*Dalmatian fish dishes as their main asset – began to install traditional restaurant equipment and also introduced a more international menu. The industrialisation turned former betula offering wine by the glass and salted sardines or occasionally 'small slices of prosciutto' and 'a piece of cheese', into lunch oases offering traditional local dishes. The menu most often offered small or oily fish, roast lamb or veal, or traditional everyday staples like bean-and-pasta soup, tripe, dolce garbo (liver in sweet and sour sauce), brodetto (fish stew)... At the turn of the century, particularly in the early twenty-first century, Split saw the beginning of some new – you could say 'newly composed' – konobas basing their diverse offer on "merenda" (fisherman's brunch) dishes and also on unquestionable Dalmatian gastronomic icons: pašticiada, quality and small fish, shellfish... The new trends in tourism, the phenomenon of backpackers showing interest in local traditional dishes... somewhere along the lines of the 'merenda*





novih ili profiliranja starih gostionica u suvremene inačice 'konoba'. Danas su one, kao svojevrsni čuvari pučke gastronomske tradicije pa i recepata starih više stoljeća, uz riblje restorane i glavni aduti splitske gastronomije. Jedno od nekoć veoma cijenjenih starih splitskih jela je i 'samaštrani jezik'. Priprema se od svježeg goveđeg jezika koji najprije dugo pod težinom 'odležava' u mješavini soli, češnjaka, korijandera i nitra, a potom se kuha i poslužuje s umakom od kapara. 'Samaštrani jezik' danas je rijetko u ponudi splitskih konoba i restorana; povremeno ga u zimskim mjesecima nudi tek "Oštarija kod Viđakovih".

*(brunch), resulted in the opening of new "contemporary" konobas, as well as the updating of old ones, in Split and elsewhere in Split-Dalmatia County. Together with fish restaurants, they are the main asset of Split's current gastronomic offer, as well as the keepers of local culinary traditions and several centuries-old recipes.*

*A once highly esteemed dish in Split was šalmaštrani jezik (pickled tongue). It was prepared from fresh beef tongue, which would remain pressed in a mixture of salt, garlic and coriander for some time and was then cooked and served with caper sauce. Today, šalmaštrani jezik is rarely offered by Split's tavern and restaurant keepers. From time to time, during winter months, it is served at "Oštarija kod Viđakovih".*





Recepti

*Recipes*





## Paštica

Dobro operite meso, ocijedite i nabockajte režnjevima češnjaka, s nekoliko klinčića i malo dalmatinske pancete. Tako pripremljeno meso mora odležati tijekom noći u marinadi od vina, kvasine, ružmarina i prošeksa. Narežite na sitno korijen celera, prethodno oprane i namočene suhe šljive bez koštica, dodajte sol, papar i oraščić pa sve promiješajte s maslinovim uljem na dnu teče. Dodajte meso izvađeno iz marinade i na srednje jakoj vatri popržite ga sa svih strana. Ulijte marinadu s kojom ste pomiješali rajčice i konšervu, stavite da uzavre, smanjite vatru, dodajte vode ili mesnog temeljca i kuhajte na laganoj vatri polijevajući, prema potrebi, mlakom vodom, sve dok meso nije posve omekšalo (bar sat i pol vremena). Meso potom izvadite i narežite na deblje odreske, a sve sastojke iz teče usitnite u blenderu, multipraktiku ili štapnim mikserom. Vratite meso u teču i zalijte dobivenim gustim umakom. Paštica najviše godi uz tijesta (makarune) i njoke od krumpira.

**1 kg** goveđe pupe (ili junečega buta)  
nekoliko klinčića  
**15 dag** dalmatinske pancete rezane na komadiće  
**4** režnja češnjaka  
**4** suhe šljive bez koštica  
prstohvat ribanog muškarnog oraščića  
**1 dcl** vinskog octa (kvasine)  
**2** crvena luka  
**1 dcl** maslinova ulja  
malo korijena celera  
sol i papar u zrnu  
**2 dcl** crnog vina  
grančica ružmarina  
 $\frac{1}{2}$  dcl prošeksa  
**1 kavena šalica** (5-6 žlica) pasirane rajčice  
**1 žlica** pirea od rajčice (konšerve)

## Paštica

*Wash, rinse and pierce the meat, inserting garlic cloves, cloves and pieces of Dalmatian bacon into the holes. The meat thus prepared should be left overnight in wine, vinegar, rosemary and prosecco marinade. Finely chop celery root, previously de-stoned, washed and soaked prunes, add salt, pepper, nutmeg, and stir everything with some olive oil in a saucepan. Take the meat out of the marinade and fry it on all sides over medium temperature. Mix tomatoes and puree with the marinade and pour it over the meat, bring it to the boil, decrease the heat, add some water or meat soup and cook it over a low temperature, adding lukewarm water as necessary, until the meat becomes quite soft (at least for half an hour). Take the meat out and cut it into thick slices. Blend all the ingredients from the saucepan to make a sauce. Put the meat back in the saucepan and cover it with the thick sauce. Paštica is most agreeable when served with macaroni pasta or potato gnocchi.*

**1 kg** beef round (or baby beef round)  
a few cloves  
**150 g** Dalmatian bacon chopped into small pieces  
**4** garlic cloves  
**4** prunes (de-stoned)  
dash of ground nutmeg  
**1 dl** vinegar  
**2** onions  
**1 dl** olive oil  
a bit of celery root  
salt and peppercorns  
**2 dl** red wine  
a sprig of rosemary  
 $\frac{1}{2}$  dl prosecco (sweet Dalmatian wine)  
**1 coffee cup** (5-6 tablespoons) strained tomato  
**1 tablespoon** tomato puree



## Tuka a la paštica

Narežite na sitno očišćenu slanu srdelu, suhu šljivu i suhu smokvu te nasjeckani mladi luk (ili kapulu) pa ih malo pomoćite u marinadi (bijelo vino, malo maslinova ulja i pola kvasine). Narežite tuku na manje komade, popецite na malo ulja u woku ili dubljoj tavi na laganoj vatri pa ih stavite sa strane. U woku na preostalom ulju propirajte češnjak i peršin, dodajte nasjeckane kapare, smokve, luk, srdele i šljive. Propirajte pa dodajte vino i ocat iz marinade te pojačajte vatru dok zavrije. Dodajte meso tuke i smanjite vatru. Držite na lagano još desetak minuta dok se sve prožme pa služite toplo uz palentu, lešo krumpir ili rižu. Topli umak 'a la paštica' možete poslužiti i sa strane.

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4 odkošćena batka i karabotka tuke (purana)  
6 režnjeva češnjaka  
1 žlica svježe nasjeckanog peršina  
1 dcl maslinova ulja  
4 mlada luka (ili 1 manja kapula/crveni luk)  
2 dcl bijelog vina  
1 žlica vinske kvasine  
1 žličica kiselih kapara  
3 očišćene slane srdele  
2 suhe šljive  
2 suhe smokve  
morska sol i papar

## Turkey a la paštica

*Finely chop cleaned salted sardine, prunes and figs, and chopped young onions (or onion) and soak in a marinade for a while (white wine, some olive oil and half of the vinegar). Cut the turkey into small pieces, fry on some oil in the wok or in a deep saucepan over a low heat and leave it aside. Soften parsley and garlic on the remaining oil and add chopped capers, figs, onion, sardines and prunes. Sauté and add wine and vinegar from the marinade and increase the heat to bring to the boil. Keep over a low heat for about ten more minutes until imbued and serve hot with polenta, boiled potatoes or rice alongside. You can also serve hot sauce a la paštica alongside.*

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4 de-boned turkey drumsticks and upper legs  
6 garlic cloves  
1 tablespoon freshly chopped parsley  
1 dl olive oil  
4 young onions (or one small onion)  
2 dl white wine  
1 tablespoon wine vinegar  
1 teaspoon pickled capers  
3 cleaned salted sardines  
2 prunes  
2 dry figs  
sea salt and pepper







## Janjetina s bižima

Janjetinu narežite na manje komade, a meso bržole (kotlete) odvojite od kosti. Pancetu narežite na kockice, mrkvu očistite i narežite na kolutiće, usitnite češnjak, a luk narežite na tanka rebarca. (Postoji i drugi način: od pancete, peršina, češnjaka u multipraktiku možete napraviti pešt).

U dubokoj tavi ili woku na maslinovu ulju propirajte luk, češnjak, peršin, mrkvu, pancetu i meso janjetine pa pirajte pet-šest minuta uz miješanje dok luk ocakli. Posolite i poparite pa dodajte vino a kad je kuhanjem napola ishlapilo i juhu (ili vodu) u kojoj ste razmutili konšervu. Dodajte dalmatinsko začinsko bilje (timijan, origano, bosiljak, ružmarin...), kosti bržola (koje kasnije možete izvaditi) pa kuhajte na laganoj vatri oko pola sata odnosno dok janjetina bude gotova a tekućina se reducira (po potrebi podlijte s još malo juhe ili tople vode). Dodajte grašak pa kuhajte još nekoliko minuta dok se smekša. Po volji pospite s još malo nasjeckanog peršina i svježe ribanog parmezana.

**1 kg** janjetine (75 dag bez kosti i 25 dag kotleta/bržola)  
**50 dag** graška (svježi ili smrznuti)  
**75 dag** pancete  
**2** srednje velike mrkve  
**2** velike žlice svježe kosanog peršina  
**4-5** reznjeva češnjaka  
**1** veća glavica luka (kapule)  
**2** žlice pirea od rajčica (konšerve)  
**1** dcl bijelog suhog vina  
**1,5 dcl** mesne ili povrtnje juhe (ili mlake vode)  
**0,5 dcl** maslinova ulja  
sol i papar (prstohvat čilija u prahu)  
**1** kavena žličica dalmatinskog začinskog bilja

## Lamb with peas

Cut lamb into small pieces and separate the chop meat from the bones. Cut bacon into small chunks, peel, wash and slice the carrots, chop the garlic and thinly slice the onion. (Alternatively: using a food processor, you can make a roux of bacon, parsley and garlic). Place the onion, garlic, parsley, carrot and lamb in a deep frying pan or wok with some olive oil and sauté five to six minutes, stirring until the onion softens. Add salt and pepper, and wine, and when half of it has evaporated, add the soup (or water) with tomato puree. Add Dalmatian seasoning herbs (thyme, oregano, basil, rosemary...), the bones from the chops (which you can remove later) and cook over a low heat for about half an hour i.e. until the lamb is ready and the liquid reduced (if necessary add some more soup or hot water). Add peas and cook for another few minutes until they are soft. If you wish, you can garnish with additional chopped parsley and grated parmesan.

