

**Examples of traditional dishes of St. Petersburg cuisine**  
**recommended by experts**

**Soups**

**Shchi (fresh cabbage soup)**

3 pounds of brisket to cook the broth without roots, a head of cabbage (depending on size) to be cleaned from damaged leaves and core, cut into small pieces, pour over boiling water and throw back on the colander. Put the cabbage in a saucepan with finely chopped carrots and parsley, pour the fatty broth and simmer until soft, adding broth as boiling. When the cabbage is done, place it in the pan with the broth, boil and season the soup with two tablespoons of flour diluted in cold water or mashed with sour cream. If it is filled with flour, then put 5 whole peeled raw potatoes in the soup and cook them until ready. Before serving, put 1-2 tablespoons of sour cream and necessarily green dill or parsley. Separately apply sour cream.

**Sour shchi**

2 pounds of sauerkraut dipped in boiling water, put a large onion, 2 bay leaves, 10 pieces of bitter, 10 pieces of English pepper, 8 dry white mushrooms, well washed. Boil well. Then pour a handful of barley groats, washed in cold water, and cook everything under the lid until ready. Pour in the vegetable oil, well fried with finely chopped onion. Serve the potato porridge, also mixed with fried onion in vegetable oil.

**Shchi full " Pushkin"**

750 g. of beef, 500 grams of sauerkraut, 4-5 dry white mushrooms, 0.5 cups salted mushrooms, 1 carrot, 1 large potato, 1 turnip, 2 medium-sized bulbs, 1 root of parsley and celery with herbs, 1 tablespoon of dill, 3 bay leaves, 4-5 cloves of garlic, 50 g butter, 8 peas of black pepper, 4 tablespoons sour cream, salt.

Beef with onion and half of the roots put in cold water and cook for 2 hours (half an hour before the end of cooking - salt), then strain the broth, remove the roots.

Sauerkraut put in a separate bowl, pour 0.5 liters of boiling water, add butter and put to simmer. When the cabbage becomes soft, to connect it with the meat and the soup ready.

Mushrooms and cut into 4 pieces of potatoes pour 2 cups of cold water and put on fire. When the water boils, remove the mushrooms, cut into strips and cook in the same

broth, after the readiness to connect the mushroom broth with meat. Then add finely chopped onion, cut into strips of roots, spices, salt and cook for about 20 minutes. Remove from heat, season with dill and garlic, wrap in something warm and allow infusing in a warm place. When serving in a bowl put coarsely chopped salted mushrooms and sour cream.

### **Shchi of sour cabbage with head meat**

1 kg of head meat, 500 grams of sauerkraut, 1-2 bulbs, 1 carrot, 1 parsley, 1 turnip, 50 g of butter, 8 peas of black pepper, 3 Bay leaves, salt.

Head sturgeon cut into pieces, remove the gills, rinse, scald, immersed for 1-2 minutes in boiling water, rinse again, put in a pot, pour water and cook 1-1.5 hours. Then remove the head meat, separate the flesh, discard the shell, and cartilage continue to cook for another 1.5-2 hours. An hour before the end of cooking put the broth, braised sauerkraut and roasted roots. A few minutes before the readiness of the soup to salt, put spices, season with garlic.

### **Soup " Griboyedov's"**

1/8 pound white dried mushrooms, boiled in salted boiling water, strain and finely chop. Meanwhile, in a saucepan put 1 pound of white cabbage, one piece of chopped root vegetables (onions, turnips, carrots and parsley), 1 tablespoon of salt and wash it down with 6-8 cups of hot water, close and let be until soft. Then put 4-5 sliced raw potatoes, cooked mushrooms with their broth, 3 teaspoons of flour, browned in 2 teaspoons of oil, allow the soup to boil for another min15-20, put 1/4 pound sour cream, heat, not allowing to boil any more, pour chopped dill and parsley.

### **Royal cabbage soup, veal, Turkey and porcini mushrooms**

Turkey Shin-800 gr., veal-500 gr., smoked bacon-100 gr., potatoes - 3 pieces (500 gr.), cabbage sour-450 gr., leek-1 stem (150 gr.), white mushrooms - 1 piece (150 gr.), carrots - 2 pieces (120 gr.), tomatoes (mashed tomato puree) - 100 gr., bay leaf-2 pieces, allspice-7 pieces, ground black pepper, salt, dill and parsley.

