1. Štrukli

Specialty of almost the whole of north western Croatia. They can be both salty and sweet; and boiled, and baked, and boiled and baked; and soup, and appetizer, and dessert, and main course and stand-alone small dish. The ingredients needed for cheese strudels are one cow's cheese, eggs, salt, cream, and a little sugar can be added to make them sweet. Mix everything with a fork or by hand and stuff the dough. Grease the baking tray, place the štruklji in the baking tray and pour over melted butter, margarine, oil or cream.

1. Sarma

Croatian dish made of mixed minced or chopped meat and most often rice wrapped in a leaf of sauerkraut, fresh cabbage or grape leaves. The dish is present in various forms in the countries of the former Ottoman Empire and beyond.

1. Brudet

Brodet (brudet, brujet) is a dish of sea fish. It is most often prepared from eel, monkfish and grouper, and the best is a broth made of mixed fish.

1. Fiš paprikaš

Croatian traditional fish dish from the Baranja area. The dish is made from freshwater fish, carp, pike, catfish. In addition to fish, the main ingredients that give it a distinctive red colour are dried peppers (both sweet and hot) and wine. Unsurprisingly, in addition to the fish "swimming" in the wine while cooking, fish stew is ideally accompanied by a glass of delicious Baranja white wine.

1. Međimurska gibanica

Međimurska gibanica is a sweet dish of Međimurje cuisine, an integral part of the national Croatian cuisine. Similar to some other types of layered and stuffed cakes, it is most similar in appearance and taste to Prekmurje gibanica from neighbouring Slovenia, but differs from it in some characteristic elements. As a multi-layered, richly stuffed and high-calorie dish, Međimurje gibanica is prepared from puff pastry crust and four types of stuffing: fresh cow's cheese, grated apples, ground walnuts and ground poppy seeds, with toppings (raisins, cinnamon, etc.).

1. Istarski fuži s tartufima

Fuži is a traditional Istrian pasta that is prepared by thinly rolling out the dough and cutting it into 3-4 cm wide noodles and placing them on top of each other. The noodles are then cut diagonally to obtain rhomboid shapes. Truffle sauce made with butter is added to the dough. Truffles are specific fungi / mushrooms that grow underground, and pigs or dogs search for them.

1. Blitva a krumpirom

Chard with potatoes is a traditional dish of Mediterranean Croatian cuisine. It is prepared by cooking potatoes and steaming chard, which is then seasoned with olive oil and garlic, spices that are classic for Mediterranean cuisine. This dish is served as a main dish and goes well with fish products.

1. Purica s mlincima

Turkey with mlicni is a dish of continental Croatia made of roasted turkey and most often hand-made dough called mlinci. The mlinci are a simple dough made of flour, a little egg and a little water. Once the dough is kneaded, it is rolled out into thin slices, cut and dried in the oven. When the process is over, the dried mlinci are waiting for a meal. They are prepared by steaming in water and adding the juice in which the meat was roasted.

1. Punjene paprika

Stuffed peppers are a common dish in many kitchens. It consists of hollow or halved peppers stuffed with any of a variety of fillings, often including meat, vegetables, cheese, rice or sauce. The dish is usually assembled by filling the cavities of the peppers and then cooking. The dish is known all over the world, and each country makes it in its own special way. In Mediterranean cuisine, it is prepared by cooking in tomato sauce. They are most often offered with mashed potatoes, but can also be found as a standalone dish. It can be served hot or cold.

1. Zagrebački odrezak

Zagreb steak is a dish that originates from continental Croatia. Mostly prepared from pork. The pork steak is filled with cheese and ham, then closed, dipped in flour, eggs and breadcrumbs, then fried. Serve steaks with croquettes, grated potatoes or rice, as well as the obligatory salad. Along with them and slices of lemon to bury steaks.

1. Meso / riba na žaru

Grilled meat or fish is a dish that is respected by the whole of Croatia. in the continental part meat is more often eaten, while in Mediterranean cuisine fish predominates. the dish is prepared with a side dish of potatoes or a saturated mixed salad.

1. Meso ispod peke

Meat under the baking lid is a delicious delicacy that the whole of Croatia enjoys. Lamb, veal or octopus - all that matters is that the meat is fresh. Best served with potatoes, and if it's octopus, then with olive oil, garlic and rosemary.

1. Pašticada

Pasticada is a traditional Croatian dish of beef leg cooked in sweet and sour onion and carrot sauce, prunes, prosecco, red wine and vinegar. It is often called Dalmatian pašticada because it originates from Dalmatia. Preparation and cooking are very long and include marinating beef stuffed with pieces of garlic, bacon and cloves in vinegar and wine for twelve or more hours and roasting and cooking first the whole and then sliced piece of meat in a thick sauce. In Croatia, pašticada is a meal prepared for important holidays, weddings and baptisms. It is usually served with gnocchi or broad noodle.

1. Kulen

Slavonian kulen is a Croatian original cured meat product made by drying in the smoke of pork intestine, which is stuffed with a mixture of spices and finely chopped selected pork meat specially bred for the production of Slavonian kulen. This product due to the method of production and preparation and the area where its production is declared a product of great importance for the region of Slavonia and Baranja as a product that marked the existence of history, tradition and culture of living in this area. Slavonian kulen is a trademark of Slavonia.

1. Pršut

Prosciutto is a permanent cured meat product obtained by salting, pressing and drying mostly pork, less often beef and mutton ham. It is traditionally prepared in southern European countries, from Portugal and Spain, through Italy, to Slovenia, Croatia, Bosnia and Herzegovina, Montenegro and Serbia.

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| som | catfish | smuđ | walleye | orada | gilt-head bream |
| pastrva | trout | sardine | sardines | oslić | hake |
| losos | salmon | srdele | pilchards | papalina | sprat |
| štuka | pike | haringa | kipper | jesetra | sturgeon |
| šaran | carp | jegulja | eels | list | flounder |
| bakalar | cod | skuša | mackerel | škarpina | grouper |
| grgač (brancin) | bass | inćuni | anchovy | cipal | mullet |
|  |  |  |  |  |  |
| bosiljak | basil | prokulice | brussel sprouts | škamp | shrimp |
| kurkuma | tumeric | komorač | fenel | jastog | lobster |
| lovorov list | bay leaf | poriluk | leek | dagnje | mussel |
| rogač | carob | repa | turnips | kamenice | oyster |
| origano | oregano | kupus | cabbage | lignje | squid |
| cimet | cinnamon | kiseli kupus | sourkraut | hobotnica | octopus |
| klinčić | cloves | patliđan | eggplant | šafran | saffron |
| kumin | cumin |  | aubergine | vlasac | chives |
| gorušica | mustard | tikiva | zucchini | odrezak | escalope/steak |
| kadulja | sage |  | courgette | perad | poultry |
| mažuran | majoram | tikva | squash | divljač | venison |
| kopar | dill | cikla | beetroot | jarebica | partridge |
| kelj | kale | raštika | collard green | hren | horseradish |
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| nar | pomegrante | smokva | fig | orah | walnut |
| grejp | grapefruit | dinja | honey dew | badem | almond |
| datulje | dates |  | melon | indij. orah | cashew |
| marelica | apricot |  | cantaloupe | mak | poppy seeds |
| šljiva | plum | breskva | peach | lješnjak | hazelnut |
| maline | raspberries | kupina | blackberry | kesten | chesnut |
| dud | mulberry | borovnica | blueberry | ribizl | currant |
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| pilgrimage | hodočašće |  |  |  |  |
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