

*The **Jareker** Kitchen - on the Occasion of the*

*700th Anniversary of Beuren and
17 Years Sponsorship Beuren – Jarek*

**700 JAHRE BEUREN
17 JAHRE PATENSCHAFT BEUREN-JAREK**



*Community House (Village Hall)
in Jarek / Batschka*



Town Hall in Beuren / Württemberg

We Jarekers cook and bake thus

**A Recipe Collection of the Danube-Swabian Community Jarek
in the Batschka**

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Introduction

After the wars against the Turks (Ottomans) the Pannonian lowlands between the Danube and Tisza (Theiss) were uninhabited. For that reason Empress Maria Theresa at first and then her son Josef II brought German settlers into the country in order to cultivate the areas that were marshy at that time. The Danube-Swabian community Jarek was founded in 1787 by settlers from Wuerttemberg, the Palatinate, Hessen and Alsace as the last the Josefinian settlement in the present Serbia, in the vicinity of Novi Sad. It was a purely German Evangelical (Lutheran) community. It is said that the first generation suffered death; the second, privation; the third finally had bread. But the latter could not enjoy its prosperity for long. In October 1944, during the Second World War, the approximately 2,000 inhabitants had to leave their hometown. Only a few families remained.

The people of Jarek, after fleeing to Germany, took up residence from where their ancestors had once emigrated, but also in America, Canada and Austria. Approximately 30 families went to Beuren. It became their new home. Soon the former inhabitants of Jarek from the whole world met here for their annual reunion. At the 200th anniversary in 1987 the town of Beuren took over the sponsorship of the former inhabitants of Jarek, and a memorial stone was erected at the "Jarek-Site" at the entrance of the cemetery, which is to remind one about the old home and also about its dead.

All Jarekers, who annually come to the reunions, consider Beuren as their new center. They feel very much at ease in their sponsoring community and give thanks for the kind reception by the people of Beuren. The relationships have constantly grown closer. Therefore they wanted to add a short contribution to the 700th anniversary in 2004. This small brochure is for the purpose of having the Beurener get to know the Jareker a little better, and what would be more suitable for that than the cuisine of Jarek?

The Danube-Swabian cuisine, including the Jareker cuisine, was very varied. By the coexistence in a multiethnic state of the Danube monarchy, the Jarekers adopted many recipes from their neighbors, the Austrians, the Serbs and Hungarians. Many recipes were brought along by the settlers from their old homelands and adapted to the new way of life. The recipes from Alsace feature the influence of French cuisine. Some desserts, which the Turkish people of Bosnia loved, especially those with many nuts and honey, date back to the time when the area was still a military frontier. Particularly the "Pitten," very delicious filled cakes, are definitely ascribed to those origins. Others, as stuffed peppers and goulash, originated in Hungary, and djuvec is distinctly Serbian.

Jarek was a village of farmers and craftsmen. But even the craftsmen did some farming. The Jarek farmers were basically "corn farmers," that is they planted cereals, corn, sunflowers and hemp. There was, in fact, cattle and pig fattening, but little dairy farming. Most farmers raised one or two cows, some even more. Thus the wives had

milk and butter for their own use. In the farm yards chickens, ducks and geese romped about, thus there were sufficient eggs and also meat. The Jarek housewives bought the things for daily use in small stores. Apart from that, they were self-sufficient and had to adjust the selection of their dishes according to what their gardens and pantries supplied. In the large gardens, besides the usual fruits and vegetables, grew melons, peppers and squashes. In the "Hutweide," the former Allmende (common land), were the "vineyards," in which apricots, peaches and, of course, also grapes for the in-house wine, which in the hot summers of the Pannonian lowlands ripened to a superb sweetness. The housewives ran a tremendous storage economy. They preserved enormous amounts of fruits, vegetables and jams. In addition, in early winter in every household, several pigs were butchered and processed into sausages, bacon and lard. Thus the housewives were able to dip into their abundance and didn't have to skimp on the ingredients for their delicious dishes. You can see that by the number of eggs and the amount of fat in the recipes.

By the following recipes it is a question of the "Leibspeisen" (favorite dishes) of the Jarekers, as they were prepared in nearly all the families. I have modernized and in part, simplified them somewhat, so that every housewife can cook them.

In the Name of the "Ortsausschusses Jarek"

Beuren, in September 2004

Inge Morgenthaler (Publ.)

Translated by Sieghart Rein

Main Dishes with Meat (all recipes are for 4-5 persons)

Stuffed Peppers

Meat mixture: 500 g (17½ oz.) mixed ground meat, 1 large onion, 125 g (4½ oz.) smoked ham cubes, 1 cup cooked long-grain rice, 1-2 eggs, 1 tablespoon sweet paprika powder, salt, pepper, some grease.

Brown the cubed onion in fat, then combine it with the other ingredients. Core 8 medium-size red or yellow vegetable peppers (no green ones — they taste slightly bitter cooked) and fill loosely with the meat mixture. Should there be any meat mixture left, with moist hands form round meatballs and continue to process like the peppers.

Put the peppers side-by-side in a wide pan and add water or tomato juice to cover everything. Bring to a boil at high heat, turn down heat low, let simmer for at least 1 hour.

When the stuffing is tender take out the peppers, replenish the meat juice with some tomato juice or puree and thicken with clear sauce. Pour this tomato sauce over the peppers and serve with boiled potatoes.