Wash the veal and Turkey Shin, put in a pot, pour 3.5 liters of cold water and put on high heat. Bring to a boil, remove the foam, reduce the heat, and add bay leaf and allspice peas. Cook for 1-1.5 hours. From the finished broth to remove the Bay leaf and peppercorns, they do not need us all the aromas they gave the broth. Meat, too, get from broth, cool, to remove bones and cut into meat on pieces of. Peel the potatoes, wash, dice and send to the pan. White mushrooms cut into, and also - in pan. Cook for 15 minutes; again put the meat into the broth. Bacon finely chop, put in a saucepan, melt the fat from it, in the same saucepan put grated carrots on a small grater, then cut into half-rings leeks,

put out, add a few spoons of broth. Add sauerkraut to the same saucepan and simmer for 15 minutes, then-grated tomatoes and simmer for another 5 minutes. Then to shift it all into the pan, season with salt and pepper, after boiling, cook over low heat for 15 minutes. Serve with chopped herbs and sour cream.

### **The beet soup with sour cream and crayfish tails**

Chop finely green onions, dill and parsley in such an amount that each was 2 tablespoons, put in a soup bowl, adding to the same 1 teaspoon of table mustard. Stir all this well, add the salt water and finely chopped young beetroot (2 f.), 5 pieces of hard-boiled and chopped eggs, 5 fresh cucumbers, peeled and finely chopped, cancer necks. Pour 3 bottles of good Bavarian or homemade kvass and put 1 Cup of sour cream. Stir well, serve with ice.

### **Fish soup patronized**

1.5 kg fish 2 onions, 1 carrot, 1 parsley greens, 2 potatoes, 3 bay leaves, 8 peas black pepper, 1 tbsp dill, 1 egg, 1 teaspoon flour, salt

Heads, tails, bones from large fish and small fish together with potatoes, onions, carrots, parsley catch with salted boiling water and cook on low heat for 20-30 minutes.

Strain the broth, put it in large pieces of fish fillet, spices and boil for 5 minutes. Remove potatoes, cool and cut into cubes. Then take out fish, dip in beaten flour egg, lightly fried on butter and again immersed in the broth for 5 minutes to boiling. Before removing from heat add potatoes. Pour the greens and let it brew.

### **Consume Nesselrode**

Prepare a consomme of game and very little savory Shu (profiteroles). Half of Shu filled with chestnut puree, one-third mixed with onion; the other is well - fried (without excess oils and liquids) mushroom duxelles.

Garnish the consomme with profiteroles.

## **Main course**

### **Skobelevskie rissole**

(appeared in the period of unprecedented popularity of the "white General" (named so because of the ceremonial white uniform and white horse) MD Skobelev in 1878-1879)

Veal or chicken. Prepared as ordinary minced meat patties with that difference that we should give them a round shape, coat with egg, roll in breadcrumbs, fry them, and lay on a dish. In the skillet, in which roasted, add already fried flour, butter, let boil, add

with a Cup of fresh sour cream, again to boil, pour over the chops, serve.

### **Beef Stroganov, with mustard (beef Stroganoff)**

(attributed to the cook A. G. Stroganov; recipes vary in different editions)

3 pounds of soft beef % pounds of oil, 10-15 spoons of English pepper.

2 hours before cooking to take a piece of soft beef 3 pounds, slice it raw into tiny squares, sprinkle with salt and some pepper. Before lunch take a half ounces of drain oil and a spoon of flour, stir, fry a little, dilute with two cups of broth, boil, put a teaspoon of prepared mustard, a little pepper, stir, boil, drain. Before release to put 2 table spoons of the freshest sour cream and a spoon of the fried tomato already. On high heat, fry beef with butter and onion, put it in the sauce, cover tightly with a lid, put on % of the hour on the edge of the stove, boil and serve a spoon of fried tomato already. On high heat, fry beef with butter and onion, put it in the sauce, and covers tightly with a lid, put on % of the hour on the edge of the plate, boil and serve.

