

2019 Slovenian Recipe Calendar



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FINANCIAL



SUBMIT YOUR FAVOURITE RECIPE!

Moya Financial takes great pride in its Slovenian heritage. Slovenian cuisine has 170 recognized dishes and we would like to share a piece of this tradition with all our members.

Got a great family recipe or your own personal kitchen creation people can't get enough of? Choose a recipe that you love and use year after year and share it with all members of Moya Financial.

Post or send your favourite traditional Slovenian recipes for a chance to be featured in our 2020 Moya Financial Calendar.

To submit your recipe, including detailed ingredients and preparation directions:

- Post it using #MoyaCommunity **or**
- Email main@moyafinancial.ca **or**
- Take a hard copy to one of our offices

Submit between January 1 and September 30, 2019, and watch for the 2020 calendar to see if your recipe is selected! Every participant will have a chance to win a prize.

For more information visit moyafinancial.ca.

#MoyaFinancial
#MoyaCommunity



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MAIN BRANCH

747 Brown's Line, Toronto, ON M8W 3V7
Tel: 416-255-1742 • Toll Free: 1-888-728-1742
Email: main@moyafinancial.ca

- Monday, Tuesday & Wednesday from 9:30 AM to 4:30 PM
- Thursday & Friday from 9:30 AM to 7:00 PM
- Saturday from 9:00 AM to 1:00 PM

HAMILTON BRANCH - Villa Slovenia

23 Delawana Drive, Hamilton, ON L8E 3N6
Tel: 905-578-7511 • Email: hamilton@moyafinancial.ca

- Tuesday from 12:00 PM to 6:00 PM
- Thursday & Friday from 12:00 PM to 5:00 PM
- 1st and 3rd Saturday of the month from 9:00 AM to 12:00 PM

MANNING BRANCH - Our Lady Help of Christians

611 Manning Avenue, Toronto, ON M6G 2V9
Tel: 416-531-8475 • Email: main@moyafinancial.ca

- 1st Friday of the month from 10:30 AM to 12:30 PM

Visit us online! moyafinancial.ca

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Nober tek!

Gobova juha



Did you know that members may hold additional membership shares up to a maximum value of \$1,000? Increase your share amount and take advantage of dividends.

MUSHROOM SOUP

Submitted by Edo

Homemade mushroom soup is a classic of Slovenian cuisine. The best is prepared from freshly harvested mixed mushrooms. For this recipe we'll use dried Porcini mushrooms with their hearty, nutty taste. You can buy dried mushrooms in most grocery stores in Canada.

Serves 4

- 1 cup dried Porcini mushrooms (30-40 g)
- 3 cups lukewarm water
- 2 Tbsp olive oil
- 1 onion, diced
- 1 bay leaf
- 2 cloves garlic, minced
- 1 cup diced carrots
- 1 cup diced potatoes
- 3 cups vegetable stock
- 1 Tbsp wine vinegar
- 1 tsp dried marjoram
- ½ cup sour cream (optional)
- salt and pepper to taste
- fresh parsley, finely chopped, for garnish

Soak mushrooms in warm water for 1-2 hours. Drain the mushrooms and save the water.

Heat the oil in a large pot. Add onions and sauté until softened. Add mushrooms, bay leaf, and garlic, and season with salt to taste. Sauté for 10 minutes, stirring frequently. If mixture looks dry, add some of the mushroom soaking water. Add carrots and potatoes and cook for another 5 minutes.

Add the rest of the mushroom water and the vegetable stock, vinegar, and marjoram. Bring to a boil and then simmer for 15-20 minutes or until carrots and potatoes are soft.

Turn off the heat and add the sour cream if desired and ground pepper to taste. Divide soup into bowls, garnish with parsley and serve immediately.