Stuffed Peppers

Goulash

1 kg (2¼ lbs.) mixed goulash meat, about 500 g (17½ oz.) diced onions, 2 tablespoons lard or cooking oil, 1½ tablespoons very red sweet paprika powder (Don't use goulash seasoning!), salt, 2 skinned tomatoes and 1 diced red vegetable pepper.

Lightly braise the onions in the lard, but do not brown. Add the paprika powder and stir immediately. It should caramelize in the hot grease, but do not burn, and immediately add the meat. Braise the meat lightly; then add a cup of hot water. When the meat is nearly tender, add and boil the chopped vegetables. They enhance the red color. When the water has boiled down, constantly add a little hot water, but not too much. The meat should stew, but not boil. The onions thicken the goulash and make it creamy. Stir in 2 tablespoons sour cream before serving and don't let it cook anymore.

Sauerkraut and Yeast Dumplings (an old recipe from the times of the settlement)

Dough: 400 g (14 oz.) flour, ½ cube of yeast, 1 teaspoon sugar, about 1 cup lukewarm water, salt, several spoonfuls cooking oil. Stir these ingredients into smooth yeast dough and let it increase to double dough size. Then shape 3–4 dumplings and let it rise again.

Meanwhile, lightly braise 1 cubed onion in some grease in a wide deep pan and layer into the pan 750 g to 1 kg (26 oz. to 2¼ lbs.) sauerkraut alternately with 1 kg (2¼ lbs.) smoked meat in slices (thick smoked pork chops, smoked belly, possibly precooked in some water because of the salt content), fill with enough water to slightly cover the kraut and cook about 30 minutes.

When the meat is tender, add water again. As soon as everything is cooking purlingly, place the dumplings on the kraut and cover with a tightly sealing cover. Turn down the stove and let the kraut cook on low heat for another ½ hour. (During this process do not lift the cover or the dumplings will crumple up). When the kraut smells somewhat burnt, the dish is done. It tastes especially good when reheated.



Yeast Dumplings in the pot



Yeast Dumplings ready to be served

Djuvec (as the Jarekers cook it)

Per person one chicken drumstick or the appropriate amount of pork-goulash meat or diced pork neck, 3 diced onions, 1 tablespoon sweet paprika, some lard, 2–3 red and 2–3 yellow cored peppers cut into pieces, salt, one large can of tomatoes, some tomato paste, 1 pinch sugar, per person ½ cup long-grain rice (for example Uncle Ben's or similar), salt, pepper.

Sauté the salted meat in lard in a tall Teflon pan, add the onions and the sweet paprika and continue to braise, don't brown it. When the meat is half done add the vegetables and the rice, and let cook with closed cover until the rice and meat are tender. If needed, add some tomato juice and more salt. Stir occasionally!

The gently roasted meat along with all other ingredients can be put in a flameproof pot, whereby the meat is to be at the bottom, and finish cooking in the oven.

Simple Main Dishes

Cream Cheese Noodles

500 g (17½ oz.) (Fleckern) flat noodle squares (or roll out about 500 g (17½ oz.) finished noodle dough, place on top of one another and cut into about 3 cm (about 1") wide strips and then cut them into squares). Let the fleckern surface dry on a kitchen cloth, then cook in saltwater until tender. In the meantime put 250 g (8¾ oz.) curds into a clean kitchen cloth and wring out the whey. In a pan sauté 200 g (7 oz.) smoked bacon or ham cubes in 2 tablespoonfuls lard, then mix well with the strained fleckern in a bowl and fold in the dry curds. Finally fold in several spoonfuls sour cream and warm in the oven or in the microwave. A nice salad goes well with it.

“Taters (Potatoes) and Dumplings”

Dice 2 onions and sauté generously in lard (oil), add 1 tablespoon sweet paprika, stir and immediately add a little hot water, or the paprika will burn. Now add peeled potatoes cut into smaller pieces, top off with water, salt and cook until tender. In the meantime prepare a firm spaetzle dough using 2 eggs, flour, salt and some water, form into small dumplings with a spoon and bring to a short boil in saltwater, strain and mix with the tenderly cooked paprika potatoes.

Sweet Main Dishes

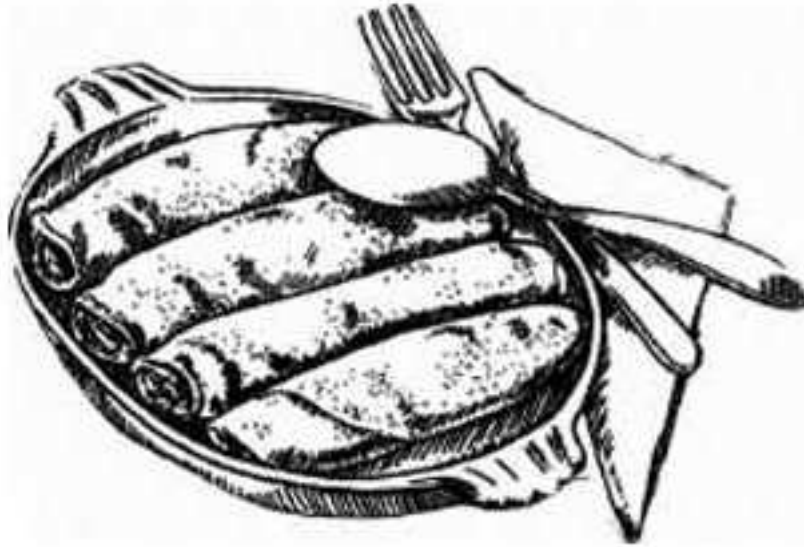
“Creamed Rice Mountain” (Gratinated Rice Pudding)

