

Slovak traditional food for Christmas



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We have a lot of special meals on Christmas.

For **lunch** we always have a special kind of bread which is filled with cabbage and we call it „kapustníky“. When we eat it we drink tea.



And now dinner!

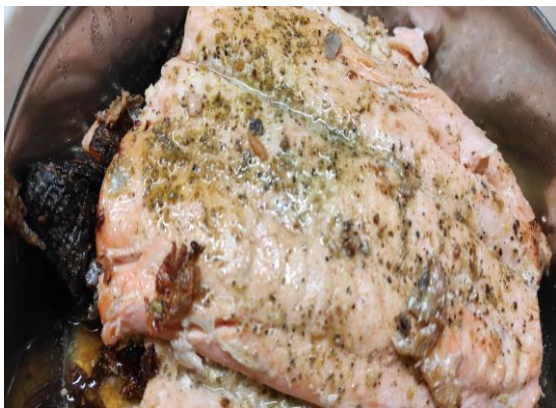
At first, we have thin wafers with honey.



Then we have special soup which we call „kapustnica“ - it is soup from sour cabbage with mushroom and potato. Somebody gives meat to the soup, but we don't.



And now main food! We eat fish- traditional fish is carp, but salmon is my favourite fish, so this year we had salmon. A lot of people have potato salad, but we have only cooked potatoes and special cake which is not sweet.



At the end, we eat very special food called „bobaľky“. I can't exactly explain you what it is. It is not sweet, let's say it is without taste. It is maybe something like very small bread.

I will give you a photo :)



And now a short recipe.

1. You need make yeast, so you need milk, a pinc of sugar and leaven. If you already have yeast, mix it with flour and acidophilic milk (sour milk). Then make dough. You should tear small pieces and throw them on baking form. Now you can bake it...

Or you can buy this small pieces of bread in a supermarket :) I think a lot of people don't bake bobaľky, they buy them.

2. When you have done something from step 1 and you already have baked bobaľky, give them into a bowl



now add:

2 big cups of boiled water (0,5 l)



a 3 spoons of sugar



a pinch of salt



and a cup of poppy seed



3. Mix everything with a wooden spoon and wait until tomorrow.



(you probably have something like this, but tomorrow morning it will be better :)



And now you probably have something like this:



Congratulations!

May bobal'ky taste you and I wish you a *happy new year!*