**1 kg** lamb (750 g boneless and 250 g chops)  
**500 g** peas (fresh or frozen)  
**750 g** bacon  
**2** medium size carrots  
**2** tablespoons freshly chopped parsley  
**4-5** garlic cloves  
**1** big onion  
**2** tablespoons of tomato puree  
**1** dl dry white wine  
**1.5 dl** meat or vegetable soup (or lukewarm water)  
**0.5 dl** olive oil  
salt and pepper (dash of chilli powder)  
**1** teaspoon Dalmatian seasoning herbs



## Pašta fažol s orzom

Preko noći namočite u hladnoj vodi grah i orzo (odvojeno) pa ih u posoljenoj vodi s lovrovim listom kuhajte dok omekšaju.

U teći na ulju pirjajte naribanu mrkvu i luk te usitnjeni češnjak i peršin pa dodajte trećinu graha i dva decilitra vode u kojoj se kuhao. Nakon desetak minuta dodajte usitnjenu rajčicu (ako je svježa bez kože) i papar, i nastavite na laganoj vatri pirjati još petnaestak minuta. Sve pasirajte ručno ili štapnim mikserom, dodajte preostali grah i orzo s malo tekućine u kojoj su se kuhali te makarone. Kuhajte na srednje jakoj vatri dok tijesto nije kuhano uz povremeno dodavanje preostale tekućine.

Po volji posebno skuhajte suho meso pa kad je omekšalo narežite ga na manje komade i dodajte grahu s tijestom. Ako koristite pancetu, dodajte je u jelo istodobno kad i tijesto.

**30 dag** graha (fažola)  
**20 dag** ječma (orza)  
**10 dag** makarona (peneta, farfala...)  
**1** srednje velika mrkva  
**1 žlica** svježeg sitno rezanog peršina  
**1** manji crveni luk  
**2** režnja češnjaka  
list lovora  
**2** zrele rajčice (ili 3 oguljene konzervirane rajčice – pelati) (po volji panceta ili suho meso)  
**2 žlice** maslinova ili biljnog ulja  
sol i papar

## Bean-and-pasta soup with barley

*Pre-soak beans and barley in cold water overnight (separately) and then cook them in salted water with bay leaf until they become soft. Put some oil in saucepan and sauté carrot, onion, chopped garlic and parsley. Add one third of the beans and 2 dl of water in which they were cooked. After about ten minutes, add chopped tomatoes (skinned if fresh) and pepper. Continue to simmer over a low heat for about fifteen minutes. Strain it all manually or use a stick blender, add the remaining beans and barley with some of the liquid in which they were cooked and then add macaroni. Cook over a medium heat until the pasta is ready, adding the remaining liquid now and then. Optionally, cook the smoked meat separately and when it becomes soft, cut it into smaller pieces and add it to the beans and pasta. If you use bacon, add it to the dish together with the pasta.*

**300 g** beans  
**200 g** barley  
**100 g** macaroni (penne, farfalle...)  
**1** medium size carrot  
**1 tablespoon** fresh parsley chopped  
**1** small onion  
**2** garlic cloves  
bay leaf  
**2** ripe tomatoes (or 3 pelati tomatoes) (optional bacon or smoked meat)  
**2 tablespoons** olive or vegetable oil  
salt and pepper







## Polpete u šalši

Narežite sve sastojke za šalšu i stavite ih u dublju tavu ili wok, podlijte sokom iz konzerve s rajčicama, dodajte vino i prošek, maslinovo ulje, posolite i popaprite pa pržite na laganoj vatri oko sat vremena. Po potrebi podlijte s još malo bijelog vina ili s malo vode u kojoj ste razmutili žličicu-dvije koncentrata /pirea od rajčica (konšerve). U međuvremenu mljeveno meso umijesite u masu s jednim jajem, solju i paprom, usitnjenim češnjakom i peršinom i oblikujte manje polpete. Ugrrijte ulje za prženje pa ih na srednje jakoj vatri popecite s obje strane i odložite na papirnati ubrus da se ocijedi višak masnoće. Polpete/faširance možete poslužiti same prelivene toplom šalšom ili pak uz špagete (koje ste prethodno skuhalo u posoljenoj vodi). Same špagete prelivene šalšom možete poslužiti kao odvojeno jelo uz koje dobro idu polpete u pikantnom umaku. Dobit ćete ga ako na masnoći na kojoj su se pržile polpete propirjate malo dodatnog češnjaka, peršina i čilija te promiješate s par žlica šalše u koju ćete potom dodati pržene polpete.

**50 dag** mljevenog mesa (10-ak dag svinjetine, oko 35 dag junetine, nekoliko fetica dimljene pancete)  
**1** jaje  
**2** režnja usitnjenog češnjaka  
**½ žlice** usitnjenog svježeg peršina  
sol i papar  
ulje za prženje  
**30 dag** špageta

*Za šalšu:*

**2** režnja češnjaka  
manja limenka rajčica (pelati s oguljenom korom)  
**½ žlice** usitnjenog svježeg peršina  
**1** mala naribana mrkva  
**2 žlice** maslinova ulja  
**½ dcl** bijelog vina  
**1 žlica** prošeka (ili malo šećera)  
sol i papar

## Minced meat patties in sauce

*Chop all the sauce ingredients and put them in a deep frying pan or wok, add juice from the tinned tomatoes, add wine and prosecco, olive oil, dash of salt and pepper and simmer over a low heat for about an hour. If necessary, add a little more white wine or water with a teaspoon or two of tomato puree. Meanwhile, mix the minced meat with one egg, salt and pepper, chopped garlic and parsley and form patties. Heat the oil to medium heat and fry them on both sides. As you remove them from the frying pan place them on a paper napkin to absorb excess oil. You can serve patties coated with hot sauce or with spaghetti alongside (previously boiled in salted water). You can serve spaghetti in sauce as a separate dish, which is well accompanied by patties in spicy sauce. To make it, add some more garlic, parsley and chilli to the oil in which the patties were fried, and mix it with a few tablespoons of the sauce into which you will then place the fried patties.*

**500 g** minced meat (approx. 100 g pork, approx. 350 g baby beef or beef, a few small slices of smoked bacon)  
**1** egg  
**2** chopped garlic cloves  
**½ tablespoon** chopped fresh parsley  
salt and pepper  
oil for frying  
**300 g** spaghetti

*For the sauce:*

**2** garlic cloves  
small can pelati tomatoes  
**½ tablespoon** chopped fresh parsley  
**1** small grated carrot  
**2 tablespoons** olive oil  
**½ dl** white wine  
**1 tablespoon** prosecco (or a bit of sugar)  
salt and pepper



## Teleća koljenica u škrovadi

Vatrostalnu posudu namažite mašću pa u nju stavite prethodno nauljenu te solju i paprom natrljenu teleću koljenicu. Prethodno oprano, očišćeno i narezano povrće složite oko koljenice, posolite ga i dobro sve zatvorite aluminijskom folijom ili papirom za pečenje. Stavite peći 40 minuta u pećnicu ugrijanu na 220 stupnjeva. Potom pažljivo izvadite, okrenite meso, presložite povrće da se ispeče i s druge strane pa nastavite peći još dva puta po pola sata. Za vrijeme drugog pečenja ostavite posudu otkrivenu da bi krumpir i koljenica dobili koru (je li koljenica pečena i uz kost najbolje je provjeriti toplomjerom za pečenja ili, ako ga nemate, drvenim ražnjićem koji bi morao lagano proći kroz meso i na sebi ne imati nimalo krvi).

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1 veća teleća koljenica  
2 kg mladog krumpira  
2 srednje velika luka (kapule)  
1 srednje velik poriluk  
2-3 srednje velike mrkve  
3 rog paprike  
1 žlica masti  
0,5 dcl maslinova ulja

## Roasted veal knuckle

Grease a Pyrex dish with some lard and place into it the veal knuckle previously oiled and rubbed with salt and pepper. Arrange the washed, cleaned and chopped vegetables around the knuckle; salt them and then cover well with aluminium foil or baking paper. Put it in the oven heated to 220°C and roast for 40 minutes. Take it out carefully, turn the meat, rearrange the vegetables to roast the other way up and continue roasting for half an hour two more times. During the second roasting, leave the dish open so that the potatoes and knuckle brown (the best way to check whether the knuckle is ready along the bone is to use the roasting thermometer or, in case you do not have one, with a wooden spit which should easily pass through the meat and come out without any blood stains).

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1 large veal knuckle  
2 kg young potatoes  
2 middle size onions  
1 middle size leek  
2-3 middle size carrots  
3 horn peppers  
1 tablespoon lard  
0.5 dl olive oil







## Dalmatinske tripice s bižima

Suho meso prokuhajte, bacite prvu vodu, dolijte svježu i nastavite kuhati dok omekša. Crveni luk narežite na što sitnije komadiće, i propirajte s peršinom na srednje jakoj vatri na rastopljenoj masti ili ulju. Dodajte nasjeckani češnjak, malo krupne soli (oprezno zbog suhog mesa!) a ako ga koristite i očišćen krumpir narezan na manje komade. Sve promiješajte pa dodajte prethodno očišćene i prokuhane tripice. Malo pirajte pa dolijte vodu u kojoj se kuhalo suho meso a po potrebi još malo vode. Dodajte lovrov list, pustite da zakuha, smanjite vatru pa dodajte crvenu papriku, pasirane rajčice (konšervu), malo kvasine i nastavite kuhati pola sata. Po potrebi dodajte još tople vode, zatim grašak, suho meso i doradite ukus dodajući crvenu papriku i žlicu octa/kvasine. Kuhajte na srednje jakoj vatri još pola sata odnosno dok tripice, krumpir i suho meso budu gotovi.

