

Gregada

miješana riba	1 kg
krumpir	1 kg
sol	
papar	
maslinovo ulje	100 ml
češnjak	3 češnja
peršin	½ vezice
voda	
bijelo vino	100 ml
kapula (luk)	2

Gregada (Fish stew)

Mixed fish	1 kg
Potatoes	1 kg
Salt	
Pepper	
Olive oil	100 ml
Garlic	3 cloves
Parsley	½ bunch
Water	
White wine	100 ml
Onions	2



Dno posude pokrijte kapulom narezanom na kolute, na koju složite očišćeni krumpir narezan na ploške. Sve to posolite, popaprite, dodajte isjeckani češnjak i peršin te složite miješanu ribu. Pokrijte je kapulom, češnjakom i peršinom pa ulijte vode koliko treba da pokrije sadržaj posude. Kuhajte na laganoj vatri 30 minuta, zatim dodajte malo bijelog vina i maslinovog ulja i nastavite kuhati dok alkohol ne ispari. Kada je gotovo, skinite s vatre i pustite da odstoji 10 minuta, nakon čega je gregada spremna za posluživanje. Posudu pri kuhanju povremeno protresite.

Zlatko Marinović,

Cover the bottom of the saucepan with the ring sliced onions, then add sliced potatoes, salt, pepper, and chopped garlic and parsley. Place the fish on top. On top of the fish add more onions, garlic and parsley, and pour over enough water to cover the ingredients. Simmer on low heat for 30 minutes, then add some white wine and olive oil, and cook until the alcohol evaporates. During the cooking shake the saucepan from time to time. When it is cooked remove from the heat, let it rest for 10 minutes and serve.

Zlatko Marinović,
Chef

Pire od morskog ježa

samo su dvije vrste ježa jestive: „crni“ i „zeleni“ (ovaj recept koristi „zelenog“)

morski ježevi	8 - 10
maslinovo ulje	50 - 75 ml
papar	
kapare	50 g
luk	1
češnjak	1 češanj
peršin	
konjak	
bešamel umak	100 ml

Očistite i otvorite morske ježeve. Izvadite dio koji izgleda kao ikra i procijedite ga. U tavu stavite maslinovo ulje, isjeckani luk, češnjak, lagano pirjajte i dodajte kapare, isjeckani peršin, konjak, bešamel umak. Kuhajte 3 - 4 min. Dodajte ikru morskog ježa. Uklonite s vatre i promiješajte. Poslužite s tjesteninom ili rižom.

Zdravko Kalabrić,
Executive Chef - Master Chef

Puree of the Sea Urchin

Only two types of the sea urchin are edible: green and black. For this recipe we are using green sea urchin.

Sea urchins	8-10
Olive oil	50-75 ml
Pepper	
Capers	50 g
Onion	1
Garlic	1 clove
Parsley	
Brandy	
Bechamel sauce	100 ml

Clean and cut open the sea urchins. Scoop out the part that looks like roe and pass it through a sieve. Heat the saucepan with olive oil and add the chopped onion and chopped garlic clove. Sauté on low heat and add the capers, chopped parsley, brandy and béchamel sauce. Cook for 3-4 minutes, then add the sea urchin roe. Remove from the heat and stir. Serve with pasta or pilau rice.

Zdravko Kalabrić,
Executive Chef - Master Chef

Škarpina na moj način

smrznuta škarpina	4
maslinovo ulje	100 ml
kadulja	2 - 3 lista
majčina dušica	1 grančica
ružmarin	1 grančica
peršin	¼ vezice
češnjak	2 češnja
lovor	2 - 3 lista
sok od limuna	50 ml
sol	
papar	
blitva	½ kg očišćene
krumpir	2
voda	

Škarpine prvo očistite od kosti (filetirajte) pa filete stavite u marinadu od maslinovog ulja, kadulje, majčine dušice, ružmarina, peršina, češnjaka, lovora, soka od limuna, soli i papra da odstoje 1 sat. Filete potom ispecite na jakom žaru. Pečene ih položite na skuhanu blitvu i krumpire začinjene maslinovim uljem, isjeckanim peršinom i češnjakom, solju i paprom.

Marinadu u kojoj su se marinirali fileti posebno kuhajte u tavi na laganoj vatri 15 min dok ne ishlapi višak tekućine. Kada se marinada malo zgusne, procijedite je i dobivenim umakom prelijte filete te ih poslužite.

Scorpion Fish My Way

Frozen scorpion fish	4
Olive oil	100 ml
Sage	2-3 leaves
Thyme	1 sprig
Rosemary	1 sprig
Parsley	¼ bunch
Garlic	2 cloves
Bay leaf	2-3
Lemon juice	50 ml
Salt	
Pepper	
Swiss chard trimmed	½ kg
Potatoes	2
Water	

Firstly, make the marinade from olive oil, sage, thyme, rosemary, parsley, garlic, bay leaf, lemon juice, salt and pepper. Fillet the scorpion fish and place in the previously prepared marinade for one hour. Remove the fish and reserve the marinade. Boil the Swiss chard with the potatoes, and dress with olive oil, garlic, parsley, salt and pepper, whilst grilling the fillets on a very high heat. Arrange the fillets on top of the vegetables. Simmer the marinade for 15 minutes and reduce to half. When it is thickened, pass through a sieve, dress the fillets and serve.