Using 1 liter (1¾ pt.) milk, 250 g (8¾ oz.) round-grain rice and sugar according to taste cook a rice pudding and let cool. (Caution, it burns easily!) Then beat fluffy 6 egg yolks with 1 tablespoon vanilla sugar and 1-2 tablespoons sugar and fold in the rice mixture. Pour this mixture into a baking dish and bake till a firm layer has been formed. Then spread with several spoonfuls of good strawberry or apricot jam. Whisk the 6 egg whites and 2 tablespoons sugar until fluffy, fold in 2-3 tablespoons jam and spread this meringue mixture on the jam layer by the spoonful mountain like. Take care that the beaten egg whites reach to the edge of the baking pan, else they will shrink. Continue baking the soufflé for a while in the oven at medium heat, until the peaks are lightly browned. (If the jam is very sweet use only a little sugar.)

“Cheese Palatschinken” (Curd Cheese Pancakes)

Prepare a thin pancake batter using milk, 250 g (8¾ oz.) flour, 3 eggs and a pinch of salt; let sit for ½ hour and bake thin pancakes in clarified butter from it.

Filling: Mix well 250 g (8¾ oz.) curd cheese, 1 vanilla sugar, 1-2 tablespoons sugar, 2 egg yolks, and a touch of lemon peel flavoring. Whip 2 whisked egg whites with 1-2 tablespoons sugar and mix with the curd cheese mixture. Spread 2 tablespoons on each pancake and roll up. Cut the pancakes and layer like imbricated roofing tiles in a baking dish and douse with icing of ½ liter (1.7 pints) milk or sweet cream, 1 vanilla sugar, 1-2 tablespoons sugar and 1 tablespoon cornstarch. Bake again in the oven 10 minutes at medium heat. Compote goes well with it (you can also mix canned apricots with the curd cheese mixture).



Cheese Palatschinken

Yeast-Risen Bakery

“Ferdinand” Doughnuts (Soft Cinnamon Rolls)

Dough: Mix well 1 tablespoon sugar with 2 tablespoons milk and a cube of yeast in a cup. Mix this mixture well in a bowl with 400 g (14 oz.) flour, 4 eggs and a pinch of salt. With the dough hooks of the mixer continue mixing until the dough comes off from the edge of the bowl and is elastic. Roll flat on a baking board into a rectangle about 3-4 mm thick.

Filling: Beat fluffy 150 g (5¼ oz.) butter with 120 g (4½ oz.) sugar and 1-2 vanilla sugars and spread this mixture evenly on the sheet of dough. Roll up the dough from the long side and cut into about 2 cm (about ¾”) thick slices. Place these rolls on 2 well-buttered baking sheets sprinkled with sugar (leave space between them); cover with a dry cloth and let rise about 30 minutes in a warm place. (Yields about 24 rolls.) Bake the rolls at 180° for about 7 minutes until they have risen nicely and are lightbrown. Remove baking sheet from oven.

Icing: Bring 400 ml milk with 120-150 g (4½ -5¼ oz.) sugar and 2 vanilla sugars to a boil and pour 2-3 spoonfuls of the hot milk on each roll. Let the rolls finish baking for several minutes; pick up the rolls with a palette knife and let them cool upside down on a cooking rack. They should be very juicy and taste best lukewarm; but are also suitable for freezing. (For children’s birthday parties cut the dough and the icing in half, roll flat 2 sheets of dough and thus you get double the amount of smaller rolls.)



“Ferdinand” Donuts

Crumbly Nut Rolls

Dough: Mix 1 tablespoon sugar with 2 tablespoons warm milk and a cube of yeast to a yeast batch. Mix this batch in a bowl with one part of 400 g (14 oz.) flour into a small yeast sponge and let rise long enough until many bubbles are formed. Stir in 4 egg yolks and 250 g (8¾ oz. or less) soft butter and continue mixing until the dough comes off from the edge of the bowl and doesn't stick any more. Roll this dough flat on a well-floured baking board into a rectangle to the size of a baking sheet.

Filling: Whisk 4 egg whites with 250 g (8¾ oz.) sugar and the juice of one lemon until fluffy and fold in 250 g (8¾ oz.) ground walnuts or almonds. Spread this mixture on the sheet of dough; roll up the dough from the long side and cut into about 2–3 cm (¾–1¼”) thick slices. (Yields about 24 rolls.) Place the rolls on 2 baking sheets (baking parchment (grease-proof paper)). Pull apart somewhat, cover with a cloth and let rise to double size. Bake in a preheated oven (180° C) (350° F) for about 25 minutes; remove.

Icing: Mix the juice of 2 lemons with enough powdered sugar until a thickly mixture is formed and spread the rolls while hot on a cooking rack with the icing. They taste best while fresh. Well-suited for freezing without the icing.

