

Crikvenica Riviera
Crikvenica - Dramalj - Jadranovo - Selce

Our Grandmas' Cookbook



Crikvenica
Tourist Board

www.rivieracrikvenica.com

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Crikvenica Tourist Board

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TRANSLATION:
Adverbum - Opatija

PROOFREADING:
Adverbum - Opatija

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*Crikvenica Riviera
Crikvenica - Dramalj - Jadranovo - Selce*

OUR GRANDMAS' COOKBOOK



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*All recipes serve 4 people (except desserts).

Our Grandmas' Cookbook is a small culinary time machine that in the best possible way, in words and pictures, tells the story of the importance of preserving our tangible and intangible heritage. It recalls the warmth of a homely atmosphere and the unforgettable tastes and aromas from the traditional kitchens of the littoral area.

It introduces us to a world characterised by modesty and traditional values, where time was measured in hours rather than minutes. It brings back childhood memories, recalling a time when we would play and explore our surroundings in a carefree manner, which we remember with a smile on our face and a twinkle in our eyes - the time of our grandmas, their interesting stories and excellent dishes and sweets, prepared with modest and healthy local ingredients with plenty of imagination and love.

These carefully prepared recipes not only reveal a typical combination of sweet and savoury, and sour and bitter tastes, but also attest to the rich heritage that has been handed down to us. This cookbook presents our valuable traditions in a modern light, inviting us to get together and relax with people we care for and to enjoy the healthy and special tastes to which we always gladly return.

It introduces us to the distinctive culinary heritage of Crikvenica, Dramalj, Jadranovo and Selce. It reminds us to stop for a while and surrender to the fruits of the earth, the smell of the sea, the clean air and the warmth of the sun.

In the modern age, characterised by the rapid development of science and technology, an emphasis on competitiveness and a new, faster and more demanding way of life, it is important to preserve, revitalise and highlight local traditions. For this very reason, we owe special thanks to the Committee for Gastronomy and all the hardworking and creative people who in the year 2008, when Crikvenica was celebrating its 120th anniversary as a tourist resort, greatly contributed to the quality of numerous events and presented our area in a special way. Most importantly, they recognised the value of traditional recipes and the importance of writing them down, passing them on to future generations, and revealing the small culinary secrets to the dear guests, visitors and friends of the Crikvenica Riviera.

I believe that this cookery book will find its way to numerous gourmets and cooking enthusiasts and that it will inspire them to try and prepare local dishes from the Crikvenica Riviera.

Marijana Biondić,
Director of Crikvenica Tourist Board



SVETA JELENA-STYLE SALTY VINČOLI*

	salty anchovy fillets	200 g
	potatoes	600 g
	leaf lettuce (rocket salad, radicchio, lamb's lettuce, endive)	300 g

 + olive oil, vinegar, salt,
chopped parsley



PREPARATION:

Boil the unpeeled potatoes, then peel them and cut them into slices. Wash the salad and add to the potatoes. Dress with oil, vinegar and salt. Place the potatoes and salad in the centre of a plate, put the salty anchovy fillets around them. Sprinkle with chopped parsley.

*Dramalj was first mentioned in the early 18th century when the area was inhabited under the name of Zagorje-Dramalj, which was soon changed to Sveta Jelena (Saint Helen) after the church of the same name - hence the name of this dish. After World War Two, the old name Dramalj was restored.



OILY FISH MARINADE

	mackerel	500 g
	flour	20 g
	olive oil	50 ml
	vegetable oil	100 ml
	onion	100 g
	tomato paste	30 g
	carrot	50 g
	vinegar	100 ml
	white wine	100 ml
	salt	40 g
	black peppercorns	40 g
	lemon	250 g
	fresh tomatoes	100 g
	black olives	50 g
	garlic	50 g
	parsley	50 g

 +

 rosemary, laurel leaf



PREPARATION:

Season the fish, fry in oil and leave to cool. Add the root vegetables to the oil and leave until golden yellow. Pour in the wine and vinegar, and then add the lemon, rosemary and laurel leaf. Cook and then put to one side to cool down. Pour the sauce over the cooled fish, and then add fresh tomato cubes, garlic, parsley, and black olives. The dish is ready to serve.