Zlatko Marinović,
Chef

Lešo (kuhana) škarpina

škarpina	1
luk	1
stabljika celera	1
peršin	
mrkva	1
sol	
papar	
maslinovo ulje	
bijelo vino	70 ml
voda	



Očistite ribu pa je stavite u lonac hladne vode, dodajte luk, celer, peršin, mrkvu, malo soli i bijelo vino. Kada riba uskuha, uklonite pjenu i pustite da lagano kuha još 20 minuta. Kada je riba skuhana, izvadite je iz lonca, servirajte na ovalni pladanj, pospite isjeckanim peršinom i maslinovim uljem. Servirajte toplo s kuhanim krumpirima i povrćem.

Zdravko Kalabrić,
Executive Chef - Master Chef

Simply Poached Scorpion Fish

Scorpion fish	1
Onions	1
Celery branch	1
Parsley	
Carrot	1
Salt	
Pepper	
Olive oil	
White wine	70 ml
Water	

Scale and gut your fish, then place it into a saucepan with cold water. Add the onion, celery branch, parsley, carrot, a pinch of salt, white wine and bring to the boil. Scoop the foam and let it simmer for 20 minutes. When it's cooked remove the fish and serve on an oval platter. Sprinkle with some chopped parsley and olive oil. Serve hot with boiled potatoes and vegetables.

Zdravko Kalabrić,
Executive Chef - Master Chef

Marinada od srdela

srdele	24
brašno	
sol	
papar	
češnjak	4 češnja
peršin	½ vezice
kapula (luk)	2
bijelo vino	100 ml
kvasina (vinski ocat)	100 ml
limun	2
lovor	5 listova
ružmarin	1 grančica
maslinovo ulje	200 ml

Srdela potpuno očistite od kostiju, operite i osušite, uvaljajte u brašno i popržite na maslinovom ulju te složite u posudu. Kapulu narezanu na kolute popržite, a zatim dodajte sol, papar, ružmarin, lovor, isjeckani češnjak i peršin, bijelo vino i kvasinu te sve kuhajte dvadesetak minuta da se poveže. Tek složene vruće srdela prelijte zgotovljenom marinadom i pustite da odstoji. Poslužite hladno uz dodatak svježeg limuna narezanog na ploške.

Zlatko Marinović,
Chef

Marinated pilchards

Pilchards	24
Flour	
Salt	
Pepper	
Garlic	4 cloves
Parsley	½ bunch
Onions	2
White wine	100 ml
Wine vinegar	100 ml
Lemon	2
Bay leaf	5
Rosemary	1 sprig
Olive oil	200 ml

Firstly de-bone, wash and dry your pilchards. Coat with flour, fry with some olive oil and arrange in a bowl. Fry ring sliced onions until brown and add some salt, pepper, rosemary, bay leaf, chopped garlic and parsley, white wine and vinegar. Cook for 20 minutes to bring it all together. Pour the marinade over the pilchards and leave to rest. Serve cold with some lemon slices.

Zlatko Marinović,
Chef

Srdela à l'Antiboise

srdele	800 g
jaja	3
krušne mrvice	300 g
brašno	100 g
rajčice	3 - 4
maslinovo ulje	150 ml
luk	1
češnjak	1 češanj
sol	
papar	
peršin	



Srdelama uklonite glave, otvorite ih i izvadite kosti. Umočite ih u jaja, brašno i krušne mrvice, pržite na vrućem maslinovom ulju. Složite ispržene srdela na okrugli pladanj u obliku krune, a u sredinu pladnja stavite umak od rajčica. Za umak od rajčica potrebno je isjeckani luk ispržiti na maslinovom ulju, zatim dodati češnjak i, čim je dotaknuo tavu, staviti nasjeckane rajčice, sol, papar i isjeckani peršin. Rajčice se kuhaju na laganoj vatri desetak minuta. Srdela i umak od rajčica poslužite tople sa svježom zelenom salatam.

Zdravko Kalabrić,
Executive Chef - Master Chef

Sardines à l'Antiboise

Sardines	800 g
Eggs	3
Breadcrumbs	300 g
Flour	100 g
Tomatoes	3-4
Olive oil	150 ml
Onions	1
Garlic	1 clove
Salt	
Pepper	
Parsley	

Remove the heads of the sardines, open them and de-bone. Coat with flour, eggs and breadcrumbs, then fry in hot olive oil. Arrange the sardines on a round platter to form a crown and garnish with some tomato sauce in the middle. For the tomato sauce fry chopped onion in olive oil, add chopped garlic and immediately add chopped tomatoes. Season with salt and pepper, add chopped parsley and simmer for 10 minutes. Serve the sardines and tomato sauce hot with fresh garden salad.

Zdravko Kalabrić,
Executive Chef - Master Chef

Tunj na otočki

tunj	1 kg
sol	
papar	
kvasina (vinski ocat)	
maslinovo ulje	
ružmarin	
kadulja	
motar	
krumpir	400 g
rajčice	2
rikula	50 g

Tuna the Island Way

Tuna	1 kg
Salt	
Pepper	
Wine vinegar	
Olive oil	
Rosemary	
Sage	
Samphire	
Potatoes	400 g
Tomatoes	2
Rocket	50 g



Svježeg tunja je najbolje pripremiti na način da ga se narezanog na komade stavi na jaki žar i samo jednom okrene tako da se izvana pozlati (naglo zapeče), a unutra ostane crven. Tako pečenog tunja zalijte maslinovim uljem i pospite tučenim paprom i dalmatinskim travama (ružmarin, kadulja, motar...). Kao prilog najbolje je poslužiti salatu od kuhanog krumpira, rikule i rajčice začinjenu solju, paprom, ružmarinom, kvasinom i maslinovim uljem.