### **Roast beef**

Roast beef is called the whole loin, t/ e / piece of beef between thin and thick fillet with internal and external tenderloin 1st grade. It is bought by the number of vertebrae, and you cannot buy less than one bone, i.e. one vertebra, because the cut on one bone is so insignificant that it is inconvenient to fry less than 2-3 vertebrae. Weighs between 12 and 30 pounds. The biggest piece is fried for at least 4 hours. To be undercooked - fry less. But in General, it is difficult to specify the time roasting, because it largely depends on the quality of meat, dry wood, and warehouse furnace; roasting in the oven and on the spit.

Usually roast beef is fried so that, being cut, it was not raw inside, but pinkish, slightly with blood; roast beef readiness is also recognized, piercing it with a thick needle: if it is loose and follows the blood juice, so ready.

If the meat is frozen, it is not necessary to thaw, and put the frozen in the oven. Excess fat is cut off. Salt is usually relied on a teaspoon for each pound of meat. There are a lot of roast beef recipes. Only two are listed below.

### **Roast beef, roasted in the oven**

Take a clipping from the occipital bones. Cut the excess fat and separate the meat from the bones so that the meat is an even piece, the Meat is tied with thick threads to have the correct former appearance, wash, wipe, sprinkle with salt, put on a baking sheet,

pour the fat from the broth. On the same baking sheet and put the remaining bone, pour and its fat from the broth, put in a hot oven for 1 hour - 2. When the meat is browned, start watering it every 10 minutes drained juice. For an hour before dinner put to it, turned the raw potatoes to be roasted in the same juice. After removing from the oven, the roast, leave it on the table for some hours to remove the rope, cut with a sharp knife across the grain somewhat obliquely long, smooth, proper pieces, lay fried on the bone, to shift on a dish, to impose a garnish: deep-fried small potatoes, potato croquettes, cauliflower and brussels sprouts, green peas, rutabaga, carrots, shallots and chestnuts. Roast beef can be sprinkled on top of the planed horseradish. So sue to a dinner party, for simple bones can be and not fry, and use for other dishes.

### **Roast beef, roasted on a spit**

Clearing the roast beef as mentioned above, bandage thread, sprinkle with slices of onion, pour in a stone Cup and 1 Cup of olive oil, leave it until another day, often turning over and spraying it with oil. Then salt and pepper pepper, roll in wax paper, buttered attached to the spit, roasting for 3-4 hours, basting with juice that runs down on the outstretched thick metal dish or baking sheet. 15 minutes remove the parchment paper and season with salt on all sides and let the roast brown. Serve as above.

### **Small Gatchina trout**

This trout is gutted through a hole that is made near the gills.

Scales are not removed, and the abdomen is not cut.

3 hours before cooking to clean it. Tie each thick thread in a ring; soak the back for a few minutes in boiling vinegar, diluted with half water. Put in a colander. A quarter of an hour before lunch, salt, lower in the same colander in a deep saucepan, pour fish broth, cooked from small fish, with white roots, onions and spices. Cook it, giving to a full boil, remove with a colander, remove the skin, put on a dish covered with a napkin, fixing fried potatoes and parsley.

Served it with the horseradish and vinegar.

### **Guryev porridge unsweetened from buckwheat groats**

Cook a cool buckwheat porridge, brewing it in a pot with boiling water of mushroom broth, putting also a spoonful of oil and salt. When it's almost ready, take it out of the pot. Pot wash to the walls were clean and wiped dry; then put in a number of cereal, several slices of the brain from the bones of an ox, again, a number of cereals and

so on until the end. The last row should be brains. Closing the pot, put in the oven, so the rice is well stewed and became loose, watching not to burn.

### **Starlet boiled on champagne**

Clean 3 pound sturgeon, wash, drain, remove the peel, cut into slices, put tightly in one layer in a silver pot, put 1/8-1/4 pound of butter, salt, lemon. Pour 2-3 glasses of champagne to cover the fish to half. For 15 minutes until vacuum put on the fire, cover with a lid. When cooked, serve immediately.

### **Fried grouse**

4 grouse, 100 grams of butter, 4 tablespoons of sour cream or heavy cream, salt

Plucked and peeled grouse soak in cold water for 2 hours, wipe dry with a cloth and flour, salt, put in a low bowl with boiling oil and fry on low heat, without closing the lid, 25-30 minutes. Periodically pour with sauce, in the end, warmed sour cream.