ASPARAGUS AND EGG SALAD

	wild asparagus	4 bunches
	eggs	5
	olive oil	50 ml
	vinegar	40 ml

 salt and pepper to taste



PREPARATION:

Wash the asparagus and break off the spears at their natural breaking point. The tough parts can be used to make soup. Cut the soft parts and leave for 10 minutes in boiling salted water. When cooked, drain and rinse under cold running water. Hard boil the eggs, shell them and cut into slices. Put the asparagus into a dish and season with oil, vinegar, salt and pepper. Place the eggs into another dish, followed by the asparagus.

Note:

Asparagus for salad is cooked in a little water with a pinch of salt to avoid it losing its nutritional value. Serve cold.



BONITO IN OIL WITH ROCKET SALAD SELCE STYLE

	bonito	1 kg
	olive oil	250 ml
	vinegar	80 ml
	onion	100 g
	garlic	30 g
	carrot	100 g
	rocket salad	150 g
	tomatoes	150 g
	olives	100 g
	parsley	50 g
	lemon	150 g
	peppercorns	10 g
	salt	20 g
	laurel leaves	2



PREPARATION:

Boil the vegetables and seasoning for half an hour. Add the fish steaks to the liquid, stir and cook gently for another half an hour. Take the cooked fish out and remove the skin and, if required, the black layer in the middle of the steak. Place the steaks onto a clean dry board to dry completely. Stack the fish steaks in a glass jar, pour in some olive oil, put the lid on and store. Place the bonito in oil on a bed of rocket salad, and decorate with slices of tomato and lemon, olives and fresh parsley.

Note:

Instead of bonito, another oily fish can be used: bullet tuna, tuna, mackerel, etc.

ASPARAGUS SOUP

	wild asparagus	250 g
	flour	40 g
	butter	30 g
	olive oil	50 ml
	cooking cream	200 ml
	beef stock	1 l
	toasted bread	4 slices
	garlic	2 cloves

 + salt, pepper, nutmeg



PREPARATION:

Separate the soft ends from the hard spears and cook the hard parts in a beef stock for about 20 minutes. Lightly brown some butter and olive oil, pour the stock over it, bring to the boil, add the chopped soft asparagus ends, salt and cook gently for about 15 minutes, adding the cooking cream, salt, pepper and nutmeg. Serve the soup with croutons toasted with olive oil and garlic.





FISH BOUILLON SAILOR'S STYLE

	fish stock	1,30 l
	white fish	400 g
	onion	200 g
	carrot	200 g
	celery root	100 g
	parsley	80 g
	cooked rice	80 g
	wine	80 ml
	garlic	50 g

 + salt, peppercorns, laurel leaf, olive oil, slice of lemon



PREPARATION:

Clean the fish and place in a pot. Add the fried onion, carrot, celery, parsley stems, peppercorns, salt, laurel leaf, and a slice of lemon, and cover with the fish stock. Boil gently for 15 minutes. Take the fish out and clean it. Add some olive oil to the soup, stir and boil for a further 10 minutes. Put the fish onto a plate, and add the diced carrot, boiled rice and strained soup. Sprinkle with chopped parsley.



BATUDA*

	beans	100 g
	barley	40 g
	potatoes	120 g
	carrot	50 g
	corn	70 g
	garlic - parsley	50 g
	stock	1 l
	parsley (leaf and root)	30 g
	green pepper	30 g
	fresh tomato	30 g
	dry ribs or neck meat	150 g
	bacon	200 g

 + salt, pepper



PREPARATION:

Leave the beans in water overnight. Bring the beans to the boil in a pot, and when half cooked, add the corn, barley, potatoes, garlic, parsley, laurel leaf, finely chopped bacon, vegetables (carrot, tomato, pepper) and dry ribs or neck meat. When cooked, take the meat out, clean and cut it, and put it back into the pot. Season to taste. The dish can be served after 15 minutes.

*Batuda is a local Crikvenica dish. This extraordinarily tasty and thick minestrone soup, whose main ingredients are vegetables, is traditionally prepared by local people in the winter months. It can also be ordered in many restaurants in the Crikvenica area. The popularity and importance of this dish in Crikvenica is best reflected by the fact that there is even a local song dedicated to it. In the past, its verses *We eat Batuda every day...* could often be heard at local folk festivals, reflecting the customs of the area.



