



Foxconn Introduces Nations



BULGARIA

Taste traditional Bulgarian dishes Musaka and Banica!

MUSAKA

Ingredients:

1 kg minced meat
1/2 kg potatoes
1 onion
2 carrots
3 canned tomatoes
parsley, chubrica
red pepper
black pepper
salt, oil



For the topping:

2 Eggs, 200 g yogurt, salt, pepper

Instructions: Peel the potatoes and carrots, wash them and cut them into small cubes. Add minced meat. Finely chop the onion, add canned tomatoes. Mix everything and add seasoning. Put the mixture in a baking dish and in the oven. In the meantime, mix the eggs in a bowl, add the white yogurt and season with salt and pepper. When the meat mixture is toasted, pour the topping over it. Put everything back in the oven until golden brown.

BANICA (Cheese pie)

Ingredients:

puff pastry
(Bulgarian)
6 eggs
400 g feta cheese
400 g white yogurt
250 ml sparkl. water
1 tsp soda
salt
oil



Instructions: In a bowl, whisk the eggs with the yoghurt. Add the Balkan cheese and stir. Roll out the puff pastry and divide into 4 parts. Spread the mixture over the dough, then roll it up like a pancake and place it in the tin as if you were making a snail. Gradually add more rolls. Then brush with egg and bake until golden.

Enjoy your meal!



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