

Menu

- * Tatin čorbast pasuš, 100 x 70 cm
Father's beans
- * Mamin nedeljni ručak, 70 x 100 cm
Mother's Sunday lunch
- * TV pašteta od šargarepe, 70 x 100 cm
TV Carrot pate
- * Biljın kolač s jabukama, 60 x 85 cm
Bilja's Apple cake
- * Salata od tunjevine na švedski način bez zelene babure, 42 x 42 cm
Swedish tuna salad without green pepper
- * Danko Pišta, 70 x 50 cm
Danko Pista
- * Masti i leba, 42 x 42 cm
Fat and bread
- * Srpski Kompe (Knedle sa šljivama), 100 x 70 cm
Serbian Kompe (Noodles with plums)
- * Švajcarsko jelo, 45 x 55 cm
Swish dish
- * Holandska salata sa haringama, 70 x 100 cm
Holland salad with haring
- * Dudini crni mravasti kolači, 40 x 30 cm
Duda's Black crumby biscuits
- * Gibanica, 50 x 70 cm
Gibanica
- * Punjene paprike, 50 x 70 cm
Stuffed peppers
- * Fristike koktel, 30 x 40 cm
Fristike coctail
- * Pino frio, 30 x 40 cm
Pino frio
- * Ružičasta limunada, 40 x 30 cm
Purple lemonade
- * Sok od dinje, 40 x 30 cm
Mellon juice
- * Čaj od hibiskusa, 40 x 30 cm
Hibiscus flos

Maja Erdeljanin
I Siniša Vendlener



Skice kuvarice
Sketch - Cook - Book

Prijatno

Nacija izražavanja i medija za komunikaciju ima mnogo: od telepatije, preko umetnosti, časjanja i prebacivanja, do sporta i kulinarstva. Talenata je još i više, a mnogi od njih još nemaju ni ime. Tek čekaju svoje vreme kada će postati profesije. U svakom slučaju, svaki talenat je jezik kojim se nešto saznaće. A "koliko jezika znaš toliko vrediš" ... i kojim god da govorиш, na kraju saznaćeš iste stvari.

Kao što deca u svojim radovima, predstavljaju ono što znaju, a ne ono što vide, tako sam i ja prišla " Skicama - kuharicama ", idući za idejom najlakšeg memorisanja recepta. Slike su gotovo apstraktne kao što je uostalom i sam proces mišljenja. Tako bi mogle da izgledaju u mozgu veze koje opisuju kulinarske procese, ako bi se pritom oslanjale na predstavu o kompoziciji, gestu i o boji - i kao materiji i u hromatskom smislu.

Kombinovanje i izvođenje likovnih elemenata je veoma slično sa procesom kuhanja, počevši od priprema, prikupljanja potrebnih sastojaka u ateljeu/kuhinji, preko okvirnog redosleda pojedinih operacija, užurbanili pokreta da se površina ne osuši/zagori pre nego što se doveđe u željeno stanje, dodavanja preostale boje/namirnice drugoj slici/jelu, rešavanja problema pri pogrešnim i ishitrenim potezima kreativnim pretvaranjem greške u kuriozitet, pa sve do mešanja, razmazivanja i dodavanja akcenata/začina po sopstvenom ukusu.

Dobar slikar je i dobar kuhar. Da li je istinito? Da li je i obrnuto? Ako dokazem da dobro slikam da li neću biti u obavezi da dokazujem i drugi deo talenta? Da li bi se neko pitao da li znam da kuham da nisam slikarka, već slikar?

Ali ako je kuhanje poput slikanja, a svaki kuhar svojim jelom otkriva i svoju narav, komunicira sa bližnjima, zabavlja se, uči, opaža zanemarljive razlike, veze između nepovezivih stvari, zbrinjava gladne pritom se trudeći da svaki put nadmaši sebe i na kraju, pri opštoj konzumaciji svog dela, očekuje poštalu koju će rado primiti, iako više nije rad da delo i sam proba... onda i kuhanje volim.

Ljubav je, kao i talenat - dar, a darovi se poštuju i razvijaju.
Pa, da probamo...

Maja Erdeljanin

Bon appetite

There are many ways of expressing and media for communication: from telepathy, through art, chatting and accusation, to sport and cooking. There are even more talents, and many of them still haven't got names. They are still waiting for their time when they will become professions. In any case, every talent is a language by which we found out something. And "you worth as many languages you speak" ... and no matter what language you speak, at the end you always find out the same things.