JAKOVARSKI-STYLE ROUX WITH *BAŠKOT**

	vegetable oil/butter	50 g
	flour	60 g
	stock (beef soup concentrate - 30 g)	1,20 l
	salt	40 g
	pepper	20 g
	parsley	20 g
	cumin	10 g
	sour cream /milk	50 ml
	egg	1
	<i>baškot</i> (a kind of pretzel)	150 g



PREPARATION:

Brown the flour in fat until golden yellow, pour the stock and season. Mix the cream or milk separately with the egg and then stir into the boiled soup. Serve with *baškot* and add a few cumin seeds.



LASAGNE CRIKVENICA STYLE

	wide pasta strips	250 g
	salty anchovy fillets	70 g
	fish stock	150 ml
	white wine	50 ml
	olive oil	100 ml
	onion	50 g
	garlic	30 g
	red radicchio	30 g
	rocket salad	30 g
	breadcrumbs	1 spoon
	cooking cream	100 ml
	balsamic vinegar	1 spoon
	capers	1 spoon

 + salt, pepper, parsley



PREPARATION:

Fry the onion in olive oil. When it is yellow, add the chopped garlic and breadcrumbs. Cover with the fish stock and white wine. Add the anchovies, salt, pepper, parsley, capers and cooking cream. Briefly bring to the boil and add the balsamic vinegar. Cook the pasta strips separately in salted water, drain and add to the sauce. Chop the rocket salad and radicchio and add to the ready dish. Shake lightly in the pan and serve.



COD LOCAL STYLE

	dried cod	500 g
	potatoes	1 kg
	olive oil	50 ml
	vegetable oil	50 ml
	tomato paste	20 g
	wine	150 ml
	fish stock	400 ml
	onion	200 g
	garlic	30 g
	parsley	30 g

 + salt, pepper, laurel leaf, rosemary, red pepper, root vegetables



PREPARATION:

Soak the cod in cold water for three days, changing the water as often as possible. Take the cod out of the water, slice it into pieces and then bring to the boil together with the root vegetables. After about 30 minutes, take the cod out and clean the meat from the bones and skin. Fry the onion, garlic, tomato paste and cod in oil. Add the water the cod was cooked in, season and leave to cook. Then add potato cubes, wine and some more salt if required. Sprinkle with chopped parsley.



BOILED ANCHOVIES OR SARDINES

	anchovies/sardines	1 kg
	stock	1,20 l
	parsley (root)	30 g
	garlic	10 g
	root vegetables	100 g
	olive oil	50 ml
	vinegar	50 ml
	salt	50 g
	pepper	50 g
	lemon	1
	potatoes	1 kg
	parsley	20 g



PREPARATION:

Clean the fish and cook in the stock with the spices and root vegetables. Add the olive oil, parsley, and garlic and serve with boiled potatoes.

BLACK CUTTLEFISH RISOTTO

	cuttlefish	1 kg
	rice	250 g
	olive oil	150 ml
	onion	200 g
	garlic	4 cloves
	tomato concentrate	1 spoon
	parsley	1 bunch
	Žlahtina wine	100 ml
	Prošek wine	50 ml
	fish stock	500 ml
	homemade vinegar	1 spoon
	salt, pepper	



PREPARATION:

Wash and clean the cuttlefish, removing the ink bag, and chop into cubes. Cook the finely chopped onions and the cuttlefish in heated oil. When it softens, add the tomato puree, chopped parsley and garlic, pour in the fish stock and wine, season and cook for about 15 minutes. Add the rice, Prošek wine, and at the end the ink bag. Cook a little bit more and then turn the stove off. Let the dish stand for a few minutes, making sure that the rice remains al dente. Serve with a garnish made of fresh parsley and lemon.





CRKVENIŠKE RUPICE (FISH BALLS) WITH VEGETABLES*

	small oily fish	1 kg
	garlic	40 g
	parsley	30 g
	corn flour	150 g
	cooking oil	500 ml

 + salt, pepper, olive oil

 **PREPARATION:**

Clean and wash the fish and let them drain. Put the fish in a separate pot and add the finely chopped onion, garlic, parsley, salt, pepper, olive oil and corn flour. Mix all together and then take 5 or 6 fish and form balls with them. These are then fried in hot oil for several minutes until they are golden brown.

	SIDE DISH: black cabbage (swiss chard, kale)	1 kg
	potatoes	200 g

 + salt, pepper, garlic, olive oil

 **PREPARATION:**

Wash the vegetables, peel the potatoes and dice them. Put the vegetables into boiling salted water, add the potatoes and leave to boil. Strain when finished. Put the olive oil in another pan and heat it. Add the chopped garlic, cook for a while, add the vegetables and potatoes, salt and pepper and mix together well. Serve with the fish balls.