Water Croissants or Sugar Croissants

Dough: Stir 2–3 tablespoons milk, 1 tablespoon sugar and 1 cube yeast into a yeast batch and mix it in a bowl with the upper part of 750 g (26 oz.) flour into a small yeast sponge. Let this yeast sponge rise in a warm place long enough till many bubbles have formed. Mix 1 cup sour cream, 4 eggs and finally 200 g (7 oz.) soft butter with the yeast sponge till the dough comes off the side of the bowl. If needed add some more flour until a soft, elastic dough develops. Let this dough stand in a bowl with a cover

until the cover is raised. (Leave in refrigerator overnight.) Then divide the dough into four parts, place it on a baking board covered with sugar; form into four rolls. Of that cut off 2 cm thick slices each; twist them spirally on lots of sugar. Bend these small sticks into crescents and place on the baking sheet (baking paper) leaving spaces; cover and let rise again. Bake at 180° C (350° F) until light yellow (about 10 minutes). If you like, you fill the croissants before rolling them in sugar with 2 teaspoons jam. They taste the best lukewarm. They can be frozen. (In Jarek the dough was lowered into a well, hence the name.)

Cakes and “Pitten”

“Apple Pitte”

Dough: Process 500 g (17½ oz.) flour, 300 g butter (10½ oz.) 250 g (8¾ oz.) sugar, 2 whole eggs, and ½ baking powder into short-crust dough. On baking paper the size of a baking sheet roll flat 60% of the dough and together with the paper place on a baking sheet. Likewise roll flat the rest of the dough on baking paper the size of the baking sheet.

Filling: Mix 1½ kg (30½ oz.) apples, peeled and finely diced, with 200 g (7 oz.) sugar, 250 g (8¾ oz.) coarsely chopped nuts, a little lemon juice and vanilla sugar as well as raisins and place on the dough on the baking sheet. Carefully place the second dough on the apples and remove the paper. At 160° C (320° F) air circulation or at 180° C (350° F) normal bake about 40 minutes, let cool and cut on the baking sheet into about 6x6 cm (2½x2½”) squares, remove with a palette. The pitten stay fresh several days. Dust with powder sugar before eating.

“Nusspitte” - “Nut Pitte” with Chocolate (for a small sheet, deep sheet)

Dough: Process 300 g (10½ oz.) flour, 200 g (7 oz.) butter, 70 g (2½ oz.) sugar with one egg into short crust dough; chill. On baking paper the size of a baking sheet roll flat 60% of the dough and together with the paper place on a baking sheet. Likewise roll flat the rest of the dough on baking paper the size of the baking sheet.

Filling: Whisk 6 egg whites with 200 g (7 oz.) sugar, 1 vanilla sugar and the juice of one lemon until fluffy. Add the 6 egg yolks and continue whisking. Finally fold in 250 g (8¾ oz.) finely ground walnuts and 2 to 3 squares of ground cooking chocolate (or the remains of chocolate Easter rabbits or Santa Clauses) and place on the dough on the baking sheet. Carefully place the second dough on the nut mixture and remove the paper. Bake about 40 minutes at 160° C (320° F) air circulation or at 180° C (350° F) normal, let cool and cut on the baking sheet into about 6x6 cm (2½x2½”) squares, remove with a palette. The pitten stay fresh several days. Dust with powder sugar before serving.

“Hamburger” Slices (Open Sandwiches) (for a small, high sheet)

Dough: Process 300 g (10½ oz.) flour, 250 g (8¾ oz.) butter, 150 g (5¼ oz.) sugar with 10 egg yolks into a shortcrust dough, and spread in a small, high baking sheet on baking paper, bake until light yellow, spread on jelly.

Topping: Beat 10 egg whites with 250 g (8¾ oz.) sugar until fluffy. Gently fold in 350 g (12 oz.) ground hazelnuts (filberts) or half walnuts half filberts (then add 2 tablespoons breadcrumbs) and 2 squares of ground cooking chocolate. Spread the nut mixture on the jelly and continue baking until it is firm. Cut the finished “Pitte” on the sheet as needed into 2x6 cm (¾”x2½”) slices and lift off with a palette knife. They stay fresh for a long time.

”Theresienschnitten” (“Theresia” Slices) (for a small sheet, approximately 37 x 22 cm) - (13x9”)

Topping: Beat 10 egg whites with 250 g (8¾ oz.) sugar until fluffy. Gently fold in 350 g (12 oz.) ground hazelnuts or half walnuts (then add 2 tablespoons breadcrumbs) and 2 squares of ground cooking chocolate. Spread the nut mixture on the jelly and continue baking until it is firm. Cut the finished “Bitte” on the sheet as required [needed] into 2x6 cm (¾x2½”) slices and lift off with a palette knife. They stay fresh for a long time.

Topping: Beat 6 egg whites with 200 g (7 oz.) sugar until very fluffy. Fold in the 6 egg yolks and fold in 250 g (8¾ oz.) ground hazelnuts. Spread this mixture on the jelly and bake at 160° air circulation about 45 minutes. On the sheet cut into rectangles of about 3 x 6 cm (1¼”x2½”).

Kossuth Crullers (small sheet)

Dough: Beat fluffy 6 egg yolks with 150 g (5¼ oz.) sugar and some lemon peel, then mix in 300 g (10½ oz.) flour and 200 g (7 oz.) very soft butter. Finally gently fold in the beaten 6 egg whites, 150 g (5¼ oz.) sugar and the juice of one lemon. Spread this biscuit mixture on baking paper and bake in a small sheet at 160° C (320° F) air circulation or 180° C (350° F) normal for approximately 20 minutes.

Glaze: Mix the juice of one lemon with 1 tablespoon cream and as much sugar until a spreadable mixture develops. Spread this glaze on the baked biscuit and let dry. Then cut out with a sharp round cookie cutter of about 8 cm. (3”) diameter. They taste very good with tea and stay succulent for a long time.

