

PROJA – TRADITIONAL SERBIAN DISH



This is teacher Mira and her class...

This recipe for Serbian corn bread or *srpska proja* was a staple among Serbian peasants and more common than white wheat bread. Proja is served warm often with cracklings, yogurt, soft cheese, sauerkraut dishes, *kajmak* or *sarma*. Corn meal is used in various preparations in the Balkans and is seen in Bulgarian *kachamak* and Romanian *mamaliga balls*, for example.

INGREDIENTS:



1. FIRSTLY, MIX LIQUID INGREDIENTS – EGGS, MILK AND MINERAL WATER



2. THEN ADD SALT AND MIX 3 MIN

3. ON THE OTHER SIDE, MIX DRY INGREDIENTS: FLUOR, CORNFLUOR AND BAKING POWDER



4. MIXING LIQUID AND DRY INGREDIENTS (ABOUT 2 MIN).

5. ADD SUNFLOWER OIL, AND MIXING 1 MIN



6. ADD CHEESE, AND NO USE ELECTRIC BLENDER, MIX WITH SPOON (



7. PREPARE BAKING PAN, OIL WITH SUNFLOWER OIL



8. POUR THE MIXTURE INTO A BAKING PAN, THICKNESS IN BAKING PAN IS 1-1.5 CM





9. PUT PROJA IN THE OVEN. THEN WE REALIZED, BAKING PAN IS TOO BIG FOR OVEN...HAHAHAHAHAH...

10. BAKING ABOUT 20 MIN AT 220 DEGREES CELSIUS. BAKED IS THAT YOU GET GOLDEN CRUST.







INTERPRETATION OF RECIPE:

- 200grams cornflour and 100g flour
- half bags of baking powder
- 1dl of sunflower oil (in serbia me use sunflower oil, although can be used and some other oil)
- 2 egg
- 2dl milk or yogurt
- mineral water added until the desired specific density. mixture may not be as fluent water. should be rarer than the dough for bread. shake the pan to the mixture equally distributed.