Recepty - slovenské špeciality :)

Roast duck



Ingredients:

medium duck, salt.

Procedure

Firstly, we need to salt a duck from the outside and the inside. Then, we need to keep it in the cold place (e.g. a fridge). Before roasting, we rinse it, put it into the baking dish and slowly roast for two hours covered with. Turn it every half hour and stab it. After two hours, uncower the baking dish and roast the duck till is crispy.

Stewed red cabbage



Ingredients:

2 onions, oil, 600 g red cabbage, caraway, sugar, vinegar, salt.

Procedure

We cut the onion, put in the frying pan with oil, add chopped cabbage, add some water, caraway, salt and we stew till soft. Then we add there sugar and vinegar.

„Lokshe“ - Salty pancakes



Ingredients:

800 g potatoes, 150 g whole flour, salt, duck fat.

Procedure

We boil jacket potatoes then let them cool down. We peel and, press them, add flour and salt, make dought, cut it into smaller pieces which we roll into thin pancakes. We fry them without fat or oil on the frying pan. After

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frying, we spread it with duck fat and serve them to duck or goose.

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