As children in their works represent what they know, and not what they see, so did I approach to "sketch-cook-book", following the idea of the easiest way of memorizing recipes. Paintings are almost abstract as the process of thinking is. That is how could look like the connection in the brain, which describes the processes of cooking, if they would then rely on the image of composition, gesture and color and as substance in chromatic way too.

Combining and performing artistic elements is very similar to the process of cooking, starting from the preparation, getting all the necessary ingredients in the studio/kitchen, through the order of certain operations, rapid movements so that the canvas do not dry/burn before it comes to a wanted state, adding the remaining color/groceries to the other painting/meal, solving the problem made by wrong and rapid movements by creative transformation of the mistake into a curiosity, then all to the mixing, spreading and adding accents/spices according to our own taste.

Good painter is also a good cook, they say. Is that true? Is it also vice versa? If I prove that I paint good maybe I wouldn't be in obligation to prove the second part of the talent. Would anybody wonder do I cook well if I was not a female painter but a male painter?

But if the cooking is like painting, and every cook with its meal discovers also his temper, character, communicates with close people, has fun, learns, discovers small differences, connections between disconnected things, takes care of the hungry and while doing that tries to outsmart himself and at the end, during the general consumption of this work, he expects a prize that he will take gladly, although he is not willing to try the work himself... then I also love cooking.

Love is, like talent - a gift, and gifts should be respected and developed.
So, let us try...

Recepti/Recipes

*Sve slike su radene 2004. godine u tehnici akril na platnu.
All paintings are painted in 2004. in acrylic on canvas technique.*



Father's beans. Tatin čorbast pasulj

* Za četiri osobe

* 500 gr pasulja (zelenog "sumporaša"),

* suva kolenica, crni i beli luk, začini idt.

Dan uoči kuhanja (uveče) potopiti pasulj u hladnu vodu. U posebnoj posudi potopiti kolenicu. Sutradan prosuti vodu iz obe posude i natočiti novu, takođe hladnu. Kuhati kratko na najjačoj vatri (u odvojenim posudama).

Kad se voda s pasuljom zgreje, prosuti, pa ponovo natočiti hladnu vodu i kuhati dok se ne zgreje blizu vrenja. Zatim smanjiti vatru (na 1), dodati malo sode bikarbogene, kolenicu, bibera, "bag začin", jednu glavicu crnog luka i sekagnog na kockice, malo sekagnog belog luka, malo majorana, list lorbera, malo sirčeta (so nije potrebna, jer je imao u kolenici).

Kuhati dok se pasulj ne raskriva (oko sat i po), zatim dodati malo slatkog aleve paprike, jednu baburu, čašu (do 2 dl) paradajz sokā. Kuhati još 20-30 minuta. Zatim dodati sečkani beli luk i iskljčiti.

Salata po izboru.

Ako se jede (najmanje dva tanjira) s entuzijazmom, posle se može popiti bilo kakvo piće.

(Recept Andelka Erdeljanina)

* For four person

* 500 g of green beans (green "sulfur"),

* smoked pork chops, onion and garlic, spices, etc.

The day before cooking (in the evening) put beans in cold water. In another bowl put pork chops.

The day after, spill that water from both bowls and pour a new one, also cold. Boil it shortly on the highest temperature (in separate dishes). When the water with the beans is hot, spill it, and then again pour cold water and cook until it boils. Then reduce the heat (on 1), add a little of sodium bicarbonate, chops, pepper, "bag spice", one onion, diced, a little bit of sliced garlic, grated cheese, leaf of lorber, a little vinegar (salt is not needed, because you have it in the meat).

Cook until the beans is done (about hour and a half), then add little bit of sweet aleve pepper, one big pepper, one glass (of 2 dl) of tomato juice. Cook for about 20-30 minutes. Then add chopped garlic and turn it off.

Salad - free choice.

If it is eaten (at least two plates) with enthusiasm, any kind of drink is acceptable after that.

(Recipe of Andelko Erdeljanin)



"Tatin čorbast pasulj", 100 x 70 cm, "Father's beans"



Mother's Sunday lunch Mamin nedeljni ručak

Supesosamesa, pire
krompira i pokeneza.
Salata po želji.

