

## Easter Lamb

Romanian Easter is one of the few holidays when locals replace pork. Lamb is preferred instead, and you'll find a diversity of lamb dishes in every house this time of the year. The most common and delicious dishes are the lamb steak cooked slowly and patiently in the oven, lamb borsch and the favorite **drob de miel**, a mouth-watering mixture of lamb organs, onion, garlic and plenty of green herbs like red orache, parsley and dill.



## Easter Cheese Cake

### Dough:

480 g flour \* 1 cube of fresh yeast = 25 g \* 150 ml of milk \* 65 ml of oil \* 1 tablespoon butter \* 3 eggs (yolks) \* 1 tablespoon of lemon peel \* 1 vanilla essence \* 1 teaspoon of salt \* 135 grams of sugar \* 1 tablespoon butter for greasy form.

### Filling:

3 eggs + 1 yolk \* 350 g of cow's cheese \* 1-2 tablespoons of flour \* 1 teaspoon of ground cinnamon \* 1 tablespoon butter \* 1/2 cup of sugar \* 50 g of white raisins \* 1 vanilla essence \* 1 tablespoon with lemon peel \* 2 tablespoons of fermented, slightly greased sour cream (Optional!)

### Method of preparation:

1. Prepare the maize from flour, hot milk and yeast. Separately, beat the eggs with milk, sugar, vanilla, lemon dressing, rum and salt. Heat this soda and mix until the sugar dissolves. Mix butter with butter and heat up to 40 ° C (when hot melt liquid). Over the rest the flour, add the hot soda, the cucumber, and knead, then add the fat gradually, stirring continuously.



2. Let the hip grow up, giving it back twice. After the dough has grown enough, it lies in a round sheet, stopping a piece from which a thin wick is cut, cut in two, then binds.

3. Mix all ingredients for filling. After soaking, brush the butter with a dough, pour the dough sheet, then pour the stuffing, form a cross with the knotted dough wicks that are placed on top, then anoint with the yolk and bake in the oven at 175 ° C for 45-50 minutes.

4. Allow the cake to cool in shape; then it can be cut and served!



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- Traditional food—

12th –16th March 2018

*"A nation without traditions is a people without a future." - Alberto Lleras Camargo*

## Drob recipe

### Ingredients:

- \* liver from a lamb
- \* heart from a lamb
- \* lungs from a lamb
- \* a lamb peritoneum
- \* 5 green onions
- \* 3 green garlic
- \* 2 tbs chopped green parsley
- \* 1 tbs chopped green dill
- \* 1 raw egg
- \* 4-5 boiled eggs
- \* 2 tbs sour cream
- \* 1 tbs oil
- \* salt and pepper



Boil the liver, heart and lungs in a pot. Wash the peritoneum and let it to cool. Take the boiled organs out on a plate and put them in the fridge (for at last 6 hours). Put the organs together with onion, garlic, parsley, dill and 2 boiled eggs through the hewing machine. Put the mixture in a bowl; add the raw egg, salt, pepper and the sour cream. Grease a pot with oil or butter; lay the peritoneum at the bottom of the pot. The fat side of peritoneum must be inside. Put 1/2 of the mixture over the peritoneum. Align the rest of eggs in the middle ( in one piece or cut in 2 pieces). Then raise the margins of peritoneum the way an envelop is closed. Grace the whole thing and bake it in the oven for about an hour.

Can be served warm (cut in slices) as main dish near any kind of garnish but it's more healthy to serve it cold like appetizer.



**Dyed eggs** are traditional food at Easter, but of course in this category we cannot include the beautiful hand painted eggs, which are emptied of their contents. Such eggs are purely decorative. Everywhere in Romania, in the Great Thursday, eggs are dyed in red, yellow, green, blue or black, each of these colors having its special meaning, for example red stands obviously for the blood of Christ, green is a symbol of passing from Winter to Spring and black stands for Jesus suffering on the cross. the refrigerator for 30 minutes. After 30 minutes, the fish should develop a subtle glazy or shiny appearance.

## Painted Eggs

There's no Easter without painted eggs. While the Orthodox religion considers the red eggs as a symbol of the suffering Jesus Christ endured, most Romanians paint them because it's fun and traditional. Plus, you get to enter an egg knocking competition each of the three Easter days. Although they were initially painted only in red to symbolize the blood of Jesus Christ, today you'll see them in plenty of vivid colors. In some parts of Romania, especially Bucovina, painting Easter eggs became an art.



Related to eggs we should not forget the traditional custom of knocking the eggs. This starts the first day of Easter and it continues till the Great Sunday. When cracking eggs the two parts involved should say "Christ is risen!", and the answer to this is "He is truly risen!" – this is also the greeting that replaces the common "hello" till the Great Sunday. There are many superstitions related to this custom, one saying that the one whose egg cracks first will die younger than his opponent.