Tortes and Filled Slices

Crème “Pitta”

Filling: 1 liter (35 fl. oz.) milk, 2 bourbon vanilla sugar or 1 vanilla pod, 2 tablespoons pudding powder, 6 tablespoons sugar, 6-8 eggs.

Mix in well one cup of the milk with 2 tablespoons sugar, the pudding powder and the egg yolks and the remainder of the cold milk. Bring the milk to a boil in a large pot while constantly mixing with a whisk. Remove from the burner as soon as the pudding thickens. Beat the eggs fluffy with the rest of the sugar and stir into the cooking pudding with the whisk, let cook through well again so that all the beaten eggs are also cooked (constantly fold in with the whisk) else the filling falls apart.

Cut two sheets of baking paper to baking sheet size. From 2 rolls of ready-mixed flaky dough cut off about 32 cm (13”) each and place in the center of the baking paper. Roll out this dough with a small rolling pin from the center to the sides, until the whole paper is covered. Trim the sides straight and prick the rolled out dough with a fork closely. Allow the dough to sit at least 15 minutes. Then pull the dough on the baking paper onto the baking sheet; bake in preheated oven about 12-15 minutes by sight at 180° C (350° F) (160° C (320° F) air circulation). As soon as bubbles are formed, prick with a fork. The sheets should be smooth. They can be baked on the previous day already. Spread the cooled off filling on the lower sheet, smoothen, cover with the nicer sheet; spread some filling on the edges and with a serrated knife carefully cut into approximately 5x5 cm (2x2”) squares. Before serving dust with powdered sugar.



Crème-“Pitta“ - Cremeschnitten

"Doboschtorte"

Dough: Beat fluffy 8 whole eggs with 8 tablespoons sugar and fold in gently 8 tablespoons flour. From baking paper cut out 8 round sheets of 26 cm (10½") diameter. On each sheet spread one scoop of dough and place two of them diagonally on each large baking sheet. Bake at medium heat in a preheated oven for about 8–10 minutes by sight. The sheets are not to get too hard, therefore place the sheets from the baking sheet on a grill. Continue with the next two sheets until all 8 sheets are baked.

Filling: Beat very fluffy 6 whole, very fresh, organic eggs with 8 tablespoons sugar in a double boiler. Fold in 150 g (5¼ oz.) grated chocolate; then let the filling cool. At the end beat fluffy 250 g (8¾ oz.) butter at room temperature and mix with 100 g (3½ oz.) soft (coconut) cooking fat; fold it into the egg mixture spoon-wise. So that the cream does not congeal. Both mixtures should be 20° C (68° F). Fill the 7 sheets with this mousse. The nicest sheet can be covered with a caramel glaze. For that you melt 150 g (5 oz.) sugar with the juice of a lemon in a pan, pour the glaze on the bottom, spread it with a greasy knife and cut the bottom immediately on a board into 12-14 pieces. These you place on top of the torte. You can also cover the top of the torte with the filling.

The Doboschtorte was the traditional torte at all Jarek celebrations. It was perhaps the most favorite torte of the Danube Monarchy. There are dozens of recipes. If you want to prepare the filling somewhat less rich in calories, you can substitute a part of the butter with chocolate pudding.

White Almond Torte

Dough: Beat very fluffy 10 whole eggs with 10 tablespoons sugar in a double boiler, then fold in 250 g (8 oz.) white grated almonds (2.5 packets of the finished product) and 3 tablespoons biscuit crumbs. Bake by sight not too dark at medium heat. Put 1/3 of the dough in a baking tin (26 cm) (10½") and 2/3 of the dough in another baking tin. Let the bottoms cool and cut the thicker bottom in half once.

Modern Filling: Bring ½ liter whipped cream with 150 g (5 oz.) chocolate (and possibly 1–2 tablespoons rum) to a boil and let cool over night in the refrigerator. Beat the filling with a mixer like cream and fill the torte with it, then cover the outside with 200 ml (7 fl. oz.) whipped cream, decorate and place a piece of white chocolate on every piece.

Lemon Slices (Wafer with Biscuit Center)

Dough: Beat very fluffy 6 egg whites with 150 g (5¼ oz.) sugar, then stir in the 6 egg yolks and fold in 150 g (5¼ oz.) flour. Finally add 2–3 tablespoons cooking oil. Spread this mixture on baking paper and bake light yellow in a small baking sheet. Cut the cooled-off bottom to wafer size.

Filling: Beat fluffy 4 whole very fresh organic eggs with 250 g (8¾ oz) sugar and the juice and rind of an unsprayed lemon in a double boiler until the sugar has melted. Stir the cooled-off mixture with 250 g (8¾ oz.) beaten-fluffy butter (add some powdered sugar) to a butter cream. Fold in the butter mixture spoon-wise among the room-warm egg mixture. Place one wafer on a base and spread on half of the butter cream. Then place the biscuit bottom on top of the filling, spread on it the rest of the filling and place a second wafer on it. Weigh down everything with a board and keep it cold. Gently cut it into 3x6 cm (1¼X2½") rectangles with a serrated knife so that the filling is not squeezed out.

Christmas cookies

"Pressburger" Croissants

Dough: 280 g flour, 1-2 tablespoons sugar, ½ cube yeast, 150 ml (5¼ fl. oz.) warm milk, 2 egg yolks, and 150 g (5¼ oz.) butter. Prepare a soft yeast dough from it and let it rise somewhat.

Filling: Mix 150 g (5¼ oz.) sugar, 250 g (8¾ oz.) ground nuts, 150 g (5¼ oz.) raisins with 150 ml (5¼ fl. oz.) hot milk.