Spupsaucemeat, mashed
potato and pokenez.
Salad - by your choice.



“Mamin nedeljni ručak”, 70 x 100 cm, “Mother's Sunday lunch”



Stuffed peppers Punjene paprike

* 10-12 paprika babura srednje veličine,
* 450 gr mlevenog mesa,
* 1-2 kašike ljušpi soje,
* 1 glavica crnog luka,
* 1 celo jaje,
* 5 kašika pirinča,
* paradajz, začini, peršunov list.

Nvremom ušu izdinstati glavicu crnog luka sitno iseckanu, dodati mleveno meso i dinstati dok voda ne ispari 3 - 4 minuta. Dodati opran pirinač i začine: so, bag začin, 1 kašiću šećera i malo vode. Mešati da ne "uhvati" dno. Dolsiti vode (može supa) po potrebi. Poklopiti da se ukrečka na tihoj vatri. Kad je popilo vodu, skinuti sa vatre i ostaviti da se prohlađi. Dodati mlevenog biberna, majorana po ukusu i na kraju 1 celo jaje.

Oprane i očišćene paprike složiti u šerpu u kojoj će se kuvati. Posuti fil sa sitno seckanim peršunom i puniti paprike. Nasiti ih vodom ili supom. Pred kraj kuvanja naliti paprike 1 kašicom kuvanog paradajza (u koju se može razmutiti i 1 kašićica brašna zbog gustine) i ostaviti da prokrekta još po potrebi. Kad je gotovo skloniti sa vatre, posuti sitno seckanim peršunovim listom i ostaviti poklopljeno oko pola sata, a zatim služiti.

(Recept Vere Erdeljanin)

* 10-12 peppers of medium size,
* 450 g of minced meat,
* 1-2 of Soya crisps,
* 1 onion,
* 1 whole egg,
* 5 spoons of rice,
* tomato, spices, parsnips leaf.

On the hot oil cook a diced onion and cook in water until water vapors 3-4 minutes. Add minced meat and spices: salt, dried vegetables, 1 teaspoon of sugar and little water. Mix so that it does not "burn" at the bottom. Pour water (soup is possible) as needed. Cover and leave it to cook. When it absorbs water, take it from the heat and leave it to cold. Add pepper, mayoran by taste and add one whole egg at the end.

Washed and peeled peppers order in the pan in which is going to be cooked. Pour the filling with sliced parsnips and stuff peppers. Cover them with water or soup. Before the ending of cooking put one spoon of tomato juice (in which you could whisk also one teaspoon of flour because of the density) and leave it to boil a little bit more as needed. When it is done take it off from the heat, sprinkle it with parsnips leaf and leave it covered about half an hour, and then serve.

(Recipe of Vera Erdeljanin)



"Punjene paprike", 50 x 70 cm, "Stuffed peppers"



TV Carrot pate

TV pašteta

od šargarepe

- * Sitno seckano meso ispržiti.
- * Šargarepu ocistiti i pržiti sa lukom.
- * Sve to samleti u mašini za mlevenje.
- * Dodati margarin, senfi biber.
- * Dolivati limunov sok i so po ukusu.

(Recept sa slajda lokalne TV stanice)

- * Fry tiny chopped meat.
- * Peel the carrot and fry with onion.
- * Mince all that.
- * Add butter, mustard and pepper.
- * Add lemon juice and salt by your taste.

(Recipe from the slide of the local TV station)



"TV pašteta od šargarepe", 70 x 100 cm, "TV Carrot pate"



Gibanica

- * 800 gr kora,
- * 500 gr feta sira,
- * 5 jaja,
- * 2 dl mleka,
- * malo soli,
- * kisela voda,
- * ulje.

Feta sir izrendati na trenicu, dodati uljupana jaja, 2 dl mleka, malo soli, tako da se dobije žitka masa.

U veću tepsiju sipati uša i staviti prvu koru. Koru dobro isprskati uljem i staviti još jednu koru, pa i nju poprskati. Zatim je umociti u onu žitku masu, malo iscediti, zgužvati i staviti u tepsiju. Isto ponoviti sa svim ostalim korama. Korom na kraju i prekriti, "ušuškati" krajeve i peći u rerni na 200°C.