**60 dag** očišćenih i prokuhanih junećih (goveđih, telećih ili janjećih) tripica  
**25 dag** suhog svinjskog mesa (ili narezana sušena svinjska nogica)  
**2** crvena luka  
**4** režnja češnjaka  
**1 žlica** svježe sjeckanog peršina  
**2 žlice** slatke crvene paprike (po volji: 2-3 srednje velika krumpira)  
**1 dcl** pasiranih rajčica (kao nadomjestak može proći 1 žlica konšerve u mlakoj vodi)  
**1-2** lista lovora  
**25 dag** smrznutog ili svježeg graška (biži)  
**1 žlica** kvasine  
**1,5 žlica** svinjske masti (ili 2-3 žlice ulja)  
sol i papar

## Dalmatian tripe with peas

Place the smoked meat in some water, bring it to the boil, and then discard the water. Pour fresh water over the meat, and continue cooking until the meat becomes soft. Chop the onions very finely and sauté them together with parsley on melted lard or oil over a medium heat. Add chopped garlic, dash of sea salt (carefully, because of the smoked meat!) and, if you are using it, the peeled potato chopped into small pieces. Stir it all and then add the previously cleaned and boiled tripe. Simmer for a while and then add water in which the smoked meat was cooked and, if necessary a little more water. Add bay leaf, wait until it starts boiling, reduce heat and then add paprika, strained tomatoes (puree) and some vinegar. Simmer for another half an hour. If necessary, pour in a little more hot water, add peas, smoked meat and flavour it with paprika and a tablespoon of vinegar. Cook over a medium heat for another half an hour, i.e. until tripe, potatoes and smoked meat are ready.

**600 g** cleaned and boiled baby beef (beef, veal or lamb) tripe  
**250 g** smoked pork (or cut smoked pork leg)  
**2** onions  
**4** garlic cloves  
**1 tablespoon** freshly chopped parsley  
**2 tablespoons** sweet paprika (optional: 2-3 medium size potatoes)  
**1 dl** strained tomatoes (can be replaced by 1 tablespoon tomato puree in lukewarm water)  
**1-2** bay leaves  
**250 g** frozen or fresh peas  
**1 tablespoon** vinegar  
**1.5 tablespoon** lard (or 2-3 tablespoons oil)  
salt and pepper



## Špageti sa slanim srdelama i kaparima

Skuhajte špagete u vreloj posoljenoj vodi, ocijedite ih, nakapajte s malo ulja i stavite sa strane. U međuvremenu u dubljoj tavi (ili woku) na malo maslinova ulja propirajte usitnjeni češnjak, kapare, usitnjene filete inćuna i narezane rajčice (i masline, ako ih koristite) pa im nakon nekoliko minuta dodajte bijelo vino. Držite na srednje jakoj vatri dok vino napola ishlapi pa dodajte špagete. Miješajte na laganoj vatri minutu-dvije da se tijesto i umak prožmu. Poslužite toplo posuto nasjeckanim peršinom. Po volji možete naribati i malo sira gran padana.

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**35 dag** špageta

**1 jušna žlica** ukiseljenih kapara

**8** fileta slanih srdela ili inćuna

(po volji: 20-ak zelenih maslina bez koštice)

**4** režnja češnjaka

**2** zrele rajčice ili pelati

**1,5 dcl** bijelog suhog vina

**2-3 žlice** maslinova ulja

**1 velika žlica** nasjeckanog peršina

sol i papar

## Spaghetti with salted sardines and capers

*Cook spaghetti in boiling salted water, drain, drizzle with olive oil and leave to one side. Meanwhile, sauté chopped garlic, capers, chopped anchovy fillets and chopped tomatoes (as well as olives if using them) in some olive oil. After a few minutes, add white wine. Cook over a medium heat until half of the wine has evaporated and then add spaghetti. Stir over a low heat for a minute or two, so that the pasta and sauce become imbued and then serve hot, garnished with chopped parsley. If you wish, you can grate some gran padana cheese over the top.*

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**350 g** spaghetti

**1 tablespoon** pickled capers

**8** salted sardine or anchovy filets

(optional: about 20 green seedless olives)

**4** garlic cloves

**2** ripe tomatoes or pelati tomatoes

**1.5 dl** dry white wine

**2-3 tablespoons** olive oil

**1 tablespoon** chopped parsley

salt and pepper







## Manistra u suvo

U posoljenoj vodi skuhaite špagete pa ih ocijedite, začinite s malo (maslinova) ulja da se tijesto ne zalijepi i stavite sa strane. Na biljnom ulju u dubljoj tavi, woku ili plitkoj posudi pirjajte nasjeckani luk a kad zažuti dodajte naribanu mrkvu, peršin, usitnjeni češnjak, naribani celer i mljeveno meso. Pirjajte malo da se prožme pa dodajte šalicu vode u koju ste umiješali pire od rajčica te dodajte začine. Nastavite pirjati na srednje jakoj vatri dvadesetak minuta (po potrebi podlijte s malo povrtna ili mesne juhe ili vode) pa u topli umak dodajte špagete. Po volji dodatno pospite nasjeckanim peršinom.

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40 dag špageta ili peneta  
50 dag mljevenog mesa (junetina ili govedina)  
2 srednje velika crvena luka  
1 žlica sitno sjeckanog peršina  
1 mrkva (naribana)  
1 žlica ribanog korijena celera  
2 režnja češnjaka  
3 žlice biljnog ulja  
1 žlica maslinova ulja  
1 žlica pirea od rajčice  
5-6 klinčića  
prstohvat ribanog muškarnog oraščića  
sol i papar

## Manistra u suvo

*Cook spaghetti in salted boiling water, drain it, season with a bit of (olive) oil so that spaghetti does not become sticky and then put it aside. Take a deep frying pan, wok or a saucepan, pour in some vegetable oil and soften chopped onions on it. When ready, add grated carrot, parsley, chopped garlic, grated celery and minced meat. Sauté a little until imbued and then add a cup of water mixed with the tomato puree. Add spices. Continue to simmer over a medium heat for approximately twenty minutes (if necessary add extra vegetable or meat soup, or water). When the sauce is ready, add the spaghetti. Garnish with additional chopped parsley.*

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400 g spaghetti or penne  
500 g minced meat (baby beef or beef)  
2 medium size onions  
1 tablespoon of finely chopped parsley  
1 carrot (grated)  
1 tablespoon grated celery root  
2 garlic cloves  
3 tablespoons vegetable oil (e.g. sunflower seed oil)  
1 tablespoon olive oil  
1 tablespoon tomato puree  
5-6 cloves  
a sprinkle of ground nutmeg  
salt and pepper



## Lešo mulam sa šalšom od poma

U teču ili wok s hladnim maslinovim uljem stavite sve sastojke uključujući narezanu rajčicu pa držite na jakoj vatri dok uzavre. Pustite da sve prokuha par minuta, potom nastavite kuhati na lagano sat vremena po potrebi podlijevajući mlakom vodom. Kada je šalša gotova po želji ju možete pasirati. Šećer (ili malo meda) pak dodajte tijekom kuhanja ako vam smeta kiselost. Dok se šalša kuha, skuhaite i govedinu kao da kuhate juhu (dakle u hladnoj vodi zajedno sa solju, paprom i zelenjem za juhu). Kad meso omekša izvadite ga iz juhe (koju ćete sačuvati i poslužiti prije mesa s tijestom ili malo prepečenih kockica kruha), narežite i služite uz šalšu i pire krumpir.

**1 kg** govedeg mulama  
goveđi rep

za juhu:

vezica zelemlja za juhu (peršin, celer, mrkvice)

**1** režanj češnjaka

**1** polovica manjeg crvenog luka

**1** mala zrela rajčica (ili malo pirea od rajčica)

krupna morska sol i papar u zrnu

za šalšu:

**1 kg** zrelih rajčica (najbolje je šljivarica) ili  
pelata (2 manje konzerve)

**4-5** režnjeva češnjaka

**3** grančice peršina

**1** naribana manja mrkva

morska sol i papar

žlica šećera

**1 dcl** maslinova ulja

**0,5 dcl** maslinova ulja

## Boiled beef brisket served with homemade tomato sauce

*Pour some olive oil into the saucepan or wok. Place all the ingredients, including chopped tomatoes, on cold oil and then place over a high heat and bring it to the boil. Let it bubble for a few minutes and then continue to cook over a low heat for an hour, adding lukewarm water if necessary. When the sauce is ready, you can strain it if you wish. To reduce its acidity, you can add sugar (or a bit of honey) during cooking. While the sauce is cooking, boil the beef just as if you were cooking soup (i.e. in cold water together with salt, pepper and soup vegetables). When the meat becomes soft, take it out of the soup (which you will save and serve before the meat with some pasta or fried bread chunks), cut it, serve with the tomato sauce, and mashed potatoes alongside.*

**1 kg** beef brisket  
Beef tail

For the soup:

bunch of soup greens (parsley, celery, carrot)

**1** garlic clove

**½** small onion

**1** small green tomato (or a bit of tomato puree)

sea salt and peppercorns

for the sauce:

**1 kg** ripe tomatoes (Roma are the best) or pelati (2 small tins)

**4-5** garlic cloves

**3** sprigs of parsley

**1** small grated carrot

sea salt and pepper

**1 tablespoon** sugar

**1 dl** olive oil

**0.5 dl** olive oil







## BOB

U svibnju je bob 'zakon'! Jer, tko može odoljeti mladom slasnom zrnju netom dozrelog boba i sočnim mahunama koje se mogu jesti i sirove, i frigati na maslinovu ulju, pohati u 'paštelu' (pivskom tijestu), krčkati u teći s mladom janjetinom, bižima i artičokama, šufigati s češnjakom i peršinom u umaku "a la prstaci", peći na gradelama ili u pećnici, kuhati s blitvom ili pripremati na salatu...