*Crkveniške rupice are a local dish from Crikvenica, and a reminder of the area's fishing tradition. Because it tastes delicious even when cold, the local women used to prepare this dish for their husbands for when they set out to sea. According to tradition, the balls were the size of a woman's fist.



SELCE-STYLE BRUDIT STEW WITH POLENTA

	various fish (red scorpionfish, mullet, bream), scampi, cuttlefish	1,2 kg
	olive oil	100 ml
	vinegar	60 ml
	wine	100 ml
	onion	200 g
	garlic	30 g
	fresh tomatoes	200 g
	tomato concentrate	50 g
	parsley	40 g
	lemon	50 g
	pepper	10 g
	salt	30 g
	fish stock	500 ml
	polenta	300 g
	oil	50 ml



PREPARATION:

Clean and wash the fish*, cut into suitable pieces for serving, and sprinkle with lemon juice. Add onion slices to the heated olive oil and fry until they reduce, then add the chopped garlic, parsley and tomato concentrate, and fry for a while. Put the fish on the bottom of a pan. Pour the wine and fish stock over, simmer gently for about ten minutes, and then add tomato cubes (without the peel and seeds), vinegar, salt and pepper. Simmer for a further 15 to 20 minutes. Remove from the heat and after a short time sprinkle with chopped parsley and serve with polenta. When serving, each guest should get a piece of each fish. Cook the polenta in boiling water with salt and oil. The brudit must be reddish in colour and have a fine sour and sweet taste. The pieces of fish must remain whole. Put the cooked polenta into a suitable greased mould, let it thicken, place it onto a board, and cut it into pieces with a thread.

*The choice of fish depends on the daily catch and season.



GOSPODSKI-STYLE STUFFED ADRIATIC SQUID

	Adriatic squid	1 kg
	cleaned scampi	100 g
	monkfish fillet	100 g
	olive oil	150 ml
	almonds	20 g
	onion	120 g
	garlic	50 g
	Žlahtina wine	100 ml
	Prošek wine	100 ml
	tomato concentrate	1 spoon
	fish stock	500 ml
	parsley	10 g
	potatoes	250 g
	polenta	250 g

 salt, pepper



PREPARATION:

Clean the squid, separate the head, chop it finely and fry in olive oil together with the monkfish fillet and finely chopped onions. Cook for a while and then remove from the heat. Add the cleaned scampi and boiled cleaned almonds to the cooled mixture, season and stuff the squid with it. Close the top with a toothpick. Cook the squid on all sides in the remainder of the olive oil, add the chopped onion, tomato concentrate and parsley, and pour the stock. Cook for about 15 minutes. Stir the white wine and Prošek into it, salt and pepper as required, add a bit of parsley and cook for a further 15 minutes or so. When the squid is ready, cut it into medallions about 1 cm wide. Serve with potato polenta, which is prepared by cooking potatoes in 1 litre of water with salt and olive oil. Boil until $\frac{2}{3}$ finished, then stir the polenta in and cook until ready. Serve the mixture with the medallions with a spoon.



BUZARA FISH STEW DELLA MORLACCA

	various shells (mussels, clams, warty venus, Arca noae)	1,25 kg
	scampi	500 g
	olive oil	150 ml
	Žlahtina white wine	250 ml
	onion	100 g
	breadcrumbs	50 g
	garlic	30 g
	fish stock	600 ml
	homemade brandy	30 ml
	Prošek wine	50 ml

 + salt, pepper, parsley, half a lemon



PREPARATION:

Open each shell individually in hot steam to clean it of sand and seawater. Cook the finely chopped onions and scampi in olive oil. When they are yellow, add the garlic and breadcrumbs, pour in the brandy and stock, and add all the spices. Bring to the boil, add the shellfish, white wine and Prošek, and cook gently for about 15 minutes. When it is almost finished, add 2 slices of lemon.