Zlatko Marinović,
Chef

Fresh tuna cut into steaks is best prepared grilled on both sides on high heat, but very briefly until it is brown on the outside and red inside. Remove tuna stakes from the grill and pour over some olive oil. Season with coarsely ground pepper and add Dalmatian herbs (rosemary, sage, samphire...). It is best served with potato salad mixed with some rocket and tomatoes, and seasoned with salt, pepper, rosemary, wine vinegar and olive oil.

Zlatko Marinović,
Chef

Tunj na provansalski

tunj	600 g
rajčice	3 - 4
maslinovo ulje	150 ml
maslac	
luk	1
češnjak	1 češanj
krupna morska sol	
papar	
peršin	
svježa paprika	1
kapare	1 žličica

Odeske tunja pospite krupnom morskom soli, paprom i isjeckanim peršinom pa ih jedan sat marinirajte u maslinovom ulju. Ulja stavite taman koliko je potrebno da pokrije odeske. U tavi zagrijte maslinovo ulje, dodajte komad maslaca i na tome popržite komade tunja 2 - 3 min sa svake strane. Maknite odeske tunja s vatre i čuvajte ih na toplom. Na istu tavu dodajte isjeckani luk, a kada postane proziran, stavite češnjak, rajčice narezane na ploške, nasjeckanu svježu papriku i kapare. Posolite i stavite papra po ukusu, pirjajte desetak minuta. Tunj stavite na kuhanu rižu koju ste prelili umakom od rajčica i maslinovim uljem. Pospite peršinom i poslužite toplo.

Tuna a la Provençale

Tuna	600 g
Tomatoes	3-4
Olive oil	150 ml
Butter	
Onion	1
Garlic	1 clove
Coarse sea salt	
Pepper	
Parsley	
Fresh pepper	1
Capers	1 tsp

Sprinkle the tuna slices with coarse sea salt, pepper and parsley, coat with enough olive oil, and marinate for 1 hour. Pre-heat the saucepan with olive oil and a knob of butter, then sauté the tuna slices for 2-3 minutes on both sides. Keep in a warm place. In the same saucepan add chopped onions and sauté. Just before they are brown, add the garlic, sliced tomatoes, chopped fresh pepper and capers. Season with salt and pepper, and sauté for 10 minutes. Place the tuna on top of some pilau rice previously dressed with tomato sauce and olive oil. Sprinkle with parsley and serve hot.

Zdravko Kalabrić,
Executive Chef - Master Chef

Ribarski brudet na hladno

miješana riba (i sipa te rakovi po mogućnosti)	1.5 kg
rajčice	4 - 5
kapula (luk)	200 g
peršin	½ vezice
češnjak	4 češnja
maslinovo ulje	200 ml
sol	
papar	
voda	
crno vino	200 ml
prošek	
kvasina (vinski ocat)	

U posudu složite kapulu narezanu na kolute, narezane rajčice, isjeckani peršin i češnjak te raznu ribu, a ako vam je pri ruci i sipu te neki od morskih rakova. Manja riba se stavlja cijela, dok se veća reže na komade. Dodajte maslinovo ulje, sol, papar i potpuno prelijte ribu hladnom vodom. Stavite da kuha na laganoj vatri 45 min. Dodajte crno vino, a po želji i malo prošeka i/ili kvasine. Posudu ne miješajte, nego je povremeno protresite. Uz ovakav brudet obično se kao prilog poslužuje palenta. Tradicionalno, ribari su ga jeli tako da bi u tanjur prvo stavili krišku starog kruha, a potom dodali brudet.

Zlatko Marinović,
Chef

Fisherman's Brodetto

Mixed fish (cuttle-fish and crustaceans if possible)	1.5 kg
Tomatoes	4-5
Onions	200 g
Parsley	½ bunch
Garlic	4 cloves
Olive oil	200 ml
Salt	
Pepper	
Water	
Red wine	200 ml
Prosecco	
Wine vinegar	



In a large saucepan arrange all the ingredients in layers: onions cut into rings, chopped tomatoes, chopped parsley and garlic, and mixed fish. Leave smaller fish whole and cut larger fish into pieces, adding olive oil, salt and pepper. Finally, add cold water making sure all the ingredients are covered. Let it simmer for 45 minutes, adding red wine and prosecco (and/or vinegar to taste). Do not stir, but shake the whole saucepan from time to time. Usually, this brodetto is served with palenta. Traditionally, fishermen used to eat it on a plate served with a piece of bread and the brodetto on top.

Zlatko Marinović,
Chef

Brudet

Nadstojnica ženskog samostana u Marseilleu je stvorila brudet kao jelo za post petkom

Auguste Escoffier

miješana riba (škarčina, trlja, grdobina, morska jegulja) i jastog i/ili neki drugi morski rakovi	1.5 - 2 kg
dašnjak	
maslinovo ulje	200 ml
bijelo vino	200 ml
lovor	2 - 3 lista
češnjak	8 - 10 češanja
luk	200 g
rajčice	3 veća kom.
šafuran	prstohvat
sol	
papar	
peršin	
riblji temeljac	
komorač	1 vezica