Preparation: Form approximately 70 balls from the dough on a floured baking board and roll out circularly to the thickness of a knife back. Put 1 tablespoon at the center of each circle, roll it up, form a croissant and place on a baking sheet (with the joint to the bottom). Let the croissants rise 30 minutes, then gently spread all around with several whisked egg yolks. Bake the croissants at medium heat quite pale, remove them from the oven and spread once more with egg yolks. Finish baking the croissants and let cool on a grill. (Pressburger croissants are only then typical if the egg-yolk glaze looks a little chapped.)

Napoleon Slices (Wafers are to be had in Croatian stores)

Filling: 1 liter (35 fl. oz.) whole milk, 250-300 g (8¾-10½ oz.) sugar, 250 g (8¾ oz.) butter, 3-4 tablespoons chocolate powder, 4-5 wafers (about 250 g) (about 8¾ oz.). Bring the sugar and the milk to a boil in a large stainless-steel pot then lower the heat. Leave the cooking (wooden) spoon in the pot, and, when the mixture foams up, stir well. Cook about 40-50 minutes until the mixture looks like pudding (scarcely ¼ of the source amount). Stir well constantly. Pull the pot from the burner. (Caution, the mixture sticks easily at the end!) Stir in the butter with a whisk, finally, the chocolate powder or grated chocolate.

Put one wafer on a large tray, spread well 2-3 ladles of the hot mixture on this wafer with a palette or large knife. Place a second wafer on it. Continue thusly until 4 or 5 wafers have been utilized (depending on size). Weigh down the finished wafers with a cutting board. When they have dried, cut into approximately 2x4 cm (¾-1½") pieces. They taste very good not only to children.

Wafer Filling (Quick Mode)

Filling: Beat 5 whole eggs with 350 g (12 oz.) powdered sugar and 1 vanilla sugar to a foam, then stir in 375 g (13 oz.) roasted ground hazelnuts (filberts) and 3.5 tablespoons chocolate powder.

Put one wafer on a large tray, spread well 2–3 ladles of the hot mixture on this wafer with a palette or large knife. Place a second wafer on it. Continue thusly until 4 or 5 wafers have been utilized (depending on size). Weight down the finished wafers with a cutting board. When they have dried, cut into approximately 2x4 cm ($\frac{3}{4}$ "–1½") pieces. They taste very good not only to children.

Hazelnut Croissants

Beat fluffy 2 egg whites with 200 g (7 oz.) sugar and 1 vanilla sugar in a hot (not boiling) double boiler. Fold in 250 g (8¾ oz.) ground hazelnuts. From the bowl remove some of the dough; with wet hands form about finger-long rods; roll them into hazelnut platelets and curve into a croissant. Then place on a baking sheet (baking paper). Bake approximately 10 min. at 180° C (350° F). They should still be moist on the inside. Let cool somewhat on the baking sheet, then pick them up with a palette and let cool completely on a grill. (Results in about 50 pieces.)

Almond Bun

Process into a dough 250 g (8¾ oz.) ground white almonds (2.5 packets of the finished product) with 200 g (7 oz.) powdered sugar and 2 vanilla sugars as well as 2 egg yolks and some lemon juice. It is very firm. Push this mixture through a meat grinder with many prongs or through a baking syringe and then cut into 8-cm (3") long sections. Then place them in horseshoe shape on a baking sheet (baking paper) and bake approximately 10 min. at 180° C (350° F). They are to remain white and on the inside juicy (35 pieces).

Parlor Croissants

Dough: 300 g flour, 200–250 g (7–8¾ oz.) butter, 4 tablespoons sugar, 1 vanilla sugar, 4 egg yolks, 3–4 tablespoons sour cream. Prepare these ingredients into short-pastry dough. Form 50 small balls from it and chill overnight (very important, or the dough sticks). On a well floured baking board, with floured fingers, press the balls into an oval and fill. (Don't roll flat, the dough is too soft!)

Filling: Whisk fluffy 2 egg whites and 125 g (4½ oz.) sugar with some lemon juice and fold in 125 g (4½ oz.) ground nuts. Place one tablespoon each of the filling on the lower edge of the oval, fold it up to a crescent; press the edges well and smoothen with a round form, then place on 2 baking sheets (baking paper). Bake light yellow at medium heat, gently lift from the sheet with a palette and while yet warm roll in powdered sugar. (Caution! Croissants are very crumbly!) mürb!)



*bottom left: Almond Buns, next to them: Parlor Croissants
top left: Napoleon Slices, next to them: Hazelnut Croissants*

Nougat Slices (Wafer Filling)

Cracknel (Brittle) for the filling: 200 g (7 oz.) sugar, 1 tablespoon butter, 200 g (7 oz.) chopped nuts. Gently dissolve sugar and butter in a pan and stir well constantly, then work in the nuts and continue to stir, pull from the stovetop.

Whisk fluffy 200 g (7 oz.) sugar with 4 egg yolks and 200 g (7 oz.) butter; work in some rum or 2 vanilla sugars. Stir this yolk mixture into the hot cracknel mixture and then spread onto 4 wafers with a large knife or palette.

Put one wafer on a large tray, spread well 2-3 ladles of the hot mixture on this wafer with a palette or large knife. Place a second wafer on it. Continue thusly until 4 or 5 wafers have been utilized (depending on size). Weigh down the finished wafers with a cutting board. When they have dried, cut into approximately 2x4 cm ($\frac{3}{4}$ -1½") pieces. They taste very good not only to children.