BLUE MACKEREL CRIKVENICA STYLE

	blue mackerel	4 (1 - 1,2 kg)
	swiss chard	600 g
	pršut ham	150 g
	garlic	30 g
	white wine	150 ml
	potatoes	1 kg
	olive oil, salt, pepper	



PREPARATION:

Clean and dry the fish. Boil, drain and chop the Swiss chard. Slice the pršut ham into strips. Brown the garlic in olive oil, add the pršut ham and Swiss chard and season. Use this mixture to stuff the mackerel. Peel and season the potatoes and put them into a baking tin. Place the fish on top, add salt, pour some wine over it and put into the oven to bake.

Note:

The fish can also be grilled.



JAKOVARSKI-STYLE BRUDIT SARDINE FISH STEW WITH BARLEY

	sardines	1 kg
	onion	150 g
	scallion	100 g
	olive oil	50 ml
	garlic	2 cloves
	barley	50 g

 + parsley, salt, pepper, laurel, vinegar, flour, water



PREPARATION:

Cut the sardines, remove the heads, and wash the fish thoroughly. Peel the onions and slice them into rings, but not too thinly. Clean and chop the scallion*, garlic and parsley. Heat the olive oil in a pan and then add the onion, scallion, garlic and parsley. When the onions are soft, add one spoon of flour and vinegar. Season the fish, cover with water, leave it to simmer and then put it into cooked barley.



OVEN-BAKED SARDINES WITH POTATOES



sardines	1 kg
olive oil	40 ml
vegetable oil	80 ml
garlic	50 g
parsley	60 g
salt	40 g
pepper	40 g
white wine	100 ml
potatoes	1 kg



PREPARATION:

Clean the fish, and peel and slice the tomatoes. Take a deep baking tin and place alternate layers of potatoes and fish. Season with salt, pepper, garlic and parsley, pour some oil and half the wine over, and cook in the oven. Finally, pour the rest of the wine, and bake until finished.



POLPETI MEATBALLS WITH PAN-COOKED SWISS CHARD

	boneless beef neck	300 g
	boneless pork shoulder	500 g
	oil	150 ml
	milk	100 ml
	onion	50 g
	garlic	30 g
	bread or rolls	100 g
	eggs	1-2
	parsley	50 g
	breadcrumbs	60 g
	pepper	10 g
	salt	40 g
	swiss chard	1 kg
	potatoes	500 g
	olive oil	100 ml
	fresh tomatoes	150 g
	lettuce	100 g



PREPARATION:

Mince the meat coarsely. Add the finely chopped onions fried in oil, the chopped garlic and parsley, well-drained milk-soaked bread, pepper and salt. Mix together well and mince once again, but this time finely. Form small meatballs, roll them in breadcrumbs, and fry in hot oil on all sides. Peel and wash the potatoes, cut them into cubes, and bring them to the boil in salted water. When the water starts to boil, add the cleaned, washed Swiss chard to the potatoes. Drain the cooked vegetables and season with olive oil, chopped garlic, pepper and salt. Serve the hot meatballs on a plate with Swiss chard and potatoes. Garnish with a leaf of green lettuce and a slice of tomato.



BARLEY AND DRIED MEAT STEW

	stock (concentrated 20 g)	1,2 l
	olive oil	30 ml
	barley	250 g
	potatoes	50 g
	carrot	50 g
	leek	50 g
	corn	50 g
	bacon	50 g
	parsley	20 g
	garlic	10 g
	dry neck meat	150 g
	salt	20 g
	pepper	20 g



PREPARATION:

Soak the barley in cold water for some time, and then bring it to the boil after adding the spices and meat. When half-cooked, add the root vegetables, and when almost cooked add the pesto of bacon, garlic and parsley. Take the dried meat out, cut it into cubes, and add to the ready stew.



CUTLET GRANDMA STYLE

	beef escalopes	1 kg
	oil	150 ml
	garlic	50 g
	parsley	40 g
	flour	80 g
	tomato concentrate	30 g
	bone stock or beef soup	500 ml
	pepper	10 g
	salt	40 g
	potatoes	1 kg
	onion	100 g
	fresh tomatoes	150 g
	lettuce	100 g



PREPARATION:

Cut the escalopes, place a clove or two of garlic on each, beat them so that the garlic enters the meat, and then add salt and pepper. Roll one side in flour and then fry in hot oil. Add some stock or soup and tomato concentrate and leave the meat to soften. Cook the unpeeled potatoes, leave to cool, and then peel and cut into slices. Fry slices of onion in oil in a pan. When the onion is brown, add the potatoes, chopped parsley, pepper and salt. Cook for a short time. You can also put the potatoes into a heated oven to become a nice brownish colour. Pour the sauce over the escalopes and serve with the potatoes.