U duboku posudu stavite isjeckani luk. Kada se ispirja, dodajte isjeckane rajčice bez sjemenki, isjeckani češnjak, komorač i peršin, 2 - 3 lista lovora. Na začine prvo stavite jastoga i/ili neke druge morske rakove, potom ribu u komadu. Polijte maslinovim uljem, posolite i popaprite. Dodajte prstohvat šafrana, zalijte bijelim vinom i dolijte ribljeg temeljca koliko treba da se sav sadržaj prekrije. Kuhajte oko 20 min, pri kraju dodajte dašnjak i kuhajte dok se školjke na otvore. Ovo jelo poslužite vrlo

Bouillabaisse

For a Friday abstinence meal, one day a certain abbess of Marseille nunnery created the Bouillabaisse

Auguste Escoffier

Mixed fish (scorpion fish, red mullet, monkfish and conger eel)	1.5-2 kg
Lobster or similar crustaceans	
Mussels	
Olive oil	200 ml
White wine	200 ml
Bay leaf	2-3 leaves
Garlic	8-10 cloves
Onions	200 g
Tomatoes	3 larger pieces
Saffron	1 pinch
Salt	
Pepper	
Parsley	
Fish stock	
Fennel	bunch

Place the onions in a large casserole dish and sauté until brown. Add chopped and de-seeded tomatoes, chopped garlic, fennel, parsley and 2-3 bay leaves. On top of that, firstly add the lobster, and then whole fish. Pour over the olive oil and season with salt and pepper. Add a pinch of saffron, pour over some white wine and add enough fish stock to cover. Simmer for about 20 minutes, add mussels and cook until they open. Serve hot with your choice of accompaniments.

Rožata

jaja	6
mlijeko	500 ml
kora limuna	
ružina voda	50 ml
kristalni šećer	6 velikih žlica
vanilin šećer	1 vrećica
šećer u kocki	14 kom.

U pola litre mlijeka istucite cijela jaja i šećer. Potom dodajte malo naribane kore limuna, vanilin šećer te ružinu vodu. Ukoliko se umjesto ružine vode doda rum, maraskino ili nešto treće, onda je to krem karamel, a ne rožata.

Kalup za rožatu oblijte rastopljenim i vrućim šećerom pa u nj prelijte gore navedenu smjesu. Zatim kalup stavite u veću posudu s uzavrelom vodom koja ne smije prelaziti pola visine kalupa sa smjesom od jaja i mlijeka. Smjesu pustite da se kuha na pari 45 min, a onda je 15 min. pecite u pećnici na 200 °C. Ohlađenu kremu prebacite na pladanj tako da pladnjem pokrijete kalup, a zatim ga okrenite zajedno s rožatom. Rožatu poslužite narezanu na kriške uz dodatak šlaga.

Rozata (Crème Caramel)

Eggs	6
Milk	500 ml
Lemon zest	
Rosewater	50 ml
Caster sugar	6 large tbsp
Vanilla sugar	1 sachet
Sugar cubes	14

Whisk the eggs and sugar in a bowl with the milk, add lemon zest, vanilla sugar and rosewater. (If you use rum, maraschino or some other liqueur instead of rosewater this desert is called crème caramel, not 'Rozata'). Pour some hot melted sugar into a 'Rozata' mould and then add the previously whisked liquid. Place the mould in a larger pot with hot water, making sure the water comes halfway up the sides of the mould. Let it steam for 45 minutes and then bake it for another 15 minutes at 200 C. Once it is cool, transfer it onto the platter by covering the mould with the platter and turning it over. Serve 'Rozata' sliced with some whipped cream.

Zlatko Marinović,

Crème brûlée

jaja	4
šećer	200 g
kora limuna	
kora naranče	
mlijeko	250 ml
ekstrakt vanilije	

Pomiješajte 4 jaja s naribanom korom limuna i naranče, nakapajte ekstrakt vanilije. Šećer rastopite u mlijeku i pomiješajte s jajima. Podijelite smjesu u manje posude i pecite kremu u pećnici u vodenoj kupelji (banja mariji) 40 min na 160 °C. Izvadite posude s kremom iz pećnice, pospite ih šećerom, vratite u pećnicu, zagrijte je na najjaču vatru i naglo zapecite kremu, otprilike 1 minutu, kako bi se posuti šećer karamelizirao. Kremu poslužite toplu ili hladnu.

Zdravko Kalabrić,
Executive Chef - Master Chef

Crème Brulee

Eggs	4
Sugar	200 g
Lemon zest	
Orange zest	
Milk	250 ml
Vanilla extract	

Mix 4 eggs with lemon and orange zest, and sprinkle with some vanilla extract. Add sugar to the milk and whisk until the sugar dissolves. Pour the egg and zest mixture into the milk and whisk together. Divide this mixture equally into small ramekins. Place the ramekins in a large roasting tray and pour in enough hot water to come halfway up their sides. Cook for 40 minutes on 160 C. When it is cooked, sprinkle with sugar and place back into the oven on the highest setting. Cook for about 1 minute until the sprinkled sugar caramelises. Serve hot or cold.

Zdravko Kalabrić,
Executive Chef - Master Chef



Slatko od šumskih jagoda

šumske jagode	500 g
šećer	500 g
limun	2
voda	200 ml

Wild Strawberry Dessert

Wild strawberries	500 g
Sugar	500 g
Lemon	2
Water	200 ml

Jagode Romanoff

svježe jagode	320 g
šećer	50 g
crni papar u zrnu	
crno vino	200 ml
slatko vrhnje (crème fraiche)	

Strawberries Romanoff

Fresh strawberries	320 g
Sugar	50 g
Black peppercorns	
Red wine	200 ml
Crème fraiche	



Šumske jagode nakapajte sokom od limuna i pustite da odstoje jedan sat. Stavite kuhati sirup od šećera i vode. Kad je sirup gust kao med, dodajte jagode te kuhajte na 100 °C 20 min., uz stalno odstranjivanje pjene koja se stvara. Kada su jagode kuhane, skinite ih s vatre i prekrijte vlažnom krpom. Pustite da odstoje preko noći, a potom spremite slatko u staklenke za upotrebu.