## BROAD BEANS

*Broad beans rule in May! Who could resist delicious young beans that have just ripened in their succulent pods? You can eat them raw, or fried on olive oil, in beer batter, simmered with young lamb, peas and artichokes, sautéed with garlic and parsley in sauce 'a la date-shells', grilled or baked in the oven, boiled with Swiss chard, or made into a salad...*



## Artičoki s bobom i bižima

To je relativno posna inačica sezonskog jela koje objedinjuje tipične proljetne namirnice, artičoke, mladi bob i mlade biže (grašak). Nedostaje još samo janjetina (a lako ju je dodati ovom temeljnom receptu) za pravi poker proljetnih gastro aševa. Artičoke pomoćite tridesetak minuta u vodi a u međuvremenu napravite pešt od češnjaka, pancete ili pršuta, peršina, krušnih mrvica, soli i papra. Svakom artičoku po potrebi odrežite drvenasti vrh i malo ga promijesite kroz ruke da mu se listovi otvore kako bi se između utrljao pešt. Zatim u teći na ulju zažutite nasjeckani luk, posložite artičoke, sirovi bob i grašak te sve zalijte povrtnim temeljcem s malo bijelog vina. Po volji dodajte malo posoljenu i popaprenu mladu janjetinu pa kuhajte na lagano barem sat vremena.

8 artičoka  
6 režanja češnjaka  
nekoliko feta pancete ili pršuta  
1 grančica peršina  
2 žlice krušnih mrvica  
½ kg mladog boba  
¼ kg graška u zrnu  
3 veće kapule (crveni luk)  
1 dcl maslinova ulja  
1/2 l povrtnog temeljca  
1 dcl bijelog vina  
sol i papar

## Artichokes with broad beans and peas

*This is a relatively meatless variation of the seasonal dish, which combines typical spring foods, artichokes, young broad beans and peas. Only lamb is missing (and it can be easily added to this basic recipe) to get the winning spring gastronomic combination. Soak the artichokes in water for about thirty minutes. Meanwhile, make garlic, bacon or prosciutto, parsley, breadcrumbs, salt and pepper roux. If necessary, cut off the top woody parts of the artichokes and open their petals with your hands to make room for the roux. Soften the chopped onion on some oil, place the artichokes, raw broad beans and peas on it, and pour in some vegetable stock with some white wine. As you wish, you can add some salted and peppered young lamb and cook it over a low heat for at least an hour.*

8 artichokes  
6 garlic cloves  
a few slices of bacon or prosciutto  
1 sprig of parsley  
2 tablespoons breadcrumbs  
½ kg young broad beans  
¼ kg peas (cleaned)  
3 big onions  
1 dl olive oil  
1/2 l vegetable stock  
1 dl white wine  
salt and pepper







## Sipa s bobom

Sipu očistite (odvojite kost, oči, dijelove utrobe i crnilo) i narežite na manje komade. Na maslinovu ulju najprije pirjajte luk rezan na rebarca pa dodajte sipu s crnilom, nasjeckani češnjak, peršin i narezane rajčice. Pirjajte na srednje jakoj vatri dvadesetak minuta, dodajte mladi bob u mahuni rezan na manje komade (mahunu kojoj ste skinuli vrh narežite na dva ili tri dijela) i vino. Pirjajte pet-šest minuta stalno miješajući, pa dolijte mlake vode (i još malo vina) da sve oplima. Kuhajte još petnaestak minuta, posolite i popaprite i nastavite kuhati dok i sipa i bob postanu mekani. Po volji začinite s još malo maslinova ulja.

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### 70 dag sipe

2 srednje velika luka (kapule)  
4 režnja češnjaka  
1 žlica sitno sjeckanog peršina  
2 srednje velike zrele rajčice (ili pelati)  
50 dag mladog boba u mahuni  
0,5 dcl maslinova ulja  
2 dcl bijelog vina  
sol i papar

## Cuttlefish with broad beans

*Clean the cuttlefish (separate the bone, eyes and the guts) and then, saving the ink, cut it into smaller pieces. First, soften the sliced onion on some olive oil; add the cuttlefish with the ink, chopped garlic, parsley and tomatoes. Sauté over a medium heat for about twenty minutes, then add young broad beans in the pod cut down to smaller pieces (having removed the pod top, cut it into two to three parts) and some wine. Simmer for five to six minutes constantly stirring and then add some lukewarm water (or some more wine) to cover it all. Cook for fifteen more minutes, add salt and pepper and continue to cook until the cuttlefish and broad beans become soft. As you wish, season with some more olive oil.*

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### 700 g cuttlefish

2 medium size onions  
4 garlic cloves  
1 tablespoon finely chopped parsley  
2 medium size ripe tomatoes (or pelati)  
500 g young broad beans in the pod  
0.5 dl olive oil  
2 dl white wine  
salt and pepper



## Hobotnica s bobom, maslinama i tvrdim ovčjim sirom u komadima

U hladnu vodu stavite kuhati očišćenu mrkvu rezanu na kolutiće, krumpir rezan na prst debele ploške, celer u listu i korijenu te luk narezan na debele kriške. Kad uzavre dodajte prethodno barem sat vremena kuhanu hobotnicu rezanu na velike komade te pustite na srednje jakoj vatri dok nije posve smekšala. Izvadite je vani i stavite sa strane. Na maslinovom ulju zažutite drugu polovicu luka da zamre, dodajte češnjak i peršin, podlijte sve vodom ili ribljim temeljcem pa dodajte bob. Kad je bob skoro gotov dodajte masline i hobotnicu rezanu na manje komade pa kuhajte na lagano još desetak minuta. Ugasite vatra, dodajte ljutiku ili mladu kapulicu, podlijte dobro maslinovim uljem pa – za kraj – po volji dodajte i tvrdi ovčji sir rezan na komadiće. Služite toplo.

**60 dag** boba

**1,5 - 2 kg** hobotnice  
tridesetak crnih maslina

**30 dag** tvrdog ovčjeg sira

**1 dcl** maslinova ulja

**2** velike kapule (crveni luk)

**4-5** režnjeva češnjaka

**2** lista lovora

**1,5 kg** krumpira

**1** grančica celera

**2** mrkve

**1** grančica peršina

**4-5** mladih kapulica ili ljutike

sol i papar

## Octopus with broad beans, olives and chunks of hard sheep's milk cheese

*Place cleaned and sliced carrot, potatoes cut into finger-thick slices, celery leaves and root, and thickly sliced onions in cold water. When brought to the boil, add the octopus cooked previously for at least an hour, cut into big peaces, and leave it over a medium heat until it becomes quite soft. Take it out and leave it aside. Soften the other half of the onion on some olive oil, add garlic and parsley, pour in some water or fish stock, and add the broad beans. When the beans are almost ready add the olives and the octopus cut into smaller pieces and cook over a low heat for about ten more minutes. Turn off the heat, add scallions or young onions, sprinkle well with olive oil and, finally, as you wish, add hard sheep's cheese cut into chunks. Serve hot.*

**600 g** broad beans

**1.5 - 2 kg** octopus

about thirty black olives

**300 g** hard sheep's milk cheese

**1 dl** olive oil

**2** big onions

**4-5** garlic cloves

**2** bay leaves

**1.5 kg** potatoes

**1** celery sprig

**2** carrots

**1** parsley sprig

**4-5** young onions or scallions

salt and pepper







## Hobotnica sa slanutkom

U veću posudu (teču) na maslinovu ulju pirjajte nasjeckani luk, češnjak i peršin. Kad ocakli dodajte, prethodnu noć zamrznutu potom odmrznutu očišćenu hobotnicu rezanu na manje komade. Pirjajte desetak minuta, dodajte narezane rajčice (pelate) i vino te nastavite pirjati još deset minuta. Podlijevajte vodom i nastavite kuhati povremeno dolijevajući vodu sve dok hobotnica bude skroz mekana (barem još 30-ak minuta). Posolite i popaprite, dodajte prethodno kuhan i ocijeđen slanutak, sve držite na vatri još pet-šest minuta da se dobro prožme. Poslužite toplo.

**1 kg** očišćene hobotnice  
**50 dag** kuhanog slanutka  
**2** srednje velika crvena luka  
**5** režnjeva češnjaka  
**2** zrele rajčice (pelati)  
**1 žlica** sitno sjeckanog peršina  
**2 dcl** crnog vina  
sol i papar  
**1 dcl** maslinova ulja

## Octopus with chickpeas

*Soften the chopped onions, garlic and parsley on some olive oil in a large saucepan. When softened, add cleaned, previously frozen and then unfrozen octopus, cleaned and cut into small peaces. Sauté for about ten minutes and then add chopped tomatoes (pelati) and wine. Continue to cook, pouring in some water from time to time, until the octopus becomes quite soft (at least for about 30 more minutes). Add salt and pepper, and the previously cooked and drained chickpeas. Leave everything over the heat for five to six minutes or more to become well imbued. Serve hot.*

**1 kg** cleaned octopus  
**500 g** cooked chick-peas  
**2** medium-size onions  
**5** garlic cloves  
**2** ripe tomatoes (pelati)  
**1 tablespoon** finely chopped parsley  
**2 dl** red wine  
salt and pepper  
**1 dl** olive oil



## Riba u soli

Lubinu skinite škrge i izvadite utrobu, operite ga pod mlazom hladne vode i obrišite. Unutrašnjost ribe dobro nakapajte maslinovim uljem. Pečnicu stavite grijati na 220 stupnjeva a u međuvremenu u većoj posudi pomiješajte sitnu i krupnu sol, prethodno stučene bjelanjke, crnilo sipe (po volji) i malo vode pa sve dobro promiješajte da se poveže. Lim za pečenje pokrijte papirom za pečenje, na njega stavite pola soli a preko njega lubina. Ribu prekrijte preostalom soli i dobro ju utisnite kako ne bi ostale nigdje rupe. Stavite u ugrijanu pečnicu i pecite 40 minuta. Ribu potom izvadite i lagano kuhinjskim batičem lupkajte uzdužno 'oklop' od soli a kad se raspukne pažljivo izvadite ribu vani. Odstranite kožicu, po volji ribu filetirajte pa poslužite dobro začinjenu maslinovim uljem.

