# TRADITIONAL DISHES OF THE HONT REGION

#### SWEET DISHES

# SLIVKOVÉ KNEDLE-PLUM DUMPLINGS

- Made from potato dough
- Plums are coverd with the dough and shaped into dumplings
- Boiled in boiling water for 10 minutes
- Powdered with poppy seeds or breadcrumbs
- Potato dough: Potatoes, flour and salt





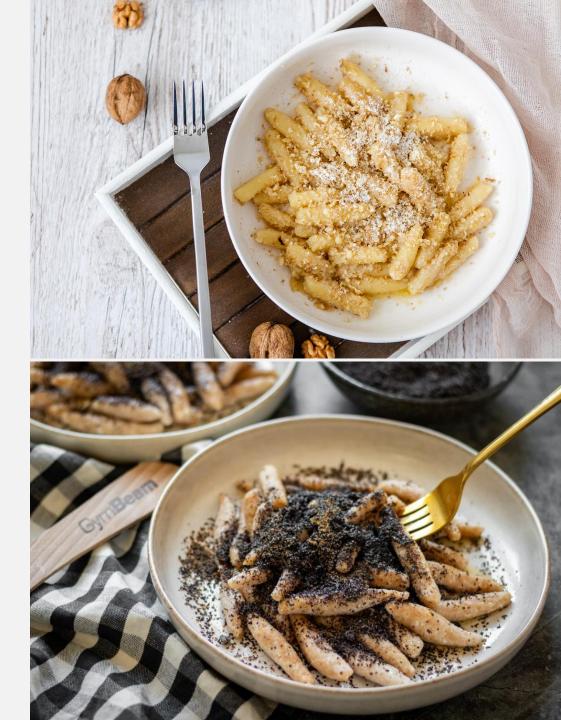


### PIROHY-DUMPLINGS

- Made from potato dough
- Filled with jam or curd
- Shaped into semicircle and cooked in boiling water
- Powdered with poppy seeds or breadcrumbs

# ŠÚĽANCE

- Pieces of rolled potato dough
- Cooked in boiling water for 5 minutes
- Sprinkled with Poppy seeds or breadcrumbs





# ŠTRÚDĽA-STRUDEL

- Type of layered pastry with sweet filling
- Most common fillings are aplles, curd, wallnuts or poppy seeds
- After it is baked it may be sprinkled with icing sugar

#### SALTY DISHES



#### BRYNDZOVÉ HALUŠKY- GNOCCHI WITH SHEEP CHEESE

- Gnocchi with cheep cheese are a Slovak national dish.
- The base consist of potatoes, flour and salt.
- Gnocchi are optionally sprinkled with cooked bits of smoked pork fat or bacon, and chives or spring onions.



## ZEMIAKOVÉ LOKŠE - POTATO PANCAKES

- Potato pancakes are made from boiled potatoes, which are grated and mixed with flour and salt.
- The dough is prepared and rolled into the thinnest circles, which are baked dry on a hot plate.
- In Slovakia, the salty variant is more popular, finished pancakes are spread with pork fat(preferably goose) or stuffed with sauerkraut or minced meat





#### HARUĽA - CRISPY POTATO PANCAKES

 Potato pancakes are shallowfried pancakes of grated or ground potato, flour and a binding ingredient such as egg, often flavored with grated garlic or onion and seasoning.

 This food are usually served with sour cream, white yogurth or filled with meat. HRÍBOVÁ MRVENICA -MUSHROOM CRUMBS SOUP

- It's a traditional soup of our grandmothers.
- Soup base consists of muschrooms, potatoes cut into a small pieces, chopped onion and some spieces.
- In the end of cooking, add into soup crumbs which consists of flour, egg and salt.



#### DELICACIES

### TYPICAL SWEETS

- Horalky Wafers in chocolate around with peanut cream.
- <u>Kávenky</u> Wafers with coffee cream.
- <u>Mila</u> Wafers with milk cream in cocoa icing.
- <u>Perník</u> Gingerbread with plum jam in chocolate.
- <u>Miňonky</u> Wafers with cocoa cream in cocoa icing.
- <u>Sójova tyčinka</u> Soy sweet in the shape of a cylindrical stick.
- <u>Alaska</u> Corn tubes with different types of flavors.





### SEDITA

 Sedita is company in Slovakia witch produce sweet products like cookies and other sweets.

























## CANDIES

- **Doxy** Candies with fruit flavors and pictures.
- <u>Bonpari</u> Fruit flavored candies.
- <u>Hašlerky</u> Herb and menthol flavored drops.
- <u>Pez</u> Delicate menthol candies with various fruit flavors.
- <u>Snehulky</u> A mix of menthol-eucalyptus, menthol-lime and menthol-strawberry candies.













## SALTY

- Chrumky Peanut flavored corn crisps.
- <u>Slovakia chips</u> Fried potato chips in different flavors.
- <u>Lupienky</u> Fried potato salted snack.
- <u>Tyčinky</u> Salted crunchy delicacy.















BEZOBALOVÝ OBCHOD- SYPANÉ U GRÉTKY ZERO WASTE STORE