Zlatko Marinović,
Chef

Drizzle the lemon juice over the wild strawberries and leave to rest for one hour. Cook sugar and water to syrup consistency, like honey. Add the strawberries and cook for 20 minutes at 100 C whilst scooping the foam created on the surface. When the strawberries are cooked, remove from the heat and cover with a damp cloth. Let them rest overnight and store in lidded glassware.

Zlatko Marinović,
Chef

U posudu stavite oprane i očišćene jagode, dodajte šećer i crno vino te krupno zgnječeni crni papar. Ostavite da odstoji 10 - 15 min. Jagode poslužite ohlađene s tučenim slatkim vrhnjem.

Zdravko Kalabrić,
Executive Chef - Master Chef

Wash strawberries, pinch off the green stalks and place them in a bowl. Add sugar, red wine, then coarsely ground black pepper, and leave to marinate for 10-15 minutes. Serve cold with some crème fraiche.

Zdravko Kalabrić,
Executive Chef - Master Chef

Hlap lešo

hlap	1
voda	
kvasina (vinski ocat)	100 ml
limun	1
kapari	2 žlice
maslinovo ulje	100 ml
sol	
papar	

Poached Lobster

Lobster	1
Water	
Wine vinegar	100 ml
Lemon	1
Capers	2 tbsp
Olive oil	100 ml
Salt	
Pepper	



U duboki lonac stavite vodu s dodatkom soli i kvasine. Hlapu vežite gangale (klijesta) i rep pa ga, kad voda prokluču, položite u lonac uronjenog na glavu, da ga se trenutačno umrtvi. Hlap se kuha otprilike 40 min. Nakon kuhanja presijecite ga uzdužno napola, očistite iznutrice iz glave i repa, a čisto meso hlapa začinite sokom od limuna, maslinovim uljem, paprom i kaparima.

Zlatko Marinović,
Chef

In a high walled saucepan boil the water with some salt and vinegar. With a piece of string, tie the lobster's claws and tail and rapidly plunge it into the saucepan head down to kill it instantly. Boil it for about 40 minutes. Cut the lobster vertically in half, remove the innards from the head and tail, and dress the lobster with the lemon juice, olive oil, pepper and capers.

Zlatko Marinović,
Chef

Jastog i kamenice

jastog	1
voda	
sol	
luk	
curry prah	
sherry vino ili prošek	
bijelo vino	
riblji temeljac	100 ml
slatko vrhnje (crème fraiche)	
papar	
peršin	
maslinovo ulje	
maslac	
gustin	1 žličica
kamenice	

U kipućoj vodi jastoga kuhajte 10 - 12 min. Kad ga izvadite iz vode, pustite da se ohladi. Prerežite jastoga na pola, izvadite meso i isijecite na komade. Otvorite klijesta i izvadite meso te ga dodajte već narezanim komadima. U tavi zagrijte maslinovo ulje i maslac. Dodajte isjeckani luk i meso jastoga, lagano popržite, a nakon 3 - 4 min dodajte curry prah i promiješajte. Dolijte zatim bijelo vino, šeri vino ili prošek te kuhajte dok se tekućina ne smanji na pola. Miješajte i dolijte ribljeg temeljca. Kuhajte još 2 min, zgusnite jastoga mješavinom žličice gustina i vode te kuhajte još 1 min. Dodajte tučeno slatko vrhnje i isjeckani peršin. Ostavite na toplom mjestu. Kamenice otvorite, kratko ih zapecite u pećnici i otvorene poslužite uz jastoga.

Lobster and Oysters

Lobster	1
Water	
Salt	
Onions	
Curry powder	
Sherry wine	
White wine	
Fish stock	100 ml
Crème fraiche	
Pepper	
Parsley	
Olive oil	
Butter	
Corn flour	1 tsp
Oysters	

Cook the lobster in boiling water for 10-12 minutes, then remove and let it cool down. Cut the lobster in half, remove the meat from the shell, then cut it into pieces. Crack the claws, remove the claw meat and add it to the rest of the meat. Heat the olive oil and butter in a saucepan, add chopped onions and sweat. Add the lobster meat, sauté for 3-4 minutes, then add curry powder and stir. Pour in some sherry wine and white wine, then reduce to half. Add fish stock and simmer for another 2 minutes. Thicken with roux and cook for another minute, then add crème fraiche and chopped parsley. Keep warm. Open the oysters and briefly roast in the oven. Serve with lobster.

Zdravko Kalabrić,

Okruglice ili salama od smokava

suhe smokve	250 g
badem	60 g
ružina voda	2 žlice
čokolada za kuhanje	1 rebro
naranča	1
šećer u prahu	120 g
kristalni šećer	

Suhe smokve poparite kipućom vodom, posušite i sameljite. Smjesi dodajte sok i naribanu koru od naranče. Dodajte nasjeckane bademe koje ste prethodno malo popržili, šećer u prahu, ružinu vodu ili rum i jedno rebro naribane čokolade za kuhanje. Sve to izmiješajte i radite okruglice ili salamu, uvaljajte ih u kristalni šećer, a zatim ih osušite na zraku. Okruglice služite u papirnatim konfetima, a salamu izrezanu na tanke ploške.