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1 kg lubina / brancina  
1,5 kg morske krupne soli  
50 dag sitne morske soli  
4 bjelanjka  
1-2 žlice crnila od sipe (po volji)  
1 dcl maslinova ulja

## Fish in salt

*Remove gills and gut from the bass, wash it under cold running water and wipe it. Sprinkle well the inside of the fish with the olive oil. Heat the oven to 220°C. Meanwhile, mix the Curone and fine grain salt, previously whisked egg whites, cuttlefish ink (optional) and some water in a large dish and stir it well to imbue. Cover a baking tin with paper; place half of the salt on it and then the bass on top. Cover the fish with the remaining salt, and press well so that there are no holes. Put it in the heated oven and bake for 40 minutes. Then take the fish out and with the kitchen mallet tap along the salt "crust". When it cracks, carefully take the fish out. Remove the skin, fillet the fish, if you wish, and serve it well seasoned with olive oil.*

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1 kg bass  
1.5 kg Curone sea salt  
500 g fine grain sea salt  
4 egg whites  
1-2 tablespoons cuttlefish ink (optional)  
1 dl olive oil







## Rižot od liganja

U dubljoj tavi ili teči s maslinovim uljem na srednje jakoj vatri propirjajte nasjeckanu kapulu, peršin, začinsko bilje, dodajte žlicu meda, a kad se rastopi podlijte kvasinom. Dodajte sitno sjeckane lignje (izvadite im prethodno kost te uklonite oči i usta) i pirjajte pet minuta. Ulijte vino i temeljac, posolite, popaprite i dodajte rižu. Pojačajte vatru pa kuhajte desetak minuta odnosno dok riža bude gotova. Po volji prije posluživanja nakapajte s malo ulja i pospite svježim peršinom.

**SAVJET:** Med, kvasina i crno vino (plavac) idealna su kombinacija za dobivanje slatkokiselkastog oporog okusa koji savršeno prija lignjama. Med, posebice ako se pirja (šufigaje) s maslinovim uljem i malo temeljca, umaku daje potrebnu gustoću.

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5 kavenih šalica riže  
30 dag liganja  
1 srednje veliki crveni luk (kapula)  
0,5 dcl maslinova ulja  
1 žlica sitno sjeckanog peršina  
1 žlica meda  
1 žlica vinskog octa (kvasine)  
1 dcl crnog vina  
1 žličica dalmatinskog začinskog bilja (svježeg ili sušenog: origano, timijan, bosiljak, ružmarin...)  
2 dcl ribljeg temeljca ili tople vode  
sol i papar

## Squid risotto

*Soften the chopped onion, parsley, and seasoning herbs on some olive oil in a deep frying pan. Add a tablespoon of honey and when melted pour in the vinegar. Add finely chopped squid (having previously removed cartilage, eyes and mouth) and sauté for five minutes. Pour in the wine and stock; add salt, pepper and rice. Increase the heat and simmer for about ten minutes until the rice is ready. If you like, sprinkle a little more oil and garnish with fresh parsley before serving. Advice: Honey, vinegar and red wine (plavac) make an ideal combination for obtaining an astringent sweet-and-sour flavour, perfectly agreeable with squid. If sautéed with olive oil and some stock, honey in particular gives a sauce the needed thickness.*

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5 coffee cups rice  
300 g calamari (squid)  
1 medium-size onion  
0.5 dl olive oil  
1 tablespoon finely chopped parsley  
1 tablespoon honey  
1 tablespoon wine vinegar  
1 dl red wine  
1 teaspoon Dalmatia seasoning herbs (fresh or dried: oregano, thyme, basil, rosemary...)  
2 dl fish stock or lukewarm water  
salt and pepper



## Srdela pod limun

Svježe ubrani motar dobro operite u moru, nasjeckajte pa zalijte vinskim octom i pustite da (barem) preko noći odstoji u hladnjaku... ili pak koristite već ukiseljeni (kupljeni). Očišćene filete srdela složite u nemetalnu plitvicu pa prelijte limunovim sokom i pustite da odstoji 24 sata u hladnjaku. Začinite maslinovim uljem, solju pa služite sa prepečenim kruhom, nasjeckanom rajčicom i prethodno ukiseljenim motarom. Po volji možete dodati i malo maslina i ukiseljenih kapara a umjesto motara koristiti rokulu.

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12 velikih srdela  
1 dcl svježe cijeđenog limunova soka ili limete  
20 dag ukiseljenog motara (matara, petrovca)  
2 veće zrele rajčice  
4 žlice maslinova ulja  
morska sol i prstohvat čilija ili papra

## Sardines in lemon juice

*Wash the freshly picked samphire in seawater, chop it, pour vinegar over it and place it in the fridge overnight... or use some already pickled (purchased) samphire. Place the sardine fillets neatly in a non-metallic bowl and pour lemon juice over them. Leave them in the fridge for 24 hours. Season with olive oil, salt and serve with toasted bread, chopped tomato and pickled samphire. Alternatively, you can add some olives and pickled capers or use rocket (arugula) to replace samphire.*

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12 large sardines  
1 dl freshly squeezed lemon or lime juice  
200 g pickled samphire  
2 big ripe tomatoes  
4 tablespoons olive oil  
sea salt and dash of chilli or pepper







## Srdele s povrćem

Očistite srdele (skinite glavu i crijeva pa svaku srdelu prođite prstima ili papirnatim ubrusom da skinete krljušti) i lagano ih posolite. Povrće operite i narežite na manje kriške. U međuvremenu ugrijte dublju tavu ili wok i na malo maslinova ulja propirajte povrće. Miješajte i pirajte par minuta, posolite, dodajte timijan i origano, sve dobro promiješajte i dolijte 1 dcl mlake vode (ili ribljev / povrtnog temeljca). Nastavite pirjati dok povrće skoro ne omekša, preko njega dodajte posoljene i popaprene srdele, dolijte vino i prošek pa nastavite kuhati na srednje jakoj vatri pet minuta odnosno dok alkohol ishlapi a tekućina se reducira. Začinite preostalim maslinovim uljem, pospite nasjeckanim peršinom i služite toplo.

**50 dag** srdela  
**2** manje tikvice  
**2** srednje velika mlada krumpira  
**2** srednje velika crvena luka  
**1** kavena žličica timijana i origana  
morska sol i bijeli papar  
**0,5 dcl** maslinova ulja  
**1 dcl** bijelog vina  
**2** žlice prošeka  
**2** zrele rajčice (ili 8 cherry rajčica)  
**1** žlica svježeg sitno sjeckanog peršina

## Sardines with vegetables

*Gut and scale the sardines (remove head and guts and scale them using your fingers or a paper towel) and slightly salt them. Wash the vegetables and slice them into small pieces. Meanwhile, heat a deep frying pan or a wok and sauté the vegetables on some olive oil. Stir and sauté for a few minutes, add salt, thyme and oregano, stir it all well and pour 1 dl lukewarm water (or fish/vegetable stock). Continue to sauté until the vegetables are almost soft and place salted and peppered sardines over them. Pour wine and prosecco and continue to cook over a medium heat for five minutes i.e. until the alcohol has evaporated and the liquid has reduced. Sprinkle with the remaining olive oil, garnish with the chopped parsley and serve hot.*

**500 g** sardines  
**2** small zucchini (courgettes)  
**2** medium size early potatoes  
**2** medium size onions  
**1** teaspoon thyme and oregano  
sea salt and white pepper  
**0.5 dl** olive oil  
**1 dl** white wine  
**2** tablespoons prosecco  
**2** ripe tomatoes (or 8 cherry tomatoes)  
**1** tablespoon fresh finely chopped parsley



## Frigani gavuni

Na dobro ugrijanu (vrelu) tavu dodajte ulje i odmah dobro pobrašnjene gavune (papaline). Popecite s obje strane, ocijedite od svake masnoće na papirnatom ubrusu pa servirajte na rukoli koju ste nakapali limetom i začinite krupnom (samo ovlaš u mužaru usitnjenom) morskom solju. Ukrasite narezanim cherry rajčicama i rotkvicama (koje odlično idu uz frigane gavune).

---

40 dag gavuna (papalina)  
0,5 dcl ulja za prženje  
4-5 žlica brašna  
20 dag rukule  
½ limete / limuna  
krupna morska sol  
4-5 cherry rajčica  
4-5 rotkvica

## Fried smelts

*Heat a frying pan well and when it is hot add oil and then the smelts (or sprats), which have been sprinkled with flour. Fry them on both sides, drain from all greasiness on a paper towel and serve on the rocket (arugula) previously sprinkled with the lime. Season with sea salt (slightly pounded in a mortar). Garnish with sliced cherry tomatoes and radishes (which agree superbly with fried smelts).*

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400 g smelts (or sprats)  
0.5 dl frying oil  
4-5 tablespoons flour  
200 g rocket (arugula)  
½ lime / lemon  
sea salt  
4-5 cherry tomatoes  
4-5 radishes







## Škampi na gradele

Škampe operite, dobro posušite, natrljajte solju i stavite na dobro ugrijane gradele ili grill tavu. Grančicom ružmarina namočenom u maslinovu ulju mažite škampe tokom pečenja te prije i poslije svakog okretanja. Škampi su gotovi kad dobiju rumenu boju a dlačice na reпноj peraji 'izgore'. Služite ih prelivene maslinovim uljem, posoljene, popaprene i – po volji – posute svježe narezanim peršinom.

---

12 velikih škampa  
5 žlica maslinova ulja  
2 žlice peršina  
krupna morska sol i bijeli papar  
1 grančica ružmarina

## Grilled scampi

*Wash the scampi, dry them well, rub with salt and place on a well- heated grill-pan or barbecue grate. With a sprig of rosemary soaked in olive oil, brush the scampi during grilling, before, and after each turning. The scampi are ready when they have turned pink and the little hairs on their tail fins are 'burnt'. Serve them sprinkled with olive oil, salted, peppered and – if you like – garnished with freshly chopped parsley.*

---

12 big scampi  
5 teaspoons olive oil  
2 tablespoons parsley  
sea salt and white pepper  
1 sprig rosemary



## Škampi na buzaru

Škampe operite u hladnoj vodi i posušite, a rajčicama (po volji) ogulite kožicu (najlakše ćete to uraditi ako ih malo zarezete i na tren stavite u kipuću vodu) i narežite na manje komade. U dubljoj tavi, plitkoj teći ili woku na malo maslinova ulja na laganoj vatri najprije propirajte škampe pa dodajte češnjak, krušne mrvice, nasjeckane rajčice, pola peršina, posolite i popaprite. Dolijte vino i temeljac, pirjajte desetak minuta poklopljeno na laganoj vatri uz protresanje. Nastavite kuhati otvoreno dok alkohol posve ishlapi a tekućina se reducira u gušći umak. Pospite preostalim peršinom i, po volji, začinite s još malo ulja.