Tips:

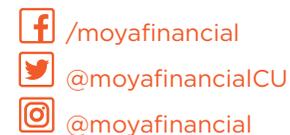
- Instead of mixed or Porcini mushrooms, you can use white button or any other mushrooms, fresh or dried, but the soup will not have the same aroma.
- Mushrooms are difficult to digest, so do not eat them in large quantities or in the evening.

January 2019

SUN	MON	TUE	WED	THU	FRI	SAT
		New Year's Day				
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		



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The dates in orange represent days we are closed. Please be sure to do your banking beforehand.

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Segedin golaž



SEGADINSKI GOULASH

Submitted by Milena

Goulash is a ragout that can be prepared in innumerable ways, with pork, beef, lamb, veal, and even horse meat. Besides the meat, which is cut into cubes, goulash contains onions, garlic, and paprika. Most varieties of goulash are braised slowly and in large quantities.

Serves 6

- 1 litre (33 oz.) jar sauerkraut
- 3 Tbsp vegetable oil or lard
- 2 lb pork, cubed, fat trimmed
- 2 large onions, chopped
- 2 cloves garlic, crushed
- 1 Tbsp paprika
- 2 Tbsp tomato paste
- salt and pepper to taste
- 1 tsp flour
- 1 cup sour cream (optional)

Drain and rinse the sauerkraut. Empty into a pot and cover with water. Bring to a boil and let simmer for 15 minutes. Drain, reserving liquid, and let sauerkraut cool.

In large saucepan, heat the oil. Add pork and sauté until brown. Add onions and cook for 20 minutes on medium heat, stirring occasionally. Add garlic, paprika, and tomato paste. Stir to combine. Add drained sauerkraut. Mix well. Sprinkle with flour and add 1 cup boiling water. Season with salt and pepper to taste. Bring to a boil, cover, and reduce heat to low. Cook for 1½ hours, stirring occasionally, or until meat is tender.

If goulash is too thick, add reserved sauerkraut liquid to give desired consistency.

If desired, stir in sour cream before serving.

Did you know we accept donation and sponsorship applications year-round? Find the application under “Community” on our website!

February 2019

SUN	MON	TUE	WED	THU	FRI	SAT
					1	2
3	4	5	6	7	8	9
				Valentine's Day		
10	11	12	13	14	15	16
	Family Day					
17	18	19	20	21	22	23
24	25	26	27	28		



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Orehovi štrukeljčki

ROLLED BISCUITS WITH WALNUTS

Submitted by Elizabeta

Walnut biscuits are among the most famous traditional Slovenian dishes, second only to walnut roll (potica). These biscuits are best when they are still warm, served with a warm beverage.

Makes 12

Dough

- 1 cup lukewarm milk
- 20 g fresh cake yeast
- 1 Tbsp sugar
- 3½ cups all-purpose flour
- ½ cup melted butter
- 1 tsp salt
- 1 Tbsp rum
- 1 tsp unwaxed lemon zest
- 1 egg, beaten, for the egg wash
- 2 Tbsp water
- pinch of salt

Dissolve yeast and sugar in ½ cup of lukewarm milk. Cover and let stand in a warm place for about 10 minutes.

Sift the flour into a large mixing bowl and add yeast mixture. In a separate small bowl, mix the rest of the milk, melted butter, salt, rum, and lemon zest. Mix well and add to the flour mixture.

Turn the dough out onto a floured surface and knead until it is smooth and elastic and separates from the bowl. Sprinkle dough with flour and place it in a greased bowl. Cover with a clean cloth and let rise in a warm place for about 2 hours until it doubles in size.

Filling

- 1 cup hot milk
- ½ cup granulated sugar
- 2 cups ground walnuts
- 1 tsp unwaxed lemon zest
- 2, 9 g envelopes vanilla sugar
- ½ tsp ground cinnamon
- ½ tsp ground cloves

In a small pot, bring milk and granulated sugar to a boil and remove from heat. Put walnuts in a large bowl and add the hot milk mixture. Mix in lemon zest, vanilla sugar, cinnamon, and cloves. Allow to cool.