Zlatko Marinović,
Chef

Fig Balls or Salami

Dry figs	250 g
Almonds	60 g
Rosewater	2 tbsps
Cooking chocolate	20 g
Orange	1
Icing sugar	120 g
Caster sugar	

Pour some boiling water over the figs, then dry and mince. Add orange juice and zest, previously chopped roasted almonds, icing sugar, rosewater or rum, and chocolate. Mix it together and make the balls or salami. Roll it in some caster sugar and leave it to air dry. Serve the balls in paper cake cases, and the salami thinly sliced.

Zlatko Marinović,
Chef

Uštipci od smokava

svježe smokve	12 - 16
mlijeko	250 ml
brašno	125 g
maslac	75 g
sol	
šećer	50 g
jaja	4
vanilin šećer	20 g

Zamiješajte mlijeko, maslac, šećer i malo soli i pustite da provrije. Odjednom dodajte brašno i dobro promiješajte. Kada se tijesto prestane lijepiti za lonac, uklonite ga s vatre i pustite da odstoji 5 - 10 min. Dodajte u smjesu jedno po jedno jaje i svako dobro promiješajte. Na kraju dodajte vanilin šećer i promiješajte.

Smokve umočite u pripremljeno tijesto i pržite u dubokom ulju do zlatno-žute boje. Izvadite ih i pospite mljevenim šećerom. Poslužite s coulis-om, voćnim umakom koji se sprema na sljedeći način:

Coulis, voćni preljev	
voda	250 ml
šećer	100 g
voće po izboru	250 g

Fig Fritters

Fresh figs	12-16
Milk	250 ml
Flour	125 g
Butter	75 g
Salt	
Sugar	50 g
Eggs	4
Vanilla sugar	20 g

In a saucepan mix milk, butter, sugar and a pinch of salt, and bring to the boil. Add the flour all at once and mix well until the paste is formed. When it stops sticking to the pot remove from the stove and let it rest for 5-10 minutes. Add eggs one by one and mix well with the paste, then add vanilla sugar and mix again.

Dip each fig into the batter and fry in a deep fryer until golden brown. Remove, sprinkle with some icing sugar and serve with fruit coulis.

For the Coulis:	
Water	250 ml
Sugar	100 g
Fruit	250 g



Mantala pelješka

varenik	1 l
griz	150 g
badem	100 g
kora naranče	½
kora limuna	½
cimet	na vrh žličice
klinčići	5
lišće limuna, naranče i lovora	

Mantala from the Peljesac Peninsula

Grape must	1 l
Semolina	150 g
Almonds	100 g
Orange zest	½
Lemon zest	½
Cinnamon	pinch
Cloves	5
Orange, lemon and bay leaves	



U uzavreli varenik dodajte griz te kuhajte 1 sat uz neprestano miješanje da se smjesa ne zalijepi i ne nastanu grudice. Dodajte zatim oguljene, isjeckane i popržene bademe. Zbog boljeg okusa dodajte i malo cimeta i klinčiće. U smjesu naribajte po pola kore naranče i limuna pa stavite u kalup i pokrijte vlažnom krpom. Nakon što se smjesa dan-dva prosuši, izvadite je iz kalupa i narežite. Narezane komade mantale obložite listovima naranče, limuna i lovora. Tako se dodatno suše, a i poslužuju.

Zlatko Marinović,
Chef

Boil the grape must, add semolina and cook for one hour, stirring constantly to prevent from lumping and sticking. Add previously blanched, chopped and roasted almonds, and to improve the taste add some cinnamon and cloves. Finally, add the lemon and orange zest, place into a mould and cover with a damp cloth. Let it dry for two to three days, remove from the mould and slice. Wrap each sliced mantala with some orange, lemon and bay leaves to continue drying, or serve.

Zlatko Marinović,
Chef

Prosjačke jabuke

lisnato tijesto	150 g
jabuke	4
šećer	100 g
konjak ili vinjak	75 ml
slatko vrhnje (crème fraiche)	200 ml
jaje	1
groždice	
orasi	

Jabuke oljuštite i izvadite im sredinu tako da ostanu cijele. Lisnato tijesto tanko izvaljajte, izrežite ga na 4 dijela. Izdubljenu sredinu jabuka napunite grožđicama i krupno sjeckanim orasima. Jabuku stavite u sredinu tijesta, 1 jaje istucite s malo vode i kistom premažite tijesto uokolo jabuka. Podignite tijesto na rubovima, oblikujte ih u vrećice i stisnite prstima da se ne odlijepe. Prosjačke jabuke pecite u pećnici 12 - 15 min na 170 °C. Za to vrijeme u tavu stavite šećer, karamelizirajte ga i dolijte vinjak ili konjak. Čim uskuha, dodajte slatko vrhnje i pustite da lagano kuha dok se šećer ne otopi. Na dno dubokog tanjura ulijte četvrtinu umaka i stavite pečenu jabuku u tijestu. Poslužite toplo.

Beggar's Apples

Puff pastry	150 g
Apples	4
Sugar	100 g
Cognac or Brandy	75 ml
Crème fraiche	200 ml
Egg	1
Raisins	
Walnuts	

Peel the apples and core them carefully in order to keep them whole. Roll the pastry out very thinly and cut into 4 parts. Stuff the hollow apple centre with raisins and coarsely chopped walnuts. Place one apple in the middle of each pastry piece. Use a pastry brush to spread some beaten egg and water mixture onto the pastry around the apples. Lift each pastry piece by its edges, fold it into little pockets and press with your fingers to make it stick together. Roast in the oven for 12-15 minutes at 170 C. In the meantime, caramelize sugar in a saucepan, add some cognac or brandy and bring to the boil. Add crème fraiche and let it simmer until the sugar is melted. Pour some sauce on the bottom of a deep bowl and serve your apple hot.