---

**1,5 kg** srednje velikih škampa

**1 dcl** maslinova ulja

**8** režnjeva češnjaka

**3** zrele srednje velike rajčice (cherry rajčice ili pelati)

**2 dcl** bijelog suhog vina

**2 žlice** krušnih mrvica

**2-3 žlice** sitno sjeckanog peršina

**1 dcl** ribljeg temeljca

morska sol i bijeli papar

## Scampi na buzaru

*Wash the scampi in cold water and dry them. Skin the tomatoes, if you like (the easiest way to do it is to score them a little and drop them for a moment into some boiling water) then chop them to small pieces. Take a deep frying pan, shallow saucepan or a wok, and first sauté the scampi on some olive oil over a low heat. Then add the garlic, breadcrumbs, and chopped tomatoes, half of the parsley, salt and pepper. Add the wine and stock. Simmer, covered over a low heat, slightly shaking the pan from time to time, for about ten more minutes. Continue to cook uncovered until the alcohol evaporates and the liquid is reduced to a thicker sauce. Sprinkle with the remaining parsley and, if you like, season with some more oil.*

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**1.5 kg** medium size scampi

**1 dl** olive oil

**8** garlic cloves

**3** ripe medium size tomatoes (or cherry tomatoes, or pelati)

**2 dl** dry white wine

**2 tablespoons** breadcrumbs

**2-3 tablespoons** finely chopped parsley

**1 dl** fish stock

sea salt and white pepper







## **Buzara** od kozica i kućica (vongola)

Polovici kozica očistite repiće a od glava u 2 dcl vode skuhajte temeljac. U dubljoj tavi na malo maslinova ulja pirjajte nasjeckani češnjak i peršin, i kad ocakli dodajte (pod vodom dobro isprane) kućice, malvaziju i temeljac od kozica. Pirjajte dok se školjke otvore, dodajte bijeli papar, krušne mrvice i repiće kozica. Pojačajte vatru i pirjajte (ne miješajući već samo protresajući posudu) dok se tekućina reducira na četvrtinu. Poslužite toplo uz prepečeni kruh.

---

50 dag većih kozica  
50 dag kućica (vongola)  
2 žlice maslinova ulja  
6 režnjeva češnjaka  
1 žlica sitno sjeckanog peršina  
1 dcl malvazije  
malo bijelog papra  
2 žlice krušnih mrvica

## **Buzara** Shrimps and Vongole (clams)

Separate the tails from the heads of half of the shrimps and boil them in 2 dl of water, which you should reserve and use as stock. Take a deep frying pan and soften chopped garlic and parsley on some olive oil. When ready, add the clams (well rinsed under running water), the wine and shrimp stock. Simmer until the shells open and then add white pepper, breadcrumbs and shrimp tails. Increase the heat and sauté. Do not stir; just shake the pan until the liquid is reduced to a quarter. Serve hot with toasted bread alongside.

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500 g big shrimps  
500 g vongole (clams)  
2 tablespoons olive oil  
6 garlic cloves  
1 tablespoon finely chopped parsley  
1 dl Malvazia white wine  
dash of white pepper  
2 tablespoons breadcrumbs



## Dagnje sa slanutkom

Slanutak preko noći namočite u hladnoj vodi pa ga skuhajte i ocijedite. Pod mlazom hladne vode četkom očistite školjke, stavite ih u wok ili veću posudu, podlijte s pola čaše mlake vode, poklopite i držite na vatri desetak minuta dok se sve školjke otvore. Odlijte trećinu tekućine u kojoj su se kuhale školjke pa dodajte vino, prošek, narezani bijeli i zeleni dio mladog luka, malo papra, skuhanu slanutak i ukiseljene lučice. Ugasite vatru, sve promiješajte, poklopite i pirjajte četiri-pet minuta poklopljeno a onda još pet minuta bez poklopca. Kad se tekućina reducira napola dodajte kriške limete/limuna, maslinovo ulje i poslužite toplo.

---

**1 kg** svježih dagnji  
**1** vezica mladog luka (mlade kapulice)  
malo bijelog papra  
**40 dag** skuhanog slanutka (ili konzerviranog)  
**2-3 žlice** maslinova ulja  
**0,5 dcl** prošeka  
**0,5 dcl** malvazije  
dvadesetak ukiseljenih lučica  
**4** tanke kriške limete (ili limuna)

## Mussels with chickpeas

*Pre-soak the chickpeas in cold water overnight, then boil them, and sieve. Scrub the shells with a brush under running cold water and place them in a wok or large saucepan. Pour in half a glass of lukewarm water, cover them and keep over the heat for about ten minutes until all the shells open. Pour out one third of the liquid in which the shells were cooked and add wine, prosecco, chopped white and green parts of the young onions, some pepper, boiled chickpeas and pickled little onions. Turn down the heat, stir everything, cover and simmer for four to five minutes and then uncovered for another five minutes. When the liquid is reduced to a half, add lime/lemon slices and olive oil and serve hot.*

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**1 kg** fresh mussels  
**1 bunch** of young onions  
dash of white pepper  
**400 g** boiled chick-peas (or tinned)  
**2-3 tablespoons** olive oil  
**0.5 dl** prosecco (sweet Dalmatian wine)  
**0.5 dl** Malvazia white wine  
about twenty small pickled onions  
**4 thin slices** of lime (or lemon)







## Dagnje na crvenu buzaru

Pod mlazom hladne vode četkom očistite školjke i stavite ih u veću posudu za kuhanje ili, još bolje, u wok. Podlijte s pola čaše mlake vode, poklopite i držite na vatri dok se sve školjke otvore. Izvadite školjke iz woka i stavite ih za tren sa strane a u woku sačuvajte pola tekućine. Dodajte sitno sjeckane cherry rajčice (ili zrele rajčicu), mladi luk (samo bijeli dio), maslinovo ulje, začinsko bilje i pirjajte pet-šest minuta. Vratite školjke u wok ili posudu, dodajte masline i bijelo vino pa pirjajte još par minuta dok se tekućina malo reducira. Poslužite toplo.

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**1 kg** svježih dagnji  
**1** vezica mladog luka (mlade kapulice) ili 2 mala poriluka  
**3** veće zrele rajčice (ili 20 cherry rajčica)  
**1** žličica mediteranskog začinskog bilja  
**20** zelenih maslina  
malo bijelog papra  
**0,5 dcl** maslinova ulja  
**1 dcl** bijelog suhog vina

## Mussels in savoury and tomato broth (crvena buzara)

*Scrub the shells with a brush under running cold water and place them in a large saucepan or, even better, a wok. Pour in half a glass of lukewarm water, cover them and keep over the heat until all the shells open. Take the shells out of the wok and leave them aside for a moment, keeping half of the liquid in the wok. Add finely chopped cherry tomatoes (or the ripe tomatoes), spring onions (only the white part), olive oil, seasoning herbs, and sauté for five to six minutes. Return the shells into the wok or saucepan, add chopped olives and white wine and continue to sauté for another few minutes until the liquid is somewhat reduced. Serve hot.*

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**1 kg** fresh mussels  
**1** bunch of spring onions or 2 small leeks  
**3** large ripe tomatoes (or 20 cherry tomatoes)  
**1** teaspoon Mediterranean seasoning herbs  
**20** green olives  
pinch of white pepper  
**0.5 dl** olive oil  
**1 dl** dry white wine





## BAKALAR

Bakalar se, baš kao i većina tradicijskih gastro-ikona, uzduž obale pa i u Splitu priprema na "mali milijun načina". Gioia Calussi u svojim dvjema knjigama posvećenim gastronomskom naslijeđu Dalmacije i Splita, spominje i "bacalla alla dalmata" koji se u zemljanom loncu ili teći priprema s pobrašnjanim bakalarom, ploškama krumpira, tučenim češnjakom, slanim srdelama, šalšom od poma, kapulom... Stari recepti za bakalar 'in bianco' ili 'na bilo' slični su na cijeloj jadranskoj obali. Bakalar se namoči preko noći, potom tuče drvenim batom i kuha u slanoj vodi s lovorovim listom te očisti. Zatim se još jednom dobro natuče sve dok ne postane kao pire. Brojne verzije temeljnog recepta postoje i za bakalar 'na crveno' odnosno bakalar na brudet. Bakalaru se osim češnjaka, peršina, krumpira i maslinova ulja u 'crvenoj' inačici najčešće dodaje kombinacija sušenih i pasiranih rajčica s malo vinske kvasine i prstohvat šećera da, kao u šalši, 'ubije kiselost'. Nisu naravno rijetki ni drugi dodaci poput pinjola, suvica (groždica) ili pak crnih pečениh maslina i filetiranih slanin inčuna.

Sušeni bakalar u naše je krajeve dospio u 15. stoljeću iz Venecije. Kažu da povijesne zasluge za to pripadaju trgovcu i kapetanu Pietru Querini koji je doživio brodolom na obalama Norveške te postao prvi mletački 'uvoznik' bakalara. Vremenom su se razne venecijanske inačice, primjerice 'pasticcio' ili prženi (panirani) bakalar, udomačile i u Istri i u Dalmaciji.