Note:

In winter, this dish can be served with black cabbage and potatoes.



AUNT ANKA'S TENDERLOIN

	pork fillet	600 g
	homemade goat cheese	100 g
	cooked swiss chard	150 g
	dry-cured pršut ham	70 g
	olive oil	100 ml
	garlic	1 clove
	potatoes	1 kg


 salt, pepper, mustard



PREPARATION:

Beat the cleaned pork fillet on some foil, add salt and pepper, the slices of pršut ham, the cooked Swiss chard and the grated goat cheese, and then roll them up. Spread a little mustard, roll tightly in the foil and leave in the refrigerator for two hours. Cut into medallions of about 2 cm, put on a stick and cook in a pan or under a grill.



SAUCE:

	onion	1
	carrot	1
	olive oil	50 ml
	dried prunes	3
	figs	3
	beef stock	500 ml
	Prošek wine	1 spoon
	clove	1
	tomato concentrate	1 spoon
	red wine	100 ml
	homemade vinegar	1 spoon



salt, pepper, laurel leaf



PREPARATION:

Finely chop all the ingredients, cook in olive oil and add some stock. Add all the spices and cook until soft. Finally pass through a sieve.

Note: Serve with baked potato halves rubbed with coarse sea salt.



CRIKVENICA PANCAKES

	milk	500 ml
	eggs	2
	vanilla sugar	1 sachet
	flour	350 g

+
 a little oil, lemon peel, a little salt, mineral water (as required)



PREPARATION:

Mix the milk, flour, salt, eggs, sugar and lemon peel until the dough is smooth. Let the mixture stand for half an hour. Heat the oil in a pan and pour it into a cup. Pour the batter into a hot pan so it covers the bottom. Fry the pancakes on both sides and stack them in a warm place.



FILLING:

	ground walnuts	200 g
	milk	200 ml
	sugar	240 g
	vanilla sugar	1 sachet
	honey	1 spoon
	dried figs (finely chopped)	200 g
	rum	2 spoons

+
 cream



PREPARATION:

Cook the ground walnuts and figs in milk with sugar and vanilla sugar, then add cream or whipped cream. Spread the filling on the pancakes, roll them up, sprinkle with icing sugar, and place the walnut and fig mixture on top.



SVETA JELENA FRITTERS

	lukewarm milk	600 ml
	fresh yeast	1
	sugar	2 spoons
	oil	100 ml
	eggs	2
	vanilla sugar	1 sachet
	white wine	100 ml
	salt	1 teaspoon
	raisins	100 g
	flour (fine)	1 kg
	cooking oil	1 l

 +
icing sugar, grated lemon peel,
grated orange peel, rum or grape
brandy



PREPARATION:

Mix the yeast and milk and leave to rise. Mix all the ingredients together by hand or with a wooden spoon and leave to rise in a warm place. Add the raisins and one spoon of grape brandy or rum. When the dough has risen, put the fritters into the hot oil with a spoon, fry until light yellow, and then immediately sprinkle the icing sugar on top.



SELCE-STYLE PUHANCI

	egg yolks	5
	cream	200 ml
	sugar	2 spoons
	rum	2 spoons
	flour	500 g
	butter	100 g
	cooking oil	1 l

 + lemon peel, pinch of salt,
icing sugar



PREPARATION:

Whisk the yolks until creamy, and then add the other ingredients. Let the mixture stand for a while. Roll out the dough on a little flour as flat as possible and then cut strips about 10 cm wide with a pastry wheel. Tie up the strips and fry them in oil.



CRIKVENICA STRUDEL



10 - 12 SERVINGS:

puff pastry	1 kg
apples	1 kg
pears	500 g
plums (can be compote)	500 g
raisins	100 g
dried figs	100 g
chopped walnuts	100 g
sugar	100 g
eggs	3



cinnamon, vanilla sugar, rum,
lemon peel



PREPARATION:

Roll out the puff pastry and cut into 3 pieces 3-4 mm thick. Place the filling in the centre of each piece, baste the edges with the beaten eggs, fold and put into a baking tin. Baste the strudels entirely with the egg, prick with a fork and bake at 200 degrees.

