

# Easter Stuffing

Easter stuffing is traditional meal that can be found during Easter in Czech homes. Although it's called stuffing, it's mainly prepared separately and only sometimes the mixture is stuffed in poultry. Stuffing can be made with meat or simply vegetarian. Also a lot of different herbs can be used. Traditional is nettle stuffing, but basically any green herbs like lovage, parsley can be used as well.

## Ingredients

- 10 old rolls
- 6 eggs
- 400 g boiled smoked meat
- 50 g of melted butter
- salt
- pinch of nutmeg
- handful of chopped herbs – nettle, parsley, lovage
- almonds

## Directions

1. Cut rolls into small cubes and dunk in cup of milk.
2. Crack eggs and split yolks and whites.
3. Mix butter with yolks, rolls, salt, nutmeg and herbs. Also add cutted meat.
4. Beat egg whites and gently add to mixture.
5. Put mixture in buttered pan and sprinkle with chopped almonds.
6. Bake for 30 minutes at 180°C (360°F).

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# Czech Meatloaf – Sekaná

*Sekaná* is favourite Czech meal, but also favourite in other countries across the world. Today we bring classic easy Czech **meatloaf recipe**, but you can come across filled **meatloaf** with gherkin, sausage and egg.

## Ingredients

- 1kg of ground meat (mixed beef and pork)
- 1-2 onions
- 3-4 garlic cloves
- 2 eggs
- salt, pepper
- marjoram
- 2 old rolls
- 200ml of milk
- breadcrumbs
- oil

## Directions

1. Cut rolls into small cubes and pour milk over them.
2. Chop onion and fry shortly.
3. Mix meat with salt, pepper, minced garlic, marjoram, eggs and fried onion.
4. Also add soaked rolls from milk.
5. Mix all together and add breadcrumbs if needed. Meat shouldn't be too sticky but also not covered in

breadcrumbs.

6. Form in 2 loaves and put in greased pan.
  7. Put in preheated oven 180°C (356°F) for 75 minutes. Sometimes pour a little water and baste.
  8. Serve with potatoes, mashed potatoes or simply bread.
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## Traditional Schnitzel

**Schnitzel** in Czech “Řízek” has its origins in German cuisine, but it has significant position in **Czech cuisine**. Covered in “Trojobal” or breading if you want it’s made from all kinds of meat, but mainly chicken and pork are used. You can easily recognize a Czech on a trip, because he has a few schnitzels in his backpack, which is often a point of mockery.

### Ingredients

- Chicken breasts, pork, veal, boar
- flour
- 2-3 eggs
- breadcrumbs
- oil
- salt, pepper

### Directions

1. First tenderize the meat a little bit.
2. Salt and pepper the meat. (You can add other spices

too.)

3. Take 3 bowls and put flour, whisked eggs and breadcrumbs. (You can pour mouthfull of beer into eggs.)
4. Cover meat in flour, then eggs and finally breadcrumbs.
5. Fry in preheated oil from both sides for 8-10 minutes (depends on meat and thickness).
6. Serve with potatoes, potato salad or french fries. Garnish with lemon slice and pickles.