## COD

*Like most of the traditional gastronomic icons, dried cod is cooked in thousands of ways all along the coast, Split included. In her two books dedicated to the gastronomic heritage of Dalmatia and Split, among other things Gioia Calussi mentions 'bacalla alla Dalmazia', cod cooked in an earthen (terracotta) pot or saucepan, sprinkled with flour, potato slices, crushed garlic, salted sardines, tomato sauce, onions... The old recipes for cod 'in bianco' are similar along the Adriatic coast. The dried cod is pre-soaked overnight and then tenderized with a wooden mallet. After being cooked in salted water with a bay leaf, bones are separated and it is mashed until it becomes like a TK-pureé. There are also numerous versions of the basic recipe for cod brodetto. Besides garlic, parsley, potatoes and olive oil, a combination of dried and strained tomatoes with a little wine vinegar are most often added to the cod brodetto, as well as a dash of sugar to reduce the acidity, as in tomato sauce. You can naturally often find other ingredients, such as pine kernels, raisins or baked black olives or filleted salted anchovies.*

*Dried cod first came to our region from Venice in the 15th century. It is said that historic merit is given to the tradesman Pietro Querini, who had been shipwrecked off the Norwegian coast, and so was the first to 'import' cod. Owing to this, various Venetian dishes like, for example, 'pasticcio' or fried (breaded) cod, were adopted in Istria and Dalmatia.*



## Bakalar na brudet

Sušeni bakalar močite par dana mijenjajući vodu dva puta dnevno. Kad posve omekša ogulite kožu i očistite meso od kosti. Na maslinovu ulju 'šufigajte' kapulu rezanu na listiće i bakalar, a kad malo zažuti dodajte očišćeni krumpir rezan na ploške. Posolite, popaprite pa podlijte vodom (da se sve pokrije) i kuhajte na jakoj vatri. Smanjite na lagano pa dodajte konšervu zamučenu u malo vruće vode i meda. Protresite teču i kuhajte na lagano dok bakalar i krumpir posve omekšaju. I dok kuhate povremeno protresite teču. Dok se bakalar kuha, od riblje kože, kosti i malo zelenja za juhu skuhaite temeljac, procijedite i sačuvajte ga. Kad se temeljac ohladi možete ga uliti u vrećice za led i zamrznuti u hladnjaku. Možete ga koristiti za jela od smrznutog bakalara da im malo pojačate okus ili pak kao obični riblji temeljac.

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1 sušeni bakalar srednje veličine  
1 velika kapula (crveni luk)  
2 srednja krumpira  
1 dcl maslinova ulja  
1 žlica pirea od rajčica (konšerve)  
1 žličica meda  
sol i papar

## Cod brodetto

*Soak the dried cod for a few days changing the water (twice a day). When it becomes quite soft, skin it and remove the bones. Sauté the sliced onion and the cod on olive oil, and as soon as it softens, add peeled, washed and sliced potatoes. Add salt and pepper, water to cover everything and bring it to the boil over a high heat. Lower the heat and add the tomato TK-purée melted in some hot water and honey, shake the saucepan and then simmer until both cod and potatoes become quite soft. While cooking, shake the saucepan from time to time. While the cod is being cooked, make some stock by cooking the skin and bones with some soup vegetables, sieve and save. When the stock is cool, you can pour it into plastic bags and freeze it. You can use this when preparing dishes from frozen cod to add more aromas, or as a simple fish stock.*

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1 medium size dried cod  
1 big onion  
2 medium size potatoes  
1 dl olive oil  
1 tablespoon tomato TK-purée  
1 teaspoon honey  
salt and pepper







## Bakalar na bijelo

Bakalar namačite dva dana u hladnoj vodi (povremeno mijenjajte vodu) pa ga očistite od drače i kože te stavite kuhati (neka voda dobro prekrije bakalar). Kada uzavre dodajte malo soli i papar u zrnu i nastavite kuhati dok posve omekša. Tada dodajte očišćeni krumpir rezan na ploške, nasjeckani češnjak i peršin i maslinovo ulje pa kad je gotov krumpir promiješajte i poslužite dok je toplo.

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70 dag suhog bakalara  
70 dag krumpira  
1 glavica češnjaka  
2 žlice svježeg sitno sjeckanog peršina  
5-6 zrna crnog papra  
krupna morska sol  
1 dcl maslinova ulja

## Cod 'in bianco

*Soak cod in cold water for two days (change water from time to time) then separate it from bones and skin and put it into a pot (pour enough water to cover the cod completely). When brought to the boil, add a bit of salt and a few peppercorns and continue cooking until it is almost quite soft. Now add peeled, washed and sliced potatoes, chopped garlic and parsley, and olive oil. When the potatoes are ready, serve hot.*

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700 g dried cod  
700 g potatoes  
1 garlic bulb  
2 tablespoons fresh finely chopped parsley  
5-6 peppercorns  
sea salt  
1 dl olive oil



## Pašteta od bakalara

Sušeni bakalar močite nekoliko dana mijenjajući vodu dva puta dnevno. Kad posve omekša ogulite kožu i očistite meso od kosti pa ga četrdesetak minuta kuhajte u vodi. Dok se bakalar kuha kožu i kosti zajedno s malo zelenja za juhu skuhaite najprije da zavrije a onda još petnaestak minuta na srednje jakoj vatri u pola litre vode. Riblju kožu, kosti i zelenje protisnite u tješku za krumpir da puste još svog soka u juhu, pa sve procijedite i sačuvajte dobiveni bistri temeljac. (Možete ga potom ohladiti i staviti u vrećice za led te zamrznuti u hladnjaku). Kuhani bakalar usitnite u paštetu u blenderu (ili mikseru) zajedno s mlijekom, maslinovim uljem, češnjakom i peršinom. Po potrebi dodajte malo temeljca. Paštetu dobro ohladite i spremite u hladnjak gdje može trajati nekoliko dana. Prije posluživanja ju po želji možete dodatno poskropiti maslinovim uljem.

Pašteta se može poslužiti kao namaz na toplom – prepečenom – kruhu, kao sastojak za bruschette, rižote, umake za tijesta a prija i u mnogim drugim kombinacijama. Idealna je kao namaz na feticama tikvice popržene na gradelama ili na grill tavi.

1 sušeni bakalar srednje veličine  
4 režnja češnjaka  
2 žlice mlijeka  
1 dcl maslinova ulja  
1 žlica nasjeckanog peršina  
sol i papar

## Cod pâté

*Soak the dried cod for a few days changing the water (twice a day). When it becomes quite soft, skin it, remove the bones, and cook it in water for about forty minutes. While the cod is being cooked, cook skin and bones with some soup vegetables, first just to bring it to the boil and then for another fifteen minutes or so over a medium heat in a small amount of water (half a litre). Press fish skin, bones and soup vegetables in the tomato press to add more juice to the soup, sieve and save the obtained stock. (You can then cool it, pour it into plastic bags and freeze it). Blend or mix the cooked cod together with the milk, olive oil, garlic and parsley into the pâté. Cool the pâté well and then put it in the refrigerator where you can keep it for several days. Before serving, you can sprinkle it with some more olive oil if you wish.*

*The pâté can be served as a spread on warm toasted bread, as an ingredient for brochettes, risottos and pasta sauces, and it is also agreeable in many other combinations. It is also ideal as a spread over slices of grilled zucchini (courgette).*

1 medium size dried cod  
4 garlic cloves  
2 tablespoons milk  
1 dl olive oil  
1 tablespoon chopped parsley  
salt and pepper







## Fritule za Badnju noć

Od navedenih sastojaka umijesite tijesto, a u međuvremenu u loncu zagrijte ulje za pečenje fritula. Smjesu za fritule uzmite u šaku pa ju istiskujući žličicom stavljajte u vrelo ulje. Kad fritule zarumene izvadite ih iz ulja i stavite da se ocijede pa ih pospite finim 'štaub' šećerom.

---

2 jaja  
2 žumanjca  
2 vanilin šećera  
1 prašak za pecivo  
4 jogurta  
50 dag oštrog brašna  
malo domaćih grožđica (suvica)  
naribana korica domaće naranče  
naribana korica domaćeg limuna  
1 bičerin (čašica) ruma ili domaće voćne rakije  
ulje za prženje  
'štaub' šećer

## Fritule (plain dark-flour fritters) for Christmas Eve

*Mix all the ingredients together to make the dough. Meanwhile, heat the oil in a pan. Take a handful of dough and then, squeezing it out of your fist with a spoon put it into the hot oil. When the fritters become brown, take them out of the oil and leave them to drain. Sprinkle the fritters with caster sugar.*

---

2 eggs  
2 yolks  
2 sachets of vanilla sugar  
1 sachet of baking powder  
4 yogurts  
500 g plain flour  
some raisins  
grated orange zest  
grated lemon zest  
1 little glass of rum or home made fruit brandy  
frying oil  
caster sugar



## Paradižot

Razdvojite žumanjke od bjelanjaka pa bjelanjak kojem ste dodali samo mrvicu soli, stucite u čvrsti snijeg. Mlijeko stavite u posudu za kuhanje, dodajte mu grančicu s cvijetom ružmarina i pustite da stoji pola sata. Izvadite grančicu, dodajte vanilin šećer, pustite da uzavre i u kipuće mlijeko žlicom stavljajte žličnjake od bjelanjka. Dobivene kuhane žličnjake izvadite iz mlijeka i ocijedite pa stavite u posudu čije ste dno prethodno prekrili keksima poškropljenim travaricom i posutim s malo naribane limunove korice. Sačuvane žutanjke u posudi za kuhanje zamutite sa šećerom i lagano dolijevajte vrelo mlijeko uz miješanje. Kuhajte na laganoj vatri uz miješanje dok se smjesa malo zgusne pa je polako ulijte u zdjelu s keksima i bjelanjcima. Preko svega naribajte čokoladu, pustite da se ohladi na sobnoj temperaturi i stavite u hladnjak da se dobro rashladi. Jedite hladno uz prošek ili desertno vino.