FILLING: Clean the apples, pears and plums, chop into small cubes, add rum-soaked raisins, chopped figs and walnuts. Spice with cinnamon, vanilla sugar, lemon peel and granulated sugar.



FRANKOPAN CAKE*

 puff pastry (4 circles) 500 g

FILLING:

cream 400 ml
egg yolks 6
sugar 150 g
starch 2 spoons
roasted almonds 200 g
raisins 100 g
rose water 3 drops
butter 120 g

 cinnamon, lemon peel, nutmeg

DECORATION:

cream 400 ml
compote fruit 500 g



PREPARATION:

Stir the beaten egg yolks, sugar and starch into the heated cream. Steam cook until it thickens. Leave to cool and then mix well and add the butter and all the spices. Finally, add the finely chopped almonds and rum-soaked raisins. Bake four crusts of puff pastry. Fill the crusts with cream, place the fruit on top, and cover the entire cake with whipped cream.

*Frankopan cake is a typical speciality of the Crikvenica area. It recalls the era of the noble Frankopan family in the Vinodol region. The recipe for the cake was reconstituted at the beginning of the 1990s at the Institute for Ethnology and Folklore in Zagreb on the basis of a cookery book from 1686 written by the Duchess Eleonora Maria Rosalia von Eggenberg.



CHERRY AND CURD CHEESE CAKE



FOR 1 ROUND CAKE OF ABOUT 30 CM:

flour	250 g
margarine	150 g
sugar	100 g
egg	1

FILLING:

fresh skuta curd cheese (or cottage cheese)	1 kg
eggs	3
egg yolks	3
flour (fine)	3 spoons
semolina	3 spoons
sour cream	1
cleaned cherries (can be compote)	500 g



lemon peel and juice	1
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PREPARATION:

PASTRY: Make a crisp dough from all the ingredients and leave in a cold place for half an hour.

Roll the crisp pastry and put into a round shallow mould. Prick with a fork and bake a little. Mix the cheese, eggs, yolks, flour, semolina, cream, lemon peel and juice, and pour into the baking mould with the pastry. Place the cherries on top and finish baking. Sprinkle with icing sugar.

KIRIJA-STYLE COFFEE*



water	1 l
coffee	70 g
sugar	50 g
grape brandy	50 ml
cumin	20 g



PREPARATION:

Make the coffee with cumin and sugar, drain and add some brandy to the cup before serving.

ACKNOWLEDGEMENTS

We would like to thank Mrs Gordana Derossi for her great support and help. She suggested publishing a book of local recipes from Crikvenica, set up the project to certificate local restaurants and other eating establishments, and promoted the Crikvenica Riviera in the best possible way through a series of imaginative and interesting presentations dedicated to its local cuisine.

Our special thanks go to Mr Dragan Visković, member of the Board of the Croatian Culinary Federation, cookery lecturer at the Association of Employers in the Hospitality Industry in Croatia and winner of numerous important prizes and awards, for his expert advice and help in preparing and decorating dishes.

We would also like to thank the Committee for Gastronomy for collecting and selecting the recipes for Our Grandmas' Cookbook.

Finally, a big thank you to the owners and employees of the Domino Restaurant in Dramalj and Kantunić Restaurant in Selce for making their premises available and for all their help in taking photographs of the dishes.

It is well known that the traditional cuisine of the littoral area is characterised by a wealth of flavours coming from healthy and natural ingredients, which perfectly fits in with the overall concept of the tourism offering of Crikvenica, a town that has been an oasis of health tourism since the late 19th century. The healing properties of the area's climate and its natural surroundings have inspired many people to create recipes distinguished by their wonderful tastes and aromas.

In addition to their standard selections, the menus of certain hotels and restaurants also include dishes prepared in the traditional way. Each of the approximately thirty original recipes reveals the scents of the sea, the clean air and soil, and the healing Mediterranean plants typical of this area, while the perfect combination of hot and cold, and sweet and savoury evokes times long gone.

In addition to offering standard fish and meat specialities prepared in a variety of ways, as well as vegetarian dishes, fast food and gourmet recipes, the Crikvenica Riviera is the only place where you can sample dishes such as *Crkveniške rupice*, *Sveta Jelena*-style salty *vinčoli*, *Jakovarski*-style roux with *baškot*, Frankopan Cake or Selce-style *puhanci*. For this reason, we feel confident that the variety of dishes on offer will satisfy even the most demanding palates.



Crikvenica
Riviera



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