(Recept Emiliće Petrović)

- * 800 g of biscuit,
- * 500 g of feta cheese,
- * 5 eggs,
- * 2 dl of milk,
- * a bit of salt,
- * mineral water,
- * oil.

Grate feta cheese, add whisked eggs, 2 dl milk, a little bit of salt, so that you get mixture.

In bigger frying tin pour some oil and put the first biscuit. The biscuit sprinkle with oil and put another biscuit, then sprinkle it too. Then dip it into that mixture, squeeze it a little bit, fold it and put it in the frying tin. Do the same with all the other biscuits. With the biscuit also cover, "tuck" the endings and bake in the oven on 200°C.

(Recipe of Emilija Petrovic)



"Gibanica", 50 x 70 cm, "Gibanica"



Salata od tunjevine

na švedski način bez zelene babure

Swedish tuna salad without green pepper

- * 1 kutija konzervirane tunjevine,
- * 100 gr zelenih i crnih maslinki,
- * 1-2 paradajza isećena na kolutove,
- * 1 pomorandža isećena na kolutove,
- * sirće po ukusu,
- * $\frac{1}{2}$ kašičice šećera, so, sveže samleven biber,
- * 4-5 tvrdo kuvenih jaja.

Staviti u jedan sud usitnjenu tunjevinu, maslinke, paradajz... i pomorandžu. Dodati sirće, šećer, so i biber i sve lako izmešati. Gotovu salatu staviti na činiju, poređati oko nje isećena jaja i pojesti.

- * 1 tin of tuna,
- * 100 g of green and black olives
- * 1-2 sliced tomatoes,
- * 1 sliced orange,
- * vinegar by your taste,
- * $\frac{1}{2}$ teaspoon of sugar, salt, fresh minced pepper,
- * 4-5 hard boiled eggs.

Put chopped tuna into a bowl, put olives, tomato... and orange. Add vinegar, sugar, salt and pepper and slowly mix all that. Prepared salad put in a bowl, put sliced eggs around it and eat.



"Salata od tunjevine na švedski način bez zelene babure",
42 x 42 cm, "Swedish tuna salad without green pepper"



Fat and bread *Masti i leba*

Prinje se od cipovki koja «još diše» i na čijem se donjem delu nahvatalo tek-tek pepela a čija kora samo što nije zagorela. Ako takvih još ima. Hleb se položi na plehani ravan tanjur ili na mušemu. Uzme se nož, najbolji je sa drvenom drškom, i njime zahvati mast iz šerpe u kojoj se peklo piletce u celo ili polutke krompira. Maže se tanko, jednim potezom. Posoli se jednim prstohvatom i pospe alevom paprikom čija je boja između rdeči i karmina. Recept je uspeo ako se po ulegnutoj sredini hleba paprika razmaže, a na ivicama ostane onako kako je posuta.

“Masti i leba” se, kao i knjiga Mali princ, preporučuje deci i osetljivima.

(Recept Zagorka Radović)

Start from the loaves that “still breathe” and on which end is caught a little bit of ash and which crisp is almost burnt. If maybe there is still loaves like that. Put the bread on flat metal plate or on the covering. Take the knife, the best one with the wooden handle, and take the fat with it from the bowl in which the whole chicken is fried or halves of potatoes. Spread it thin, with equal movement. Sprinkle the salt and aleva pepper that has a color between rust and lipstick. Recipe is successful if the pepper is spread over the middle of the bread, on the edges stays in the way it is sprinkled.

“Fat and bread” is, like “the Little Prince”, recommended to children and sensitive persons.

(Recipe of Zagorka Radovic)



“Masti i leba”, 42 x 42 cm, “Fat and bread”



Serbian Kompe (Noodles with plums)

Srpski Kompe (Knedle sa šljivama)

- * 2 šolsje (za belu kafu) griza,
- * 2 šolsje brašna,
- * 2-3 jajeta,
- * 2-3 kašike ulja,
- * so i šećer po ukusu,
- * prezle
- * 25-30 šljiva,
- * 1 l vode.

1 l vode staviti 2-3 kašike ulja, malo soli, šećera i vode prokuvati. Griz i brašno izmešati posebno, pa sipati postepeno u prokijučalu vodu, koja je prethodno skinuta sa vatre i dobro umešat. Kad se prohlađi dodavati jedno po jedno jaje i opet, mešati. U drugu šerpnu naliti vode preko polovine i staviti da prokijuča.

