

Nostalgia for Tolbukhin / KAVARMA/

“Tolbukhin omelette”

200 g pork loin
150 g onion
150 g fresh pepper
100 g fresh mushrooms
70 g tomatoes.
white wine
black pepper
parsley
salt
3 eggs
milk
100 g mashed potatoes
cooking oil

Technology of preparation

Cut the meat into Julienne slices with a thickness of 1.5 cm, then the meat is sauteing in preheated oil until the meats become golden form. Then alternately add the onion, pepper, mushrooms and tomato with the aromatic seasonings and leave it in the pan. Then make an omelet of three eggs and milk. Once the omelet is ready put in the filling, which we have prepared in advance and winding roll, which is cut into wafers with a thickness of 3 cm. While we prepare the roll put 200 milliliters of water to which add 20 g butter 10 g vegetable seasonings. After boiling add 40 g mashed potato, which is stirred to obtain the homogeneous mixture. The dish is decorated and serve warm.

During the period of Communist rule, Dobrieh was renamed Tolbukhin after Marshal of the Soviet Union Fyodor Tolbukhin. On 19 September 1990, a presidential decree restored the city's old name of Dobrieh. For most of the people the communist regime is an association of good, wealthy and calm way of living. In our memories, we hope each of us to find goodness, beauty, success and security of which today we have defined need to deal with the challenges of time.



Milk temptation

Recipe 2 "Lactic Temptation"

yellow cheese 150gr.

cheese 150gr.

3 eggs

flour 50gr.

walnut 50gr.

garlic 5 gr.

bread crumbs 100gr.

sesame 20gr.

green salad 50gr.

tomatoes 100gr.

salt 2 gr.

black pepper 1 gr.

Technology of preparation

Washed mushrooms are sauteing in preheated oil. / Mushrooms - remove only the stalk, the sponge is sauteed whole. Then prepare dairy mixture of yellow cheese, cheese, egg, flour, walnuts and garlic. Kneaded to obtain the sticky mixture which we form small balls at the size of walnut/3 0-40grama. Then roll them in flour, egg and breadcrumbs with added sesame. Balls fried in very heated oil for about 2-3 minutes. Drain on paper. Decorated in a bowl with a bed of lettuce and tomato.