



## **Projekt: "Easter around Europe - a cookery book "**

Czas trwania: luty - maj 2022

Uczniowie: klasa 7a, 7b, 7c

Opis: Chcielibyśmy poznać Wasze regionalne przepisy wielkanocne i zaprezentować nasze z Mazowsza. Efektem naszego projektu będzie przygotowany w serwisie Canva ebook zatytułowany „Wielkanoc dookoła Europy”. Każda szkoła otrzyma dwie strony – jedną poświęconą tradycji wielkanocnej w Twoim kraju, a drugą regionalnemu przepisowi wielkanocnemu.



Easter Monday (also called mastic Monday, Śmigus-Dyngus, Olewanka, Polewanka.) - the second day of Easter, a day off in Eastern Poland.

In the Polish tradition, adding water on this day makes fun of other people, even strangers. Pouring on water alludes to ancient pagan practices, associated with a symbolic awakening to the nature of life and the renewable ability of the earth to give birth. Until today, the usual points with holy water on Monday morning are found by farmers in the villages of southern Poland.

The tradition of Easter Monday in the countryside was (and is still used today in some regions of southern Poland) to make naughty neighbors. Turned into a game, agricultural tools were placed on the roofs and buckets of water were buried.

The custom has been preserved near Pietrowice Wielkie Racibórz and Ostropa (Gliwice poviat), as well as Żędowice (Opole voivodeship).

Publiczna Szkoła Podstawowa im. Batalionu „Zośka” Celestynów, Poland - Mirosława Kurdej

## Easter lamb

**INGREDIENTS:**

- 2 eggs
- 120g flour
- 110 g powdered sugar
- salt
- vanilla sugar
- baking powder
- lemon peel
- 120 g butter

**Method of preparation**

1. *Dough:*  
We separate the yolks from the whites. Mix half the sugar with egg yolks, butter, vanilla sugar and salt. The other half mix with the sugar and the whites.
2. *Into the yolk mixture with flour together with baking powder. Gradually, in a moment, it slowly removes the snow from the white and white matter, which we soaked in water.*
3. *Grease with mold and sprinkle with coarse flour. Pour the dough and put it in a heated oven.*
4. *Bake at 180 degrees Celsius for about 40 minutes.*
5. *At the end, the finished and cooled lamb is sweetened.*

Spojená škola Ružomberok, Slovakia

Brodnja škola Đelnice High school Đelnice

## Easter tradition in Gorski kotar, Croatia

**Pruning branches**  
The branches are taken to a church to be blessed. After the blessing, a cross was made from the yellow twigs and hung in the barn.

**Easter eggs**  
There are all made with organic natural colors and they are usually painted with a red onion peel.

**Morning Mass**  
The faithful attend a early morning Easter Mass.

**Blessed food**  
Baskets with the food are blessed and eaten for breakfast on Easter morning. Bread crumb must not be thrown in the trash.

**Easter breakfast**  
Families come together to celebrate, eat delicious and traditional Easter-time foods.  
Breakfast consists of ham, radishes, spring onions, and horseradish. Our region has a unique speciality - žukac.

Why horseradish and spring onion? According to tradition, the family eats horseradish to keep them healthy, and spring onion to keep them from being bitten by snakes.

## Easter cake

**Ingredients**

- 4 eggs
- 200 g of butter or vegetable oil
- zest and juice of 1 lemon
- 1 cup of sugar (180 g)
- 1 tablespoon vanilla sugar (or 1 vanilla pod)
- 1 cup of plain wheat flour (160 g)
- 1/2 cup of potato flour (90 g)
- 1 teaspoon of baking powder for brushing on the mold; 1 tablespoon of butter and about 3 tablespoons of breadcrumbs or ground nuts or almonds on top; powdered sugar or frosting and peeled almonds or ready-made eggs

**Rule**

- Warm the eggs, put them in a bowl, pour very warm water and set aside for a while.
- Grease the form with butter, sprinkle with breadcrumbs. Preheat the oven to 170 degrees C.
- Crack the eggs into a larger bowl, add sugar and beat until fluffy. Add the vanilla sugar.
- Sift the wheat flour, potato flour and baking powder into the second bowl, mix.
- Add the flour mixture to the beaten eggs and mix. Bake for about 45 minutes.
- After baking, remove and cool. After cooling, take the cake on a platter and sprinkle with powdered sugar.

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