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TRADITIONAL BULGARIAN CUISINE

multimedia



recipe

HOTCHPOTCH



Operative Program "Regional Development 2007-2013
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The project is financed by the European Regional Development Fund
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Grant Scheme BG161PO001/3.3-01/2008 "Support for Effective National Marketing of Tourist Product and Improvement of Information Service", Contract No BG161PO001/3.3-01/2008 /001-5 "Multimedia Catalogue of the Tourist Sites and Electronic Marketing of Destination Bulgaria"

This multimedia brochure is created within the framework of the project "Multimedia Catalogue of the Tourist Sites and Electronic Marketing of Destination Bulgaria", Contract No BG161PO001/3.3-01/2008/001-5, which is performed with the financial support of Operative Program "Regional Development" 2007 – 2013, co-financed by the European Union through the European Regional Development Fund. The entire responsibility for the contents of this multimedia brochure is brought by the beneficiary – The Ministry of Economy, Energy and Tourism, and under no circumstances it can be considered that this multimedia brochure presents the official position of the European Union and the Managing Body.



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HOTCHPOTCH

Hotchpotch is the general name of various Bulgarian dishes, prepared in a clay pot for baking with a cover. Actually, hotchpotch (earthenware pan, gyuvech in Bulgarian) is the name of the vessel; and when it is a small one and holds one portion, it is called gyuveche or gyuevdzhe.

Hotchpotch is prepared according to various recipes and it can be prepared with meat, as well as without meat. Its components are mostly vegetables - carrots, potatoes, onion, string bean, etc. In the various regions of the country the dish is seasoned by various spices. Hotchpotch can be prepared with various types of meat – pork, veal, lamb or rabbit meat.

In order to make sure that the dish will be delicious, you need to seal the lid with dough before baking it. Hotchpotch becomes most delicious when it is baked at a low temperature for a long period of time - this way meat and vegetables absorb the scent of the various spices.



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RECIPE HOTCHPOTCH



NEEDED PRODUCTS

To prepare a hotchpotch according to a classic recipe, you need: 700 g pork meat, 800 g potatoes, 1 onion, 1 carrot, 150 string beans, 3 red peppers, 1 eggplant, a handful of gumbo, 2 - 3 tomatoes, 100 ml sunflower oil, 1 teaspoon of paprika, salt, pepper and mint according to your preferences.



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RECIPE



1.

Chop the meat.



2.

Heat up a frying pan containing oil.



3.

Brown the meat.



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RECIPE HOTCHPOTCH

4.

*Add fine chopped onion and
continue stewing.*



5.

*Move the meat and the onion
in a clay pot.*



6.

*Add raw potatoes,
preliminarily cut into cubes.*





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7.

Chop an eggplant, and add it in the hotchpotch.



8.

Add string beans.



9.

Put the chopped peppers.



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RECIPE HOTCHPOTCH

10.

Put the gumbo in the pot.



11.

*Slice the carrots into rings and
add them.*



12.

*Put the chopped fresh
tomatoes.*





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13.

Dust with fine chopped parsley.



14.

Season with salt and other spices based on your preferences.



15.

Add some sunflower oil and water and put the dish in the oven.



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RECIPE HOTCHPOTCH



Hotchpotch is served hot. It is very delicious when cold cucumber soup is served with it.



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RECIPE

HOTCHPOTCH



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RECIPE HOTCHPOTCH



We wish you
bon appetite
and good times
in the company
of the traditional
Bulgarian cuisine!

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