**1 l** mlijeka aromatiziranog cvijetom ružmarina

**4** jaja

**4 žlice** šećera

**1** vanilin šećer

**2 žlice** brašna

malo ribane korice limuna

malo travarice (najbolja je anizeta)

**5-6** keksa

čokolada s kakaom iznad 60 posto (ili za kuhanje)

par zrna soli

grančica s cvijetom ružmarina (po volji)

## Paradižet

*Separate egg yolks from egg whites, and then whisk egg whites to stiff peak, having added a few grains of salt. Pour milk into a pot, add a sprig of flowering rosemary and leave it for half an hour. Take the rosemary out, add vanilla sugar, bring it to the boil and then, using two tablespoons fold in the whisked egg white "snowballs". Take the cooked snowballs out of the milk, drain and place them in a bowl, where you have already covered the bottom with biscuits splashed with travarica and sprinkled with grated lemon zest. In a pot, mix the yolks with sugar and, stirring constantly, slowly add boiled milk. Cook over a low heat stirring until the mixture thickens and then pour it slowly into the bowl with biscuits and snowballs. Grate some chocolate over the top, let it cool to room temperature and then put it in the refrigerator to chill well. Eat cold with prosecco or a desert wine.*

**1 l** milk flavoured with rosemary flower

**4** eggs

**4 tablespoons** sugar

**1** vanilla sugar

**2 tablespoons** flour

a bit of grated lemon zest

a splash of travarica (herb-flavoured brandy – anisette is the best)

**5-6** biscuits

chocolate with over 60% cocoa (or cooking chocolate)

a few grains of salt

a sprig of flowering rosemary (optional)

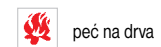




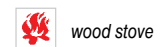


Restorani

*Restaurants*



peć na drva



wood stove



## ADRIANA

Obala Hrvatskog narodnog preporoda 8  
Tel.: +385 (0)21 340 000  
[www.hotel-adriana.com](http://www.hotel-adriana.com)

Inside seating for 90  
Outside seating for 100



## ATLANTIDA

Trumbičeva obala 13  
Tel.: +385 (0)21 490 748

Inside seating for 35  
Outside seating for 70



## ADRIATIC GRAŠO

Uvala baluni b.b.  
Tel.: +385 (0)21 398 560  
[www.adriatic-graso.com](http://www.adriatic-graso.com)

Inside seating for 100  
Outside seating for 120



## BABILON

Washingtonova 13  
Tel.: +385 (0)21 344 777  
[www.restoran-babilon.com](http://www.restoran-babilon.com)

Inside seating for 80  
Outside seating for -



## APETIT

Šubićeva 5  
Tel.: +385 (0)21 332 549  
[www.apetit-split.hr](http://www.apetit-split.hr)

Inside seating for 80  
Outside seating for -



## BAJAMONTI

Trg Republike 1  
Tel.: +385 (0)21 341 033

Inside seating for 200  
Outside seating for 200



## ARGOLA

Stinice 12  
Tel.: +385 (0)21 393 470

Inside seating for 90  
Outside seating for -



## BENEDIKT

Šetalište Marina Tartaglie (uvala Bene)  
Tel.: +385 (0)21 314 201

Inside seating for 80  
Outside seating for 150





**BOBAN** 

Hektorovićeva 49

Tel.: +385 (0)21 543 300

[www.restaurant-boban.com](http://www.restaurant-boban.com)

Inside seating for 80

Outside seating for 150



**BOTA-ŠARE** 

Bačvice b.b.

Tel.: +385 (0)21 488 648

[www.bota-sare.hr](http://www.bota-sare.hr)

Inside seating for 80

Outside seating for 40



**CENTRAL**

Narodni trg 1

Tel.: +385 (0)21 317 835

Inside seating for 70

Outside seating for 80



**DUJE**

Ulica slobode 16

Tel.: +385 (0)21 548 100

[www.restoranduje.hr](http://www.restoranduje.hr)

Inside seating for 110

Outside seating for -



**F - Restoran**

Obala Lazareta 3

Tel.: +385 (0)21 360 114

[www.f-caffe.com](http://www.f-caffe.com)

Inside seating for 200

Outside seating for -



**GUSAR** 

Špinutska 69

Tel.: +385 (0)21 385 136

Inside seating for 200

Outside seating for 100



**IMPERIUM - Restaurant & Cake Shop**

Gat Sv. Duje (trajektni terminal / ferry terminal)

Tel.: +385 (0)21 338 555

[www.imperium.hr](http://www.imperium.hr)

Inside seating for 600

Outside seating for 300



**JUGO** 

Uvala baluni b.b.

Tel.: +385 (0)21 398 900

Inside seating for 80

Outside seating for 80





## KADENA

Ivana pl. Zajca b.b.  
Tel.: +385 (0)21 389 400  
[www.restorankadena.com](http://www.restorankadena.com)

Inside seating for 52  
Outside seating for 52 + 30 lunch bar



## LUXOR

Kraj Sv. Ivana 11  
Tel.: +385 (0)21 341 082  
[www.lvxor.hr](http://www.lvxor.hr)

Inside seating for 80  
Outside seating for -



## KALAFATIĆ

Cvjetna 1  
Tel.: +385 (0)21 389 101

Inside seating for 120  
Outside seating for 50



## TOČ

Šegvića 1  
Tel.: +385 (0)21 488 409

Inside seating for 20  
Outside seating for 40



## LE MONDE

Plinarska 6  
Tel.: +385 (0)21 322 264, 322 265

Inside seating for 60  
Outside seating for -



## NOSTROMO

Kraj Sv. Marije 10  
Tel.: +385 (0)91 405 6666

Inside seating for 40  
Outside seating for -



## LUČICA

Lučica 7  
Tel.: +385 (0)21 386 763

Inside seating for 60  
Outside seating for 150



## MARUL

Trg Braće Radića 2 (Voćni trg)  
Tel.: +385 (0)21 339 068  
[www.konobamarul.com](http://www.konobamarul.com)

Inside seating for 40  
Outside seating for 52





## MEDITERANIUM Lounge Bar & Restaurant

Put Firula 6

Tel.: +385 (0)21 782 379

[www.mediteraniumsplit.com](http://www.mediteraniumsplit.com)

Inside seating for 60

Outside seating for 120



## PIMPINELLA

Spinčićeva 2a

Tel.: +385 (0)21 389 606

Inside seating for 40

Outside seating for 18



## RE DI MARE

Lučica 4

Tel.: +385 (0)21 386 789

[www.redimare.com](http://www.redimare.com)

Inside seating for 120

Outside seating for 80



## STARI MORNAR

Osmih Mediteranskih igara 9

Tel.: +385 (0)21 347 454

[www.stari-mornar.com](http://www.stari-mornar.com)

Inside seating for 180

Outside seating for 200



## STELLON

Bačvice plaža b.b.

Tel.: +385 (0)21 489 200

Inside seating for 70

Outside seating for 100



## VELUM

Uvala baluni 1

Tel.: +385 (0)21 398 439

[www.restaurant-velum.com](http://www.restaurant-velum.com)

Inside seating for 150

Outside seating for 80



## VILLA ROSSINA

Preradovićevo šetaliste 3

Tel.: +385 (0)21 488 570

Inside seating for 120

Outside seating for 50



## ZRNO SOLI

Uvala baluni 8 (ACI)

Tel.: +385 (0)21 399 333 • Mob.: +385 (0)91 561 2284

[www.zrnosoli.hr](http://www.zrnosoli.hr)

Inside seating for 50

Outside seating for 50





# Dalmatian Restaurants

## BAJAMONT

Bajamontijeva 3  
Mob.: +385 (0)99 253 7441

Inside seating for 20  
Outside seating for 15



## KOD JOZE

Sredmanuška 4  
Tel.: +385 (0)21 347 397

Inside seating for 60  
Outside seating for 50



## DALMATINO

Put Sv. Lovre 2b  
Tel.: + 385 (0)21 320 004

Inside seating for 120  
Outside seating for 60



## Konoba-pizzeria LEUT

Siriševića 1  
Tel.: +385 (0)21 490 944

Inside seating for 25  
Outside seating for 25



## FIFE

Trumbićeva obala 11  
Tel.: +385 (0)21 345 223

Inside seating for 140  
Outside seating for 30



## LUČAC

Petrova 2  
Tel.: +385 (0)21 490 266

Inside seating for 26  
Outside seating for 20



## Konoba HVARANIN

Ban Mladenova 9  
Mob.: +385 (0)91 767 5891

Inside seating for 30  
Outside seating for -



## MATEJUŠKA

Tomića stine 3  
Tel.: +385 (0)21 355 152

Inside seating for 27  
Outside seating for 10





## OŠTARIJA KOD VIĐAKOVIH

Bračće Kaliterna 8  
Tel.: +385 (0)21 489 106

Inside seating for 115  
Outside seating for 80



## Konoba STARE GREDE

Domovinskog rata 46  
Tel.: + 385 (0)21 485 501

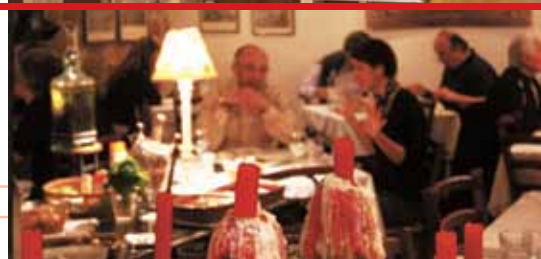
Inside seating for 60  
Outside seating for -



## ŠPERUN

Šperun 3  
Tel.: +385 (0)21 346 999

Inside seating for 50  
Outside seating for 16



## Konoba trattoria TINEL



Tomića Stine 1  
Tel.: +385 (0)21 355 197  
[www.trattoria-tinel.com](http://www.trattoria-tinel.com)

Inside seating for 90  
Outside seating for 20



## Konoba TINITA

Prilaz Bračće Kaliterna 6  
Tel.: +385 (0)21 488 668

Inside seating for 50  
Outside seating for -



## VAROŠ



Ban Mladenova 7  
Tel.: +385 (0)21 396 138  
[www.konobavaros.com](http://www.konobavaros.com)

Inside seating for 70  
Outside seating for -



## VAŠ KUTAK

Domovinskog rata 36  
Tel.: +385 (0)21 485 823

Inside seating for 50  
Outside seating for -

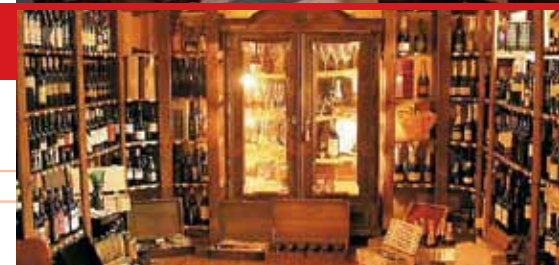


## Enoteca's

### Enoteka TERRA

Prilaz Bračće Kaliterna 6 • Tel.: +385 (0)21 314 800 • [www.vinoteka.hr](http://www.vinoteka.hr)

Inside seating for -  
Outside seating for -





# Wine Restaurants

## PARADOX WINE & CHEESE BAR

Poljana Tina Ujevića 2

Tel.: +385 (0)21 395 854

Inside seating for 40

Outside seating for 30







Split

*Tourist board of Split*  
TURISTIČKA ZAJEDNICA

Obala Hrvatskog narodnog preporoda 7  
HR-21000 Split, CROATIA  
Tel.: +385 (0)21 348 600  
touristboard@visitsplit.com

[www.visitsplit.com](http://www.visitsplit.com)