Zec

zec	1
kvasina (vinski ocat)	
voda	
sol	
papar	
češnjak	1 glavica
suha dalmatinska slanina	100 g
mrkva	3
limun	3
peršin	1 vezica
crno vino	250 ml
šećer	2 žlice
kapula (luk)	2
lovor	5 listova
ružmarin	1 grančica
kadulja	5 listova
maslinovo ulje	400 ml
klinčići	5

Oderanog i očišćenog zeca preko noći držite u pacu od vode i kvasine u omjeru 1/1, zajedno s lovorom i ružmarinom. Nakon što je zec odležao, stavite ga u zagrijanu pećnicu na 100 °C da se osuši i dodajte kapulu narezanu na kolute, papar, narezanu slaninu, klinčiće i ružmarin. Nakon 40 minuta izvadite zeca i isijecite ga na komade i vratite u škrovalu (posudu). Dodajte maslinovo ulje, isjeckanu kapulu, češnjak, papar i sol te pecite zeca još 2 sata na 180 °C uz dolijevanje crnog vina da se meso ne osuši. Nakon toga zeca zalijte maslinovim uljem pomiješanim sa šećerom i sokom od limuna. Pustite sve da odleži sat do dva, podgrijte i poslužite s domaćim njokima.

Hare

Hare	1
Wine vinegar	
Water	
Salt	
Pepper	
Garlic	1 bulb
Dalmatian pancetta	100 g
Carrots	3
Lemon	3
Parsley	1 bunch
Red wine	250 ml
Sugar	2 tbsp
Onions	2
Bay leaf	5
Rosemary	1 sprig
Sage	5 leaves
Olive oil	400 ml
Clove	5

Marinate the skinned and gutted hare overnight in equal measures of wine vinegar and water together with the bay leaves and rosemary. Place the hare in a preheated oven (100 C) to dry, together with ring sliced onions, pepper, sliced pancetta, cloves and rosemary. After 40 minutes remove from the oven, cut into larger pieces and place back into the roasting tin. Add olive oil, chopped onions and garlic, pepper and salt, and roast for another 2 hours at 180 C whilst adding red wine to prevent the meat from drying. When it is ready pour over your olive oil mixed together with sugar and lemon juice. Let it rest for one to two hours, reheat and serve with some homemade gnocchi.

Pirjani kunić

kunić	1 kg
biljno ulje	50 ml
maslac	20 g
bijelo vino	½ l
limun	1
luk	1
umak od teletine ili espagnole umak	200 ml
sol	
papar	
mrkva	100 g
gljive	100 g
brašno	50 g



Narežite kunića na komade, pazite da ne lomite kosti. Komade mesa začinite solju i paprom, pospite brašnom. U tavi ugrijte ulje i maslac, na toplo dodajte kunića. Kada požuti, meso izvadite i čuvajte ga na toplom. U tavu gdje se pekao kunić dodajte nasjeckani luk, mrkve i gljive, sok od limuna, bijelo vino, dodajte *espagnole* umak, vratite meso kunića i pirjajte na laganoj vatri 15 - 20 min. Jelo poslužite toplo s krumpirima i povrćem.

Espagnole umak	
teleće kosti	2 kg
mrkva	½ kg
luk	½ kg
rajčice ili pelati	6 - 7
bijelo ili crno vino	½ l
voda	5 l

Young Wild Rabbit Sauté a la Minute

Rabbit	1 kg
Vegetable oil	50 ml
Butter	20 g
White wine	½ l
Lemon	1
Onions chopped	1
Veal gravy or Espagnole sauce	200 ml
Salt	
Pepper	
Carrots	100 g
Mushrooms	100 g
Flour	50 g

Cut the rabbit into pieces being careful not to cut the bones. Season with salt and pepper, then sprinkle with flour. Place the rabbit pieces in a hot pan with oil and butter and sear on all sides until brown. Remove from the pan and keep warm. In the same saucepan, add chopped onions, carrots and mushrooms, lemon juice, and sauté until softened. Deglaze with white wine, reduce and add veal gravy or Espagnole sauce. Add the rabbit pieces and simmer for 15-20 minutes. Serve hot with potatoes and vegetables.

Espagnole Sauce	
Veal bones	2 kg
Carrots	½ kg
Onions	½ kg
Fresh or tin tomatoes	6-7
White or red wine	½ l

Kotonjada

svježe dunje	2 kg
šećer	700 g
limun	1
listovi lovora	

Kotonjada - Quince Jam

Fresh quince	2 kg
Sugar	700 g
Lemon	1
Bay leaves	

Dunje očistite od sjemenki, izrežite i stavite kuhati sat i pol na laganoj vatri. Dobivenu masu pasirajte, dodajte šećer i kuhajte još sat i pol uz miješanje te pri kraju dodajte naribanu koru limuna. Gotovu smjesu ulijte u kalupe koje ste namazali limunovim sokom, ostavite jedan dan, a onda izvadite i položite na listove lovora. Kotonjada je spremna za posluživanje.