Rolling and baking

Punch the dough down and place it on a lightly floured surface. Roll into a square ¼" thick. Gently spread walnut mixture over the dough. Roll up like a jelly roll and cut into slices 2" thick.

Place the biscuits on a baking sheet. Let rise in a warm place until doubled in size.

Preheat oven to 350°F (180°C).

Crack the egg into a bowl and beat it thoroughly with a fork. Add 2 tablespoons of water and a pinch of salt. Stir until combined. Brush biscuits with prepared egg wash.

Bake for about 20 minutes or until golden brown. Serve warm or cool.

Did you know we stay in touch with our members through social media, monthly emails, our *Moya Financial Connection* newsletter, and more?

March 2019

SUN	MON	TUE	WED	THU	FRI	SAT
					2018 RRSP Deadline	
					1	2
		Pust	Ash Wednesday			
3	4	5	6	7	8	9
10	11	12	13	14	15	16
St. Patrick's Day						
17	18	19	20	21	22	23
24/31	25	26	27	28	29	30



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Idrijski žlikrofi



Did you know Moya Financial offers a wide range of loans and mortgages to help members purchase items they've been dreaming of?

DUMPLINGS FROM IDRIJA

Submitted by Ema

A national dish of Slovenia, these dumplings are made from dough with a potato filling and have a characteristic shape. The preparation requires quite a few skills, consists of several phases, and can be a lengthy process.

Serves 10

Dough

- 2½ cups all-purpose flour
- 3 eggs
- ¼ cup vegetable oil
- 1 tsp salt
- ½ cup lukewarm water (if needed)
- 1 egg, beaten

In a large bowl, mix flour, 3 eggs, oil, and salt. Add water gradually if the mixture is not sticky enough to form a firm dough. Turn the dough onto a floured surface and knead it until it becomes flexible and elastic and does not stick to your hands or the board, at least 15 minutes. The dough should be dense and without bubbles. Form the dough into a loaf shape and let rest for 30 minutes.

Filling

- 1½ lb potatoes
- 1 tsp salt
- ½ cup chopped smoked bacon (or crackling)
- ½ cup diced onion
- 1 tsp minced chives, dried or fresh
- ½ tsp black pepper
- 1 tsp marjoram, dried or fresh

Cook whole potatoes in boiling salted water until soft. Peel and mash hot potatoes.

In a small pan, sauté the bacon and onions.

Add bacon, onions, chives, pepper, and marjoram to the potatoes. Mix well and knead until soft. Form the mixture into hazelnut-sized balls (approx. 1" diameter).

Assembly and cooking

Roll the dough to a thickness of 1-2 millimetres. Alternatively, roll the dough using a pasta machine set to the thinnest setting.

Lay the balls of filling on the dough, covering half the sheet, with one finger space between them. Brush the dough around the balls with beaten egg.

Fold the dough over, sealing around each ball. Cut through the dough between the balls to create individual dumplings. Make an indentation on the top of each dumpling to create a hat shape.

In a large pot, bring water with a pinch of salt to a boil. Place the dumplings in the water and cook until they float to the surface.

Serve dumplings as a warm appetizer, side dish, or main dish. As a main course, they are usually served with crackling or a meat or vegetable sauce.

April 2019

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3	4	5	6
Moya Financial AGM						
7	8	9	10	11	12	13
					Good Friday	
14	15	16	17	18	19	20
Easter Sunday	Easter Monday					
21	22	23	24	25	26	27
		Tax Return Deadline				
28	29	30				



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Limonina Meringue pita

Did you know credit unions offer the same products and services as banks but with personal service and lower fees?

LEMON MERINGUE PIE

Submitted by Natalie

This pie is made from scratch with fresh lemons, so you know it must be good. Lemon meringue pie is a refreshing, tart treat that pairs well with warm weather and sunshine.