Tender Hearts (Cut-Outs)

Dough: Knead together 300 g (10½ oz.) butter, 2-3 tablespoons powdered sugar with 440 g (15½ oz.) flour into a crumbly dough and keep cold over night. Remove dough in small amounts from the cold and on a well-floured baking board cut out hearts and other forms, which you bake light yellow on 2 baking sheets (baking paper).

Carefully remove from the baking sheet and roll in powdered sugar! (Very crumbly; they break easily; taste delicious!)

Salty Bakery

“Crackling-Pogatschs”

400 g (14 oz.) flour, 2-3 egg yolks, 1 cube yeast, some lukewarm water, 1 tablespoon sour cream, 1 shot glass rum, salt, pepper, 300 g (10½ oz.) finely chopped (minced) cracklings (no crackling fat).

Rub 100 g (3½ oz.) flour with the cracklings into powder. Prepare from the remaining flour and all other ingredients a yeast dough, roll flat into a rectangle and spread the crackling crumbs on it. Now fold over the dough twice from the sides to the middle that the parts overlap (just as with the flaky-pastry dough), then roll flat again and repeat everything two times. Finally roll flat the dough about 2 cm thick and cut out small cookies with a glass. Notch them diagonally and let rise well. At the end brush with egg yolk and bake on a baking sheet (baking paper) about 20 min. They taste best lukewarm.



Crackling-Pogatschs

Crackling or Bacon Cake

Prove (allow dough to rise) 500 g (17½ oz.) bread dough and roll flat, not too thick, on a baking board. Then spread dissolved shortening or oil, salt, cracklings or rendered cubes of belly pork on it. Fold over the dough towards the center from right to left and from left to right so that it overlaps, roll flat once more, fold over again as before and roll flat once more, so that the dough fits into a loaf pan. Place then into a well-greased loaf pan and brush with saltwater. Allow to rise, then bake 10 minutes at 220° C (425° F), thereupon lower heat to 180° C (350° F) and finish baking.

”Flammkuchen” (a recipe from Alsace from the time of the settlement)

Roll flat thin bread dough (possibly from a baking mix) on a baking tin, press in an indentation, and fill it with belly pork or ham cubes as desired. Stir 1-2 cups (sour) cream and spread on the cake. With a cucumber slicer cut 1-2 onions into thin slices and strew on the cream. Bake hot quickly. The cake should be thin and crisp.

Baker’s Croissants

From 750 g (26 oz.) flour, ¼ liter warm milk, 1 cube yeast, 1 cooking spoon sugar, 1 tablespoon baking malt (from the health food store), 2 egg whites, salt, and 150 g (5¼ oz.) lard or margarine prepare an elastic leavened dough and let rise. Form balls of golf-ball size and roll out thin. Brush a little lard or oil on these slices and roll up into rods. Bend the rods into croissants, spread with egg yolk, then with coarse salt, poppy seeds, caraway seeds, sesame seeds, sunflower seeds or pumpkin seeds, or grated cheese, and bake for approximately 15 minutes at 180° C (350° F) in a preheated oven. They taste great with wine or beer.



Baker’s Croissants

Desserts

“Vogelmilch” (“Bird’s Milk”)

(Beaten Eggs in Vanilla sauce from Alsace from the time of the Settlement)

In a wide pot bring $\frac{1}{4}$ ($8\frac{3}{4}$ fl. oz.) liter milk with one tablespoon sugar to a boil. Whisk very fluffy one egg white per person with $\frac{1}{2}$ tablespoon sugar (best in a double boiler). With a tablespoon partition off dumplings from this mixture and put on the boiling milk; bring to a boil once and turn over, then let boil once more. With a slotted spoon lift out the dumplings, let drain on a paper towel and distribute in dessert bowls.

Fill up the milk to a liter or slightly more; mix 2 packets of bourbon vanilla sugar and a little more sugar to taste with the egg yolks and 1-2 tablespoons corn starch and pour into the lukewarm milk. Bring the milk to a boil while constantly stirring with the eggbeater. When it thickens, distribute it in the dessert bowls with the beaten eggs. Cool in the refrigerator and serve very cold.

A simple dessert, which tastes splendidly not only to children.



Bird's Milk

Moor in a Shirt (A very old recipe from the time of settlement)

Beat very fluffy 12 whole eggs with 140 g (5 oz.) sugar, then fold in 140 g (5 oz.) crushed (grated) almonds and 140 g (5 oz.) grated chocolate. Pour this mixture in a well-buttered glass mold with a lid disseminated with grated almonds, put on the cover and bake for about 45 minutes in a double boiler in the oven by sight. Then with a toothpick test it whether it's done. If it's moist, let it bake a little longer. Turn out the finished pudding on a plate and douse with whipped cream or a good vanilla sauce (see Vogelmilch (Bird's Milk) recipe). You can also prepare this dessert from 6 eggs. It tastes just as good.

Nut Pancakes with Chocolate Sauce

Beat a thin pancake batter from 250 g (8¾ oz.) flour, ¼ liter (8¾ fl. oz.) milk, some melted butter and 3–4 eggs. Bake thin pancakes in clarified butter until the batter has been used up.