Za to vreme, dasku posuti brašnom (koje se može pomešati sa cimetom). Masu za knedle vaditi supenom kašikom, zatim polagati na brašno i praviti loptice. Lopticu stanjiti, puniti šljivom *, formirati knedlu i spuštati u kijučalu vodu. Kad isplivaju na površinu, gotove su. Dok se knedle kuju, ma masnoći upržiti prezle. Cediljkom vaditi knedle, uvažati u prezle i slagati na tacnu. Šećer svako sebi dozira.

(Recept Vere Erdeljanin)

* Norveški kompe se puni sa mlevenim mesom.

- * 2 cups of wheat meal,
- * 2 cups of flour,
- * 2 - 3 eggs,
- * 2 - 3 spoons of oil,
- * salt and sugar by your taste,
- * bread crumbs,
- * 25-30 of plums,
- * 1 l of water.

Into 1l of water put 2-3 spoons of oil, a little bit of salt, sugar and boil. Wheat meal and flour mix separately, then slowly pour into boiling water, that is previously taken from the fire and mix it good. When it colder adds eggs one by one and mixes again.

In another pan pour water over the half and put it to boil. For that time, sprinkle the board with flour (that could be mixed with cinnamon). Take out the mixture with a spoon, then put that into the flour and make balls. Crush the ball, fill it with a plum *, make noodles and put them into boiling water. When they come to the top they are prepared. While the noodles are boiled, fry the breadcrumbs on oil. Take the noodles out with a drain, roll them into breadcrumbs and put them on the plate. Everybody puts the sugar by its own wish.
(Recipe of Vera Erdeljanin)

* Norwegian kompe is filled with minced meat.



"Srpski Kompe", 100 x 70 cm, "Serbian Kompe"



Swiss dish Švajcarsko jelo

- * Za četiri osobe.
- * 500- 600 gr svinjskih šnicli,
- * 1 veća glavica crnog lukā,
- * 1l mleka,
- * ½ kg testenine,
- * brašno, vegeta, so, biber.

Svincle i seckati na trakice i dinstati na vrelom ulju dok ne promene boju. Dodati iseckan crni luk, malo posoliti i posiberiti. Poklopiti i krcicati 30-40 minuta.

Skinuti s vatre i dodati veliku kašiku vegete i 2-3 supene kašike brašna. Naliti mleka i vratiti na vatu. U masu koja se zgušnjava dodavati mleka. Na kraju dodati persun.

Služiti kao presliv testenini uz salatu po izboru.

(Recept Zorane Baklađić)

- * For four person.
- * 500 - 600 g of pork stakes,
- * 1 bigger onion,
- * 1 l of milk,
- * ½ kg of pasta,
- * flour, dry sliced vegetables, salt, pepper.

Chop the stakes on lines and cook them on hot oil and a little bit of water until they change their color. Add sliced onion, sprinkle with salt and pepper. Cover that and cook it for 30-40 minutes.

Take it off from the fire and add a spoon of dry vegetables and 2-3 spoons of flour. Pour milk into it and put it back on fire. Add milk into mixture that is becoming dense. Add parsnips.

Serve as a dressing for pasta with salad by your choice.

(Recipe of Zorana Baklađić)



"Švajcarsko jelo", 45 x 55 cm, "Swiss dish"



Holland salad with haring Holandska salata sa haringama

- * 2 slane haringe,
- * 1 šošja ukiseljene cvekle isečene na kockice,
- * 1,5 šošja kuvanog i na kockice isečenog krompira,
- * 1 šošja kiselih jabuka isečenih na kockice,
- * 1/2 šošje kiselih krastavčića isečenih na kockice,
- * 1/2 šošje sitno isečenog ukiseljenog crnog luka,
- * 1 šošja majoneza,
- * senf, so, biber.

Oprane i očišćene haringe potopiti u hladnu vodu i ostaviti da stoje preko noći. Sutradan ih izvaditi, oprati u više voda i iseći na sitne komade. Dodati sve ostale sastojke, dosoliti po potrebi i sve lako izmešati. Do služenja držati u frižideru.

- * 2 salty haring,
- * 1 mug of sour beet diced,
- * 1,5 mug of boiled and diced potato,
- * 1 mug of sour diced apples,
- * $\frac{1}{2}$ mug of sour cucumbers diced,
- * $\frac{1}{2}$ mug of sliced sour onion,
- * 1 mug of mayonnaise,
- * mustard, salt and pepper.