Serves 12

Pastry

- 1 $\frac{2}{3}$ cups flour
- 1 Tbsp sugar, finely ground in blender
- $\frac{1}{4}$ tsp baking powder
- $\frac{3}{4}$ cup cold butter, cut into small pieces
- $\frac{1}{3}$ cup ice water
- 1 tsp vanilla extract
- 1 egg white

In a food processor, combine flour, sugar, baking powder, butter pieces, ice water, and vanilla. Pulse until crumbly. Wrap dough in plastic wrap and chill for 30 minutes.

Preheat oven to 350°F (180°C). Roll the dough between two sheets of parchment paper into a circle big enough to generously line your pie plate. Peel off the top sheet of parchment and using the other sheet, turn the pie crust into the pie plate. Trim crust and flute edges. Brush rim with egg white. Bake 20 minutes.

Filling

- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup cornstarch
- 4 egg yolks
- $\frac{1}{4}$ cup butter
- 1 cup water
- $\frac{1}{2}$ cup lemon juice (from 3 lemons)
- 2 Tbsp lemon zest (no pith)

In a double boiler, combine the sugar, cornstarch, and egg yolks. Add water, lemon juice, and zest and cook over simmering water while stirring until well thickened. Melt in the butter while stirring. Pour into the baked crust.

Meringue

- 4 egg whites
- $\frac{1}{3}$ cup sugar

Reheat oven to 350°F (180°C). Beat egg whites while slowly adding sugar, until stiff peaks form. Spoon meringue over the filling. Create peaks over the surface of the pie by touching the meringue with the flat side of a knife and raising the knife slightly to lift the meringue.

Bake just until the meringue peaks are golden, about 15 minutes. Cool for 1–2 hours before serving (do not chill in the refrigerator).

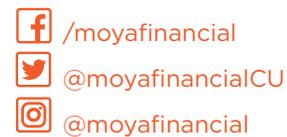
Tip: Egg whites at room temperature whip faster and to a greater volume than cold egg whites.

May 2019

SUN	MON	TUE	WED	THU	FRI	SAT
			1	2	3	4
5	6	7	8	9	10	11
Mother's Day						
12	13	14	15	16	17	18
	Victoria Day					
19	20	21	22	23	24	25
26	27	28	29	30	31	



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Bučkin kruh

ZUCCHINI CAKE

Submitted by Emilia & Madeleine

An easy-to-make cake with freshly grated zucchini – a great way to use up all that zucchini from the garden! Perfect for breakfast or with a cup of tea or coffee for an afternoon snack.

Serves 12-16

- 2 cups flour
- ½ tsp baking powder
- 2 tsp baking soda
- 3 tsp cinnamon
- 1 tsp salt
- 3 eggs
- 1 cup vegetable oil
- 1¼ cup sugar (if adding optional ingredients, reduce to 1 cup)
- 2 cups of grated zucchini, with the skin, well drained
- 2 tsp vanilla
- icing sugar for garnishing
- optional: 1 cup raisins, chopped walnuts, chocolate chips, or a combination

Preheat oven to 375°F (190°C). Grease a Bundt cake pan.

In a medium bowl, sift together dry ingredients. In a large bowl, beat eggs lightly. Add oil, sugar, zucchini, and vanilla. Add dry ingredients to zucchini mixture. Stir until blended. Stir in optional ingredients if desired. Pour batter into prepared pan and bake for 1 hour. Let cool in the pan.

To serve, removed cooled cake from pan and lightly dust with icing sugar. Freezes well for up to 1 year.

Did you know Moya has a tradition of supporting the youth of the Slovenian community in Ontario by offering the Moya Financial Scholarship?

June 2019

SUN	MON	TUE	WED	THU	FRI	SAT
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
Father's Day						
16	17	18	19	20	21	22
		Slovenian Independence Day				
23/30	24	25	26	27	28	29



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Tople kumara s krompirejm

WARM CUCUMBER SOUP WITH POTATOES

Submitted by Suzy

Cucumber soup is a great dish for summer, when we have plenty of cucumbers in our gardens. This refreshing and delicious soup is often served with herenovka (sausage) and a slice of fresh bread.