Zlatko Marinović,
Chef

Core and peel the quince, then cut and simmer for 90 minutes. Blend in a food processor, add the sugar and cook for another 90 minutes whilst stirring. Finally, add the lemon zest and brush some lemon juice onto the cake moulds. When it is ready, spoon it into the moulds, leave to rest for one day, remove and place on the bay leaves. Kotonjada is ready to serve.

Zlatko Marinović,
Chef

Kompot od dunja

dunje	½ kg
šećer	½ kg
vanilija štapić ili ekstrakt vanilije	
voda	375 ml
slatko bijelo vino	375 ml
limun	1



Očistite i izrežite dunje. Prokuhajte ih u hladnoj vodi 4 - 5 min s malo kore i soka od limuna. Kada su blanširane, izvadite dunje iz vode i stavite ih u tavu zajedno sa šećerom. Dodajte slatkog bijelog vina, vaniliju i pustite da kuha 10 min. Dunje se mogu poslužiti i hladne i tople sa sladoledom.

Zdravko Kalabrić,
Executive Chef - Master Chef

Quince Compote

Quince	½ kg
Sugar	½ kg
Vanilla pod or vanilla extract	
Water	375 ml
Sweet white wine	375 ml
Lemon	1

Peel and core the quinces and cut into pieces. Boil in hot water for 4-5 minutes with a bit of lemon peel and juice. When it's blanched remove from the liquid and put into the saucepan with sugar in equal parts. Add the sweet white wine and vanilla, and let simmer for 5-10 minutes. Serve hot or cold with ice cream.

Zdravko Kalabrić,
Executive Chef - Master Chef

Tučeni bakalar

sušeni bakalar	1 kg
papar	
sol	
češnjak	1 glavica
peršin	1 vezica
krumpir	1 kg
maslinovo ulje	250 ml

Bakalar se moči tri dana u hladnoj vodi koja se mijenja dva do tri puta dnevno. Treći dan kuhajte bakalar u svježoj hladnoj vodi. Nakon što voda uzavre, kuhajte još 10 min. Skuhani bakalar skinite s vatre, posolite pa ga ostavite još 20-ak minuta. Zatim bakalar očistite od kože i kostiju i stavite u posudu. Dodajte maslinovo ulje, papar, isjeckani češnjak i peršin te ploške već skuhanog krumpira. Sve to zajedno tucite u poklopljenoj posudi uz dodavanje vode od kuhanog bakalara. Bakalar se tuče snažnim pokretima naprijed-natrag, čvrsto držeći posudu s poklopcem objema rukama, sve dok se ne postigne okus i gustoća, a bakalar ne postane bijel.

Shaken Cod

Dry cod	1 kg
Pepper	
Salt	
Garlic	1 bulb
Parsley	1 bunch
Potatoes	1 kg
Olive oil	250 ml

Soak the cod in cold water for three days, changing the water two to three times. After three days place the cod in a pan with the cold water, bring to the boil and simmer for 10 minutes. Remove from the heat, keep the water to one side, season the fish with salt and leave it to rest for 20 minutes. De-bone and place it in the saucepan. Add olive oil, pepper, chopped garlic, chopped parsley and sliced potatoes. Put the lid on and shake well whilst slowly adding some of the reserved cooking water. Shake the saucepan with brisk movements back and forth whilst holding the lid and the saucepan with both hands. Shake until you get the right thickness and flavour and until the cod becomes white.

Usoljeni bakalar a la Bamboche

usoljeni bakalar	750 g
luk	100 g
poriluk	50 g
rajčice	2 - 3
češnjak	3 - 4 češnja
bijelo vino	150 ml
riblji temeljac	½ l
šafuran	prstohvat
papar	
peršin	10 g
maslinovo ulje	100 ml
masline, otkoštane, zelene	50 - 60 g
masline, otkoštane, crne	50 - 60 g



U vodi namočite i odsolite bakalar kroz 24 sata, 2 - 3 puta izmijenite vodu. U tavu ulijte maslinovo ulje. Kad je toplo, stavite isjeckani luk, poriluk i češnjak, pržite 5 - 7 min. Dodajte isjeckane rajčice, prstohvat šafrana, papar i bijelo vino. Smanjite vatru, kuhanjem smanjite količinu tekućine na pola, dodajte zatim bakalar izrezan na komade i riblji temeljac. Smanjite vatru i tako kuhajte 40 - 50 min ili dok bakalar ne omekša. Dvije minute pred kraj kuhanja dodajte isjeckani peršin i crne i zelene nasjeckane masline. Na kraju dodajte soli ako je potrebno. Poslužite toplo s tjesteninom ili dalmatinskom palentom.

Zdravko Kalabrić,

Salted Cod a la Bamboche

Salted cod	750 g
Onions	100 g
Leeks	50 g
Tomatoes	2-3
Garlic cloves	3-4
White wine	150 ml
Fish stock	½ l
Saffron	pinch
Pepper	
Parsley	10 g
Olive oil	100 ml
Pitted black olives	50-60 g
Pitted green olives	50-60 g

Place the cod into water and desalt for 24 hours, changing the water 2-3 times. Place to one side. In a saucepan, heat the olive oil and add chopped onions, chopped leek and garlic, and sweat for 5-7 minutes. Add chopped tomatoes, a pinch of saffron, pepper and white wine. Simmer and reduce the liquid to half, then add the cod (cut into pieces) and fish stock. Bring to the boil, reduce the heat and simmer for 40-50 minutes until the cod softens. Two minutes before it is cooked add chopped parsley and chopped olives. Taste and add salt if needed. Serve hot with pasta or Dalmatian palenta.

Zdravko Kalabrić,