Washed and clean haring put into cold water and leave them during the night. The days after that, take them out, wash them in a few waters and chop them. Add all other ingredients, put some more salt and mix it slowly. Put it in the fridge until serving.
(Recipe from the edition "Male majstoriјe": "Salate", Marija and Jelena Gavrilovski)



"Holandska salata sa haringama", 70 x 100 cm, "Holland salad with haring"



Duda's Black crumby biscuits *Dudini crni mrvasti kolači*

- * 2 velike šolje šećera,
- * 2,5 šolje brašna,
- * 0,5 šolje ulja,
- * 1 šolja mleka,
- * 1 šolja jogurta,
- * 3 supene kašike kakaoa,
- * 1 kašičica sode bikarbonete.

*M*ikserom umutiti i ispeći u podmazanom plehu. Vruće namazati pekmezom od kajsije i preliti glazurom od čokolade.

Glazura: 10 kašika šećera
5 kašika vode
3 kašike kakaoa i malo margarina
(Recept Dubravke Radosavljević)

- * 2 cups of sugar,
- * 2,5 cups of flour,
- * 0,5 cups of oil,
- * 1 cup of milk,
- * 1 cup of yogurt,
- * 3 spoons of cocoa,
- * 1 tea spoon of sodium bicarbonate.

Whisk and bake in the oiled tin. Spread it while it is hot with apricot jam and pour over it chocolate dressing.

Dressing: 10 spoons of sugar
5 spoons of water
3 spoons of cocoa and a bit of butter

(Recipe of Dubravka Radosavljević)



"Dudini crni mrvasti kolači", 30 x 40 cm, "Duda's Black crumby biscuits"



Danko Pista Danko Pišta

Jelo je dobilo ime po kafanskom svircu poznatom odavde do Segedina. Specijalitet se spremi isključivo za nedeljni ručak kada je okupljena cela familija. Pripreme počinju odmah po dolasku iz crkve (svejedno koje) a posle ručka počinju da se štimaju instrumenti za večernju svirku.

Pravi se ovako: u kotlić, šerpu ili lonac stavi se veća količina iskošćene ribe, ako se koristi samo jedna vrsta, obavezno mora biti som. Dok se to krčka sa svim što je potrebno (glavna domaćica sve to zna), posebno se skuva gotovo testo, (najbolje je ono u obliku školjke), pa se tome doda dosta milerama u koji je prethodno ugnječen kuvani krompir. Sve se to stavi na čorbu odgore u obliku kupe, doda se na to feta sir, a na vrh svega parče dimljene kobasice. Može da se zabode i koja ljuta paprika.

“Danko Pišta” je namenjen ne toliko za dug, koliko za srećan život.

(Recept Bogdana Rosića)

The dish got its name by the café musician known from here to Segedin. Specialty is prepared only as Sunday lunch when the whole family is gathered. The preparations start immediately after the return from the church (no matter which one) and after lunch the instruments are prepared for the evening play.

You make it like this: you put a lot of boneless fish into a large dish, pan, if you use only one kind of fish, it must be perch. Until that is boiling with everything you need (the head house woman knows all that), cook the pasta separately, (the one in the sea shelf shape is the best one), then add a lot of cream in which you first mash the cooked potato. Put all that on the soup in the shape of pyramid, add cheese to that, and on the top put a piece of smoked sausage. You could put a few chili peppers.

“Danko Pista” is meant not that much for long, as much for happy life.

(Recipe of Bogdan Rosić)



“Danko Pišta”, 70 x 50 cm, “Danko Pista”



Bilja's Apple cake Biljin kolač s jabukama

- * 1 kg jabuka,
- * 2 pudinka od vanile,
- * 250 gr šećera,
- * keks "Petit beure",
- * slag.

Jabuke oštuštiti i narendati. Dva pudinka od vanile skuvati u litri vode. Kad pudinka počne da kluča, ubaciti jabuke i lagano mešati još minut - dva.

Smesu usiti u tepsiju predhodno obloženu na dnu i sa strane kekšom i ostaviti da se ohlađi. Šlagom preliti na kraju.

