



**TASTE.
FEEL.**

VUKOVAR ON THE TABLE - the beauty of diversity

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MERI DIR, Osnovna škola Blage Zadre

TASTE A BLEND OF TRADITION AND LOVE.

Dear Tourists,

Welcome to Vukovar, a city in eastern Croatia, rich in cultural heritage, warm-hearted people and extraordinary flavours! This brochure serves as a small guide to Slavonian specialties, which are not only delicious but also an essential part of the region's identity. If this is your first visit, experience Slavonia and Srijem through traditional dishes that have been passed down through generations, prepared with love, patience and carefully selected ingredients.

The cuisine of Slavonia and Srijem is rich, flavourful, hearty and diverse. Over the centuries, various peoples and cultures, from Romans and the Ottomans to the Austro-Hungarians, left their mark on the region's dishes, making the local cuisine unique and diverse. The influences of these historical periods can be tasted in many dishes, each telling a story of past times and traditions.

Get ready for a culinary journey that will delight you and make your stay unforgettable!

Srednja strukovna škola Marko Babić



Discover the harmony of rich Slavonian flavours and aromas.

TASTE THE TRADITION.



Begin your journey through gastronomic delights of Vukovar with Slavonian snacks - kulen, kulenova seka sausage, bacon, cheese, and ajvar. And of course, čvarci (pork greaves). These specialties are best enjoyed on fresh homemade bread spread with pork lard. Or paired with freshly baked scones with čvarci and satrica.

Find refreshment in homemade chicken or beef soup with homemade noodles or semolina dumplings.

Spoon dishes offer comfort, warm you from the inside and bring happiness. Čobanac is an absolute must-try. As unique as a fingerprint, each sarma is different and entirely its own.

It would be a shame to come to the city embraced by two rivers, the Danube and Vuka, and not try fish dishes. You will find delicious options like grilled carp on wooden forks and fiš paprikaš.

There is a sweet treat at the end of the journey. Salenjaci, tačke, plum dumplings, and apple pie - just a few of the sweet secrets Vukovar has to offer.

THE SECRET LIES IN THE EMBRACE OF SLAVONIA AND SRIJEM,
WHERE THE DANUBE KISSES THE SKY.



But first, RAKIJA

Start with a sip of homemade Slavonian rakija. It warms and heals, and it stimulates the appetite.

It warms the heart, soothes the soul and sparks your hunger.

Whether it is šljivovica, viljamovka, jabukovača, trešnjevača or travarica, it is up to you to choose your favourite.

KULEN AND KULENOVA SEKA

After rakija, it is time to dive into the Slavonian platter. Kulen, kulenova seka, bacon, čvarci, sausage, smoked ham, cheese with red paprika, ajvar.

Kulen is a protected cultural heritage of the Republic of Croatia. This original Slavonian cured meat delicacy is made by drying pork intestines filled with a mixture of pork meat seasoned with ground sweet and hot paprika, garlic and salt.

The secret lies in the naturally dried and ground red peppers, which gives kulen its quality, richness of colour and depth of flavour.



SLAVONIAN SNACKS

ČVARCI

Once considered food for the poor, čvarci have undergone a true renaissance.

These crispy bites are made by rendering the meaty parts of pork back in a cauldron.

First they sizzle softly, then crackle and finally they rustle.





HOMEMADE BREAD WITH LARD

S MASTI

SATRICA



SOUPS

Memories of grandma's kitchen

Hearty soups, such as homemade chicken soup with semolina duplings or beef soup with homemade pasta, are an essential part of this gastronomic journey.



SARMA

According to the legend, the first sarma was made 3,000 years ago in Armenia, using meat wrapped in grape leaves. Today, it is most widespread in Azerbaijan.

Each sarma is as unique as a fingerprint, different and entirely its own.



MEAT IN THE EMBRACE OF SAUERKRAUT



NIKA CVITKOVIĆ, Osnovna škola Blage Zadre



INES BERETIN, Osnovna škola Blage Zadre

ČOBANAC

It is prepared in a cauldron or a large pot, meant for sharing among many. Every Slavonian village has its own recipe or secret ingredient.

Čobanac usually contains several types of meat, with pork and veal taking the lead, often accompanied by game meat. It simmers slowly over an open fire for several hours.

One of the main characteristics is its spiciness because besides ground paprika, dried hot peppers are also added.

It is considered a dish of the Slavonian pastures, and as its name suggests, it was traditionally made by shepherds.



FIŠ PAPRIKAŠ

Fiš paprikaš is traditionally prepared in a copper cauldron hung above an open fire. It is a fusion of German and Hungarian culinary traditions.

Chopped pieces of cleaned freshwater fish such as catfish, carp or pike are cooked with onions in water. The dish's signature spiciness comes from ground red paprika made according to traditional Slavonian recipe.



CARP ON FORKS



Carp, salt, pepper, ground red paprika, and patience are the key ingredients of this delicacy that along with the crackling of the fire leaves a taste that will remain in your memory.

HERITAGE BRIDGES

SATARAŠ

A refreshing salsa made of red and yellow peppers, tomatoes and onions.



GRANATIR

Traditional dish made of potatoes and pasta, seasoned with ground red paprika.



KRPICE S KUPUSOM

Traditional folk dish made of pasta and sweet caramelized cabbage.





ANTONIO SOLDI, Osnovna škola Blage Zadre



LANA BLAŽEVIĆ, Osnovna škola Blage Zadre

POGAČA FROM THE BREAD OVEN



THE PEARL OF SLAVONIAN CUISINE



SALENJACI

SWEET DELIGHT

The cherry on top.

Salenjaci, plum dumplings, krofne, tačci with jam, buhtle, makovnjača and orahnjača are just some of the sweet secrets hidden in the city of Vukovar.



TAČCI WITH JAM

Sweet pastry pillows filled with homemade plum jam.



MAKOVNJAČA AND ORAHNJAČA

Aromatic classics. Yeast dough rolls filled with poppy seeds or walnuts.



PLUM DUMPLINGS

A combination of dough and plum jam, cooked and then covered with poppy seeds, walnuts or breadcrumbs.



And finally, WINE

Slavonia and Srijem will tell the most beautiful wine stories.

Wine is an inseparable part of the tradition. Dare to embark on an adventure, visit the largest, most awarded and oldest wine cellars, taste the wine and take home a souvenir.



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**There is no love sincerer
than the love of food.**

George Bernard Shaw