### **Grouse with red wine**

Pluck, clean two grouses, salt, lard pounds of bacon, fry in a saucepan in two tablespoons of oil until half ready; pour 2 cups of broth, put slices of chopped onion and parsley root, cover, simmer until soft; then pour from to 1 glass of red wine, put half a spoon of flour with a piece of oil, diluted with boiling water, boil, pour, cut on a dish.

### **Beef stew in Russian**

From large pieces of the back or shoulder blades cut into wide slices. Pan in flour and fry. At the bottom of the pan put thin slices of bacon on it-roasted meat. Fill with onion, carrot, celery, chopped into strips, season with salt. Add rye (Borodino) bread, cut into small cubes, bay leaf, black pepper. For vegetables to put a layer of meat, then a layer of vegetables and so on to the top of the pot. All pour the broth so that it covered the top layer of meat. The pan with the meat first, put on the stove, and once the broth is boiling, put in 2-2,5 hours in the oven. For 3530 minutes until the end of extinguishing add sour cream.

### **Casserole of smoked whitefish**

Several pieces of boiled large potatoes and 2 hard eggs cut into small slices. A smoked whitefish weighing about 1/2 of a pound should be cleaned of skin and bones and not cut with a knife, but divided into small pieces with two forks. Fry a small finely chopped onion in a spoon of butter, add 1 more spoon of melted butter. Gently mix all together with a fork. Folded in the form of a metal plate, greased and generously

sprinkled with breadcrumbs. Pour sour cream, sprinkle with breadcrumbs and bake.

### **Baked lake herring**

To clean the home, remove the spinal bone and salted, put on a baking tray, brush them well with oil? Pour two spoons of water, put in a hot oven. When browned, begin to pour with juice. At the end, sprinkle with grated bun. After 5 minutes, remove, transfer to a dish, add strained dripping sauce. Separately submit any salad.

### **Lake herring in puff pastry**

Clean, gut through the incision on the back, remove the spinal bone, wash, salt, spread on two halves, remove the bones, put in a cold place. Meanwhile, prepare puff pastry. An hour and a half before the holiday, roll out the dough in length in half a finger thick, fold in a floured cloth, grease the entire layer of dough with egg, put the fish as if whole, grease it with butter, with fried onions, sculpt the edges of the dough so that the pie had the form of a whitefish. Transfer to a sheet, grease with egg and from a cold place directly into a hot oven. When the dough is browned, cover with clean paper and bake in moderate heat for an hour. Before release to take out, remove from a leaf, to clean, shift on a dish, to cut on portions the sharpest knife, to put, to add a little red sauce.

### **Boiled smelt**

For 6 people enough of the big 4-5 dozen, and the average value of 6; smelt clean, pulling gently from the top of the head inside, leaving milt or ROE, then her slit; then it needs a good wash, add salt and give to lie down for an hour, then boil in water with salt and 1-2 onions., 1-2 Bay leaves and 3-4 grains of pepper, when they are ready, put in the ear 2-3 hot coals, which takes away the strong smell of fish, watch that the fish is not digested; put in a deep dish, add a little broth, in which it was cooked and served with horseradish and vinegar.

### **Fried smelt**

Clean, wash, dry with a towel, sprinkle with salt and pepper, roll in flour, fry in oil. Served to it: fried potatoes, cucumbers, sauerkraut salad, pickled beets, slices of peeled lemon and grains.

### **Deep fried smelt**

Choice smelt 3 f., 15 crayfish, 3 cups chicken or veal broth, 2 yolks, 2-3 eggs smear smelt, 1 Cup sifted crackers.

Clean, wash, drain, cut along, remove the spinal bone, cut off the heads, salt, sprinkle with pepper.

To make a very thick sauce: a tablespoon of flour to brown in a spoonful of oil, dilute 3 cups of chicken or veal broth, boil well, put lemon juice, pour the champignon essence, strain through a napkin. Put in another pan 1/8 pound butter piece, breaking it into pieces; gradually pour into it, stirring, and hot sauce. Before release, put it in 15 cooked, finely chopped cancer necks, salt to taste, white pepper, stir, cool.

Grease the fillets with this sauce, fold them in pairs, press tightly, grease on all sides with a broken egg. Roll in sifted bread crumbs, drop into hot deep fat. When browned, remove to a sieve, in the permeability of the paper to shift immediately on a dish.

Serve with green peas or green beans.