- * 1 kg of apple,
- * 2 vanilla puddings,
- * 250 g of sugar,
- * biscuits "Petit beure",
- * cream.

Peel the apples and grate them. Cook two vanilla puddings in 1 l of water. When the pudding starts to boil, throw in the apples and mix slowly for minute or two.

Put the mixture in the oven that is previously covered with biscuits at the bottom and on both sides. Put the cream at the end.



"Biljin kolač s jabukama", 60 x 85 cm, "Bilja's Apple cake"



Fristike coctel Frištičke koktel

* Crna kafa,
* mleko.

Skuvati crnu kafu:

Verzija 1: kafu ohladiti, a zatim zamrznuti. Kockice kafe dodati hladnom mlekú.

Verzija 2: kafu ohladiti, a mleko zamrznuti. Kockice mleka dodati ohlađenoj kafi.

(Recept Dubravke Radosavljević)

* Black coffee,
* milk.

Make black coffee:

Version 1: cold the coffee, and then freeze it. Coffee cubes add to cold milk.

Version 2: coffee, and freeze the milk. Milk cubes add to cold coffee.

(Recipe of Dubravka Radosavljevic)



"Frištičke koktel", 30 x 40 cm, "Fristike cocktail"



Pino frio

- * 1 čaša soka od ananasa,
- * 1 šipka vanile,
- * 3 kašike kristal šećera,
- * sok od limuna.

Pomešati čašu soká od ananasa, sok od limuna, komad svežeg ananasa, jednu šipku vanile i 3 kašike kristal šécera.

*Dobro sve promešati,
može i u mikseru, pa služiti sa
kockicama leda.*

(Recept: "Hladne voćne poslastice", Specijalno izdanje "Savremene žene" br. 11)

- * 1 glass of pineapple juice,
- * 1 stick of vanilla,
- * 3 spoons of crystal sugar,
- * lemon juice.

*Mix a glass of
pineapple juice,
lemon juice, piece of
fresh pineapple, one stick of
vanilla and 3 spoons of crystal
sugar.*

Mix it well, you can use a mixer, then serve with ice cubes.

(Recipe: "Hladne vocne poslastice", Special edition of "Savremena zena" no. 11)



“Pino frio”, 30 x 40 cm, “Pino frio”



Purple lemonade Ružičasta limunada

* Sok od limuna,
* 4 kašike sirupa od malina,
* soda ili obična voda,
* 4 višnje,
* isitnjen led.

Usoke čaše staviti isitnjen led. Dodati sok od limuna i sirup od malina, dopuniti sodom i ukrasiti višnjama.

(Recept: "Hladne voćne poslastice", Specijalno izdanje "Savremena žena" br. 11)

* Lemon juice,
* four spoons of raspberries,
* soda or still water,
* 4 cherries,
* diced ice.

In high glasses put ice. Add lemon juice and raspberry syrup, fill it with soda and decorated with cherries.

(Recipe: "Hladne voćne poslastice", special edition of "Savremena žena" no. 11)



"Ružičasta limunada", 40 x 30 cm, "Purple lemonade"



Mellan juice Sok od dinje

- * Veliki komad zrele dinje,
- * 1 kašika limunovog soka,
- * 2 kašike šećera,
- * 1 čaša vode,
- * grančica loze,
- * 1 kašika soka od pomorandže.

*V*oda i šećer treba da prokuvaju. Još kipuće preliti preko dinje, koja je dobro isečena na komadiće. Sve dobro izgnječiti i dodati limunov sok, a zatim sok od pomorandže, pa ostaviti u frižideru jedan sat. Pre služenja procediti i ukrasiti čaše sa grančicom loze.

(Recept: "Hladne voćne poslastice", Specijalno izdanje "Savremene žene" br. 11)

- * Big piece of fresh melon,
- * 1 spoon of lemon juice,
- * 2 spoons of sugar,
- * a glass of water,
- * branch of vine,
- * 1 spoon of orange juice.

*W*ater and sugar should boil. While still boiling pour it over the melon, that is diced. Mash all and add lemon juice, and then an orange juice, then put it in the fridge for one hour. Before serving drain and decorate the glasses with the branch of vine,

(Recipe: "Hladne voćne poslastice", Special edition of "Savremena žena" no. 11)



"Sok od dinje", 40 x 30 cm, "Mellan juice"



Hibiscus flos Čaj od *hibiskusa*

* Čaj od hibiskusa,
* med,
* kriška limuna.