Filling: Boil up 1/8 liter (4½ fl. oz.) milk with 150 g (5¼ oz.) sugar and 1–2 tablespoons chocolate powder and fold in 250 g (8¾ oz.) ground nuts, and then let it expand. Whoever wants to can yet fold in 2 tablespoons raisins and 1–2 tablespoons rum or apricot brandy. Spread 2 tablespoons of this prepared filling on a warm pancake and roll it up. Place 1–2 pancakes on a plate and douse with 2 tablespoons chocolate sauce (finished product) or melt 150 g (5¼ oz.) dark chocolate in 1/8 liter (44 fl. oz.) whipped cream with some sugar. Pour this sauce, while hot, over the pancakes.

Layered Pancakes

Beat 5 egg yolks with 2 tablespoons sugar, 50 g (1¾ oz.) soft butter, 200 ml (7 fl. oz.) milk and 150 g (5¼ oz.) flour into a pancake batter. Then whisk the 5 egg whites with 2 vanilla sugars and fold into the pancake batter. In a coated pan in a little clarified butter drain away a ladle of batter and bake on one side. Place the pancake with the unbaked side up in a buttered baking dish, strew with grated chocolate, put the next pancake on it and spread with jelly, then strew chopped nuts and with one vanilla sugar on it. Repeat until all pancakes are in the dish. Slide the dish into the preheated oven and bake at 180° C (350° F). Then slice the pile like a cake and serve with compote or vanilla sauce. (Whoever wants to, can whisk 2–3 egg whites and 2–3 tablespoons sugar until fluffy; decorate the pancake stack with a meringue mixture, then let brown lightly in the oven.

Large Raised Pastry

Yeast Strudel with Poppy Seed or Nut Filling

Dough: Process 400 g (14 oz.) flour, some warm milk, ½ cube yeast, 100 g (3½ oz.) sugar, 2 eggs and 100 g (3½ oz.) butter into an elastic yeast dough and let rise to double amount. Then roll out into a 1.5–2 cm (½–¾”) slab, spread evenly with the filling, leave the lower edge free. Roll up from the top and place on a baking sheet (baking paper) with the seam (joint) to the bottom. Let rise, then spread with egg yolk. Bake about an hour at 180° C (350° F).

Poppy-Seed Filling: Bring to a boil 50 g (1¾ oz.) Cream of Wheat, some cinnamon and 1 vanilla sugar in 350 ml milk, then fold in 250 g ground poppy seed, 50–100 g (1¾–3½ oz.) raisins as well as 2 cl rum. Let the mixture cool. Then fill the dough with the lukewarm filling.

Nut Filling: Bring to a boil 150 ml (5¼ fl. oz.) milk with 150 g sugar, cinnamon and lemon peels, then cook with 370 g (13 oz.) ground walnuts or half walnuts half filberts ,finally fold in 2 cl (¾ oz.) rum. Let the mixture cool off and thicken with one egg white. Continue to process the filling as above.

Cooperators

The following “Jareker housewives” and “Jareker hosewives related by marriage” active account for the success to this little Recipe Collection, they provided the recipes and test these by cooking and baking “for trying”:

Dorothea Renner, (Beuren): “Hamburger” Slices”

Theresia Schick, (Backnang): “Pressburger” Croissants”

Theresia Wallrabenstein, (Weisenheim): “Theresia Slices“

Ulla Morgenthaler, (Schifferstadt): “Filled Wafers”

Gerlinde Leib-Schmidt, (Heddesheim): “Apple Pitte”

Ingrid Fillips, (Beuren): “Nut Pitte”

Eva Rapp, (Beuren): “Filled Wafers”

Therese Schmidt, (Ludwigsburg): “Almond Bun”, “Hazelnut Croissants” and

Inge Morgenthaler, (Kirchheim): “Creme-Pitta”.

Furthermore thanks from the “Ortsauschuss Jarek” to Mister Helmut Bischof from Neckargemünd (former: Neusatz / Novi Sad) for the illustrations to this Recipe Collection. Last but not least also many thanks to Mister Sieghart Rein, who lives as an Jareker descendant in the USA and translated the texts.

Jarek Memorial Stone in Beuren

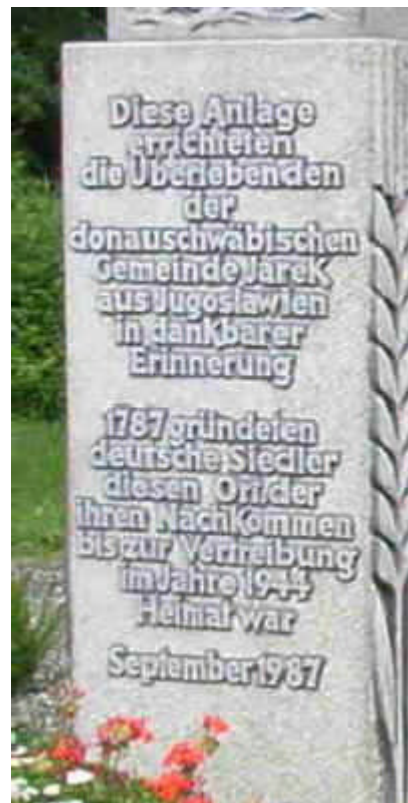


*... with the following text
on the memorial stone ...*

**The survivors
of the
Danube-Swabian
Community Jarek
from Yugoslavia
erected
this Site
in grateful
Remembrance**

**In 1787
German settlers
founded
this Village, which
was their home
until the expulsion
in the year 1944**

September 1987



Inge Morgenthaler

*Orts-Ausschuss **Jarek** (OA Jarek), in September 2004*

translated by Sieghart Rein