Serves 4

- 1 Tbsp olive oil
- 2 cloves of garlic, minced
- 1 medium onion, diced
- ½ tsp paprika
- 2 Tbsp all-purpose flour
- 2 large cucumbers, peeled, seeded, and thinly sliced
- 1 tomato, diced
- salt and pepper to taste
- 5 cups water or vegetable broth
- 1 lb potatoes, peeled and diced
- 1 Tbsp sour cream
- chopped fresh parsley for garnish

Heat the oil in a large pot over medium-high heat. Add the garlic and onion and cook, stirring occasionally, until softened, 4 minutes. Add paprika and flour and cook for 1 minute.

Add cucumber slices, tomato, ½ cup of water, salt, and pepper and bring just to a boil. Reduce heat and cook at a gentle simmer until the cucumbers are soft, 10-15 minutes. Add more water if mixture is too dry.

In a separate larger pot, cook potatoes in boiling salted water until soft. Drain about half the water. Mash hot potatoes with remaining cooking water. Add cucumber mixture and water or broth - the soup should be thick, so don't use all the water if not needed. Add salt and pepper to taste.

Bring to a boil, reduce heat, and gently simmer for another 5-10 minutes. Add sour cream just before serving. Garnish with chopped parsley, if desired.

Did you know your non-registered deposits are insured up to \$250,000 by the Deposit Insurance Corporation of Ontario (DICO) and registered products have unlimited coverage by DICO?

July 2019

SUN	MON	TUE	WED	THU	FRI	SAT
	Canada Day					
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	Moya Financial Scholarship Deadline	31		



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Stročji fižol s slaniño

GREEN BEANS WITH BACON

Submitted by Marta

We've tried a lot of green bean recipes over the years because green beans seem to go with everything. Green beans with bacon is our favourite. Bacon, green beans, garlic, a splash of lemon and you have yourself the most delicious side dish in just minutes. Everyone will talk about it!

Serves 4

- 1 lb green (wax) beans, cut into 1" pieces
- 2 Tbsp olive oil
- salt to taste
- 200 g bacon (about 5 slices), cut into small pieces
- 1 onion, diced
- 1-2 cloves garlic, crushed
- 1-2 Tbsp lemon juice
- 1-2 Tbsp chopped parsley, for garnish
- 1 cup cooked pasta (optional)

Boil beans in salted water for approximately 6 minutes. Drain.

Meanwhile, fry bacon in olive oil over medium-high heat until crisp. Remove bacon from pan. Add onion to fat in the pan and sauté until golden. Add garlic and cook until fragrant, 30 seconds. Return beans and bacon to the pan. Stir in lemon juice. Garnish with parsley.

For a complete meal, add 1 cup cooked small pasta, such as bowties, to green bean mixture.

Did you know that with Deposit Anywhere™, you can quickly and securely deposit cheques with your smartphone or tablet? You can find this feature on the Moya Mobile App!

August 2019

SUN	MON	TUE	WED	THU	FRI	SAT
				1	2	3
	Civic Holiday					
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31



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Slivovi cmoki



Did you know that for every \$1 you put into your child's RESP, the federal government will contribute 20¢, up to a lifetime maximum of \$7,200?

PLUM DUMPLINGS

Submitted by Heidi and Hamilton Kitchen Secrets

Potato dumplings, popularly known as cmoki, are usually filled with plums or any seasonal fruit. Dumplings are eaten as a dessert, main dish, or side dish.

Makes 20

Dough

- 4 medium-large potatoes
- 1½ cups flour
- 1 egg
- 1 Tbsp butter
- 1 tsp salt

Peel potatoes. Boil in water until soft. Drain and then mash potatoes. Allow potatoes to cool