Pisiti vrelo vodom filter vrećicui ostaviti da stoji 3 do 5minuta. Zasladiti medom ili šećerom po vlastitom ukusu. Po želji u čaj iscediti i krišku limuna.
(Recept sa kutije čaja od hibiskusa)

* Hibiscus tea (teabag),
* honey,
* slice of lemon.

Cover a tea bag with hot water; leave it for three to five minutes. Put honey or sugar by your own taste. Squeeze a slice of lemon if you wish.
(Recipe from a box of hibiscus tea)



"Čaj od hibiskusa", 40 x 30 cm, "Hibiscus flos"

Rodjena 1971. u Novom Sadu, Vojvodina, SCG. Diplomirala 1995. na Akademiji umetnosti u Novom Sadu na odseku za slikarstvo u klasi profesora Dušana Todorovića.

Od 1992. izlagala na preko 100 kolektivnih izložbi u Novom Sadu, Beogradu, Sremskim Karlovcima, Sremskoj Mitrovici, Zrenjaninu, Somboru, Kraljevu, Pančevu, Beški, Vrbasu, Ulcinju, Perovcu na moru, Kladovu, Bečićima, Budvi, Bjeloj, Stavrosu (Grčka), Trstu (Italija), Amsterdamu, Rotterdamu (Hollandijsa)....

Od 1993. godine samostalno izlagala slike i skulpture na 33 izložbe u svim većim gradovima SCG i u Patri (Grčka). Učestvovala u radu preko 50 likovnih kolonija u zemlji i inostranstvu. Član SULUV od 1996. i SULUS od 1997. i član astronomskog društva Novi Sad "Adnos" od 2001. godine. Objavila roman "Naglas" 2005. godine. Samostalni je umetnik.

Teme njenih slika su akт (1992-1997), pejzaž u ciklusu "Drvo i list" (1997-2000), astronomija i grčka mitologija u ciklusu "Istorija severnog neba" (2000-2002), ponovo pejzaž kroz slike i kolaže "Rejciklaži" (2003-2004), a sada, kulinarski recepti za "Skice kuvarice". Zajednička odluka njenih radova je otkrivanje različitih hromatskih i teksturnih odnosa među bojenim površinama.

Maja Erdeljanin

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Born in 1971 in Novi Sad, Vojvodina, SCG. Graduated in 1995 at the Academy of Art in Novi Sad at the department of painting in the class of Professor Dusan Todorovic.

From 1992 she exhibited on more than 100 collective exhibitions in Novi Sad, Belgrade, Sremski Karlovci, Sremska Mitrovica, Zrenjanin, Sombor, Kraljevo, Pancevo, Beška, Vrbas, Ulcinj, Petrovac on the sea, Kladovo, Bečici, Budva, Bjela, Stavros (Greece), Trst (Italy), Amsterdam, Rotterdam (Holland)...

From 1993 her paintings and sculptures were exhibited in 33 solo exhibitions in all main cities in SCG and in Patra (Greece). Participated in the work of more than 50 colonies in country and abroad. Member of Association of Painters of Vojvodina (SULUV) from 1996 and Association of Painters of Serbia (SULUS) from 1997 and member of astronomical society in Novi Sad "Adnos". Published a novel "Aloud" in 2005. She is a freelance artist.

Themes for her paintings are nude (1992-1997), landscape in cycle "Tree ad seaf" (1997-2000), astronomy and Greece mythology and in cycle "History of the Northern Sky" (2000-2002), landscape, again, through collage and painting, in cycle "Recyclescape" (2003-2004) and recreantly, recipes for a "Sketch-Cook-Book". The main characteristic of her work is in revelation of different hromatic and texture relations between colors.

Rodjen je 1961. godine u Novom Sadu, Vojvodina, SCG. Majstor fotografije, član domaćih i međunarodnih profesionalnih udruženja.

Siniša Vendlener

Born in 1961 in Novi Sad, Vojvodina, SCG. Master of photography, member of several international professional associations of photographers.

Skice kuvarice

Sketch - Cook - Book

Design: Maja Erdeljanin

Fotografija: Siniša Vendlener

Prevod: Ivana Ridički

Štampa: Futura

Tiraž: 300 primeraka

2005