In the remaining sauce, drive two yolks, stir, heat to the hottest state, strain into a saucepan, serve separately.

### **Fried grouse**

Clean, gut, wash, throw on a sieve, salt, put in a cold place. 15 minutes before the holiday, wipe dry with a towel, roll in flour, fry in oil, add fresh sour cream, boil once who loves, sprinkle with dill, serve.

### **Boiled trout**

Gut, cut out the gills and clean the inside of the blood located at the spinal bone, tie the head with threads, put in a fish pot with a lattice, pour the broth of white roots, bulbs and spices, cover with a lid. For % hour before dinner, put on a large fire, to give time to boil, set aside to light the fire and leave to boil for another quarter of an hour. Remove from the grid on the table, fold gently on a long dish, on a napkin, cover the same.

Serve with sauces (separately in a gravy boat) (your choice): horseradish with vinegar, sauce hollandaise, sauce the cancer, the walnut sauce, hot mustard sauce, with lemon and Madeira wine, with capers and so on.

### **Garnish of vegetables to boiled trout**

Peel small shallots, fry in oil, pour a little Lafite, cook until soft. Clean 6 fresh cucumbers, cut into pieces, remove the core, fry in oil, attach to the onion, add the cooked mushrooms, cancer necks, olives without seeds, gherkins, roasted carrots, cooked in broth parsley (root). Mix, garnish with this trout. Pour red sauce over everything.



## Desserts

### **Guryev porridge**

There are many recipes Guryev porridge. The following are the simplest.

### **Guryev porridge with nuts and jam**

1 pound walnuts, or a simple (hazelnut), 10 to 20 pieces of bitter almonds

- boil with boiling water, peel, finely grind, pouring water. 6 cups of cream pour into a large bowl, put in front of the charcoal and remove and put on a plate formed rosy foam. When they have quite a reach, pour in the remaining cream, 1/3 Cup of manna, weld pretty thin gruel, hot add pounded nuts, sugar, stir, to make the dish edge of the dough, put series - a number of foams, again, a number of cereals sprinkled on top with sugar and breadcrumbs, paste briefly in the oven. Serving, remove jam. This porridge can shift fruit and jam.

### **Guryev porridge semolina sweet**

Take 2 bottles of good cream, boil, pour 2 cups of semolina. Put 2 pounds of sweet pounded almonds, a teaspoon of sugar and top with a small piece of 22 inches of vanilla, powdered sugar; boil all together, pour in a stone Cup or casserole, cover with breadcrumbs, place in oven to bake. Feeding, laying out of shape.

### **Blancmange**

2 pounds of sweet almonds, 20-30 pieces of bitter to boil, clean, grind in a mortar, pouring spoons of 2-3 cream, dilute 3 cups of hot boiled cream, boil, strain through a napkin, pour sugar, boil, set aside, immediately pour a glass of glue (diluted gelatin), to be only 4 glasses, at least, strain hot in the form and on the ice.

### **Chestnut pudding**

1 Cup of peeled chestnuts to boil in a bottle of cream or milk, wipe through a sieve, take this puree 2 cups, dilute with another bottle of cream, put a Cup of sugar, a pound of butter with % of the Cup of flour, boil, cool, put a foam of 6 proteins, stir, insert into the oven or cook, put in dish, pour red wine sauce or a Sabayon or sauce with rum.

### **Nesselrode Pudding**

Ingredients for 4 servings:

80 g of sugar, 8 eggs, 80 g flour, 200 g of a mixture of strawberry, mint and vanilla ice cream, 80 g of tangerines, almond chip, cherry sauce, 40 g dark chocolate, 40 ml cognac, 2-3 mint leaves, 1 tbsp whipped cream.

From sugar, flour and eggs to bake a cake. Put it on a plate, soak with cognac and sprinkle with almond chips. Put ice cream on top, decorate with whipped cream, tangerine slices, grated chocolate, "butterfly" of cherry sauce and mint leaves.

### **Gooseberry jam**

"Cleaned of seeds, rinsed, green, unripe gooseberry folded into an ant pot, shifting rows of cherry leaves and a little sorrel and spinach. Pour the vodka, close the lid, brush the crust, insert for a few hours in the oven, so hot as it is after minute them her bread. The next day, take out the gooseberries, pour into cold water with ice, mix the water in an hour and boil it once, then a second time, then a third time, then again put the berries in cold water with ice, which is stirred several times, each time holding the berries in it for a quarter of an hour, then throw the berries on a sieve, then spread the berries on a linen tablecloth, and when dry, hang on the bar, take two pounds of sugar and one glass of water for each pound of berries. Boil syrup of three-fourths of sugar, boil, remove foam and in this hot syrup pour berries, put the boil, and boil to cover the rest of the sugar and boil three times with the key and then keep on a light fire, tasting. After all to put the jam in jars, wrap them in waxed paper, and on top of the bubble and tie". (it is believed that this was the recipe by Arina Rodionovna, whom she regaled A. S. Pushkin was a great lover of pancakes with jam)

## **Pancakes**

### **Early Guriev pancakes**

Take 2 pounds of flour, 8 egg yolks and pound butter, put in a pot and carefully stirred with a mixer, dilute sour milk to the proper proportions, then down 8 protein, put in the dough, and mixing the whole mass of the pancakes.

### **Pancakes Guriev**

3 pounds of wheat flour, 15 yolks and 1 pound of butter mix well, dilute with sour milk to a density of sour cream, put 15 whipped proteins, salt, mix gently and bake.

### **Royal pancakes**

Take a pound of butter, melt it, strain through a clean cloth into a stone Cup, put there when the oil has cooled slightly, 6 egg yolks, interfere with a good spatula in one direction, then put 1 tea Cup sugar to interfere with on ice until they begin to foam. Meanwhile, prepare the next béchamel:  $\frac{1}{2}$  pound of flour, ie.  $\frac{1}{2}$  Cup, dilute 1 cups of cream, boil, stirring constantly to béchamel was such a density as the dough for pancakes.

Removing the fire to interfere with the béchamel on the ice until cool. Then pour it into the prepared oil with yolks and sugar, again turn in the same direction, adding spoons of orange water; put a glass of thick whipped cream in foam. Again stir everything in one direction and when it is already set on the table, the oven on a small fire and do not remove from the pan with a knife, and turn right on the dish, sprinkling each row of pancakes with sugar and sprinkling with lemon juice. Folded pancakes trim and decorate the top with jam or jelly.

## **Snacks**

### **Toast with veal and herring.**

Chop finely a little fried veal, add 1 soaked and cleaned of bones and skin, finely chopped Scottish herring, 1 finely chopped and fried onion in oil, 1 spoon of oil and 2-3 spoons of sour cream, a little pepper, 2-3 tablespoons of breadcrumbs, give all together in a saucepan to fry slightly. Spread then quite thickly on croutons of white bread, as for sandwiches, put on a sheet, smeared with oil, and put in the oven for 10-15 minutes.

### **Beef with anchovies and lemon**

500 g tenderloin, 50 g fat, 30 g fat or oil, 5 kilkas, grated zest, lemon, 2 tbsp chopped parsley, 4 tbsp vinegar, a glass of broth, a glass of dry wine, tbsp flour.

Meat, remove the membranes, lard with thin strips of bacon. Chop the sprats, mix with grated zest, chopped parsley and vinegar. Meat mix and put on 1-2 days in the cold in a sealed container. Then wipe clean the meat from seasonings, dry and fry in hot fat. Add a Cup of hot broth and  $\frac{1}{2}$  Cup of wine and simmer over low heat under a tightly closed lid. In the liquid formed during quenching, add to taste a mixture of seasonings used for marinating meat. At the end of quenching add the rest of the wine.

Cut the finished meat across the fibers into slices and serve on a preheated dish with vegetables. Sauce, formed by extinguishing, season with flour, strain and serve in a saucer.

### **Toast with veal and herring.**

Chop finely a little fried veal, add 1 soaked and cleaned of bones and skin, finely chopped Scottish herring, 1 finely chopped and fried onion in oil, 1 spoon of oil and 2-3 spoons of sour cream, a little pepper, 2-3 tablespoons of breadcrumbs, give all together in a saucepan to fry slightly. Spread then quite thickly on croutons of white bread, as for sandwiches, put on a sheet, smeared with oil, and put in the oven for 10-15 minutes.

Breakfast or dinner.

### **Beef “hussar liver”**

3-4 pounds of beef, ½ pounds of oil, 2 onions, pepper, salt.

A piece of beef from a region with no bones and no fat to be properly. Salt, fry on a spit or in the oven, cut obliquely into thin slices, shift them to the next minced meat: chop 2 onions, squeeze the juice out of them, chop even smaller, put a spoonful of oil, 1/8 pound of grated Swiss cheese, a little pepper, salt, 2 yolks and a pound of French grated white bread so that it was quite thick, mix everything together, stuff the roast, tie, put it in a pan, pour the strained sauce, cover with a lid and simmer on the stove or in the oven for another half hour. 3-4 pounds of beef, ½ pounds of oil, 2 onions, pepper, salt.

### **Sand masurek**

pound of butter, cooled down, wipe white with ½ pounds of sugar, finely crushed and sifted, adding here, without ceasing to interfere, one 3 fresh eggs. When the mass is well mixed, add to it 1 Cup of soft flour English grinding and a few (5-7) grains crushed with sugar and sifted cardamom, 3 grains crushed with sugar cloves, vanilla sticks, zest with lemon, EN knife tip a pinch of crushed cinnamon. From a white writing paper cut circles 8 approximately the size of a small plate, spread on each circle of dough in ¼ finger thickness and put them on an iron sheet, bake in a cupboard average temperature of 15-20 minutes. Then, removing them to paper (putting on the table the dough down, rip off the paper), carefully (otherwise they will be broken) overlay with applesauce and put one on the other slices of the stack 4. Top pour icing, sprinkle with chopped peeled almonds, remove the glazed fruit.

### **Meringues**

Take 1 ½ of a glass of thick raspberry jam, strawberries, currants, berries to be more than syrup, put it in 4-5 fresh proteins and RUB a spoon in one direction for at least an hour and a quarter, until the mass is almost white and very thick, so that the spoon can keep it steady. Shift into a deep dish, put in the cold. When to be served hot, make circle cuts, to bestow a spoonful of sugar, put in a rather hot oven. When will rise up and browned, and serve immediately on the table with cream.

The same pie doing on an Apple puree, prunes and so on.

## **Drinks**

## **The punch**

In a silver, copper pot or vase pour 2 bottles of champagne, 1 bottle of the best rum, 1 good Sauternes, put 2 pounds of sugar, chopped pineapple and boil on the stove; pour into a porcelain vase, put on its edges 2 silver forks or swords, on them a large piece of sugar, pour it with rum, light and pour the rum to all the sugar ignited and melted. To take a silver soup spoon punch, pouring the sugar to the fire did not stop, adding fresh Roma, meanwhile, finished punch pour in a scoop or cubes.

In the campaign, you can do and tinned copper pot or food tank, well boiled with soda or ash.

## **Pastry**

Old Petersburg is characterized by baking, mainly according to Italian, German, Polish, Jewish and French recipes.

In one of the popular pre-revolutionary recipe books preserved, for example, such a recipe:

### **Cakes Petersburg**

(curiously, this is the only kind of baking that has the name "Petersburg", it is also curious that in later literature such loaves called "Moscow»)

For the dough - flour, 1.5 kg, including for enough procedure 100 g, sugar 100 g margarine of butter 50 g of water, 0.6 l, 20 g yeast, salt, butter for greasing 20 g, 1 egg for lubrication, vegetable oil for greasing the pan 15

Prepare yeast dough. To do this, dilute the yeast with warm water, combine with sugar, add the remaining water and add about half of the flour, put the brew in a warm place for two to three hours until it increases by 1.5-2 times. As soon as the dough begins to fall off - the sponge is ready. Add the dissolved salt, the remaining flour and mix well. Gradually add the softened margarine and knead until the dough becomes smooth, shiny, easily lagging behind the hands and dishes. Put in a warm place and let rise.

Divide the dough into pieces of 100-110 g, roll up in the form of round cakes, and after 5-8 minutes, roll out thinly. Semicircular recess or knife at a distance of 1.5-2 cm from the edge of the cut half circle. The tongue is lightly covered with melted butter and bend to the other half of the dough without pressing. Put the loaf on a baking sheet, give a full proofing, grease with egg, dust with flour and bake for 10-15 minutes in a very hot

oven (240 - 260 degrees).

According to the recipe, this dough is made on water. You should not seek to improve the taste, replacing water with milk. The product will certainly work, but it will not roll. The finished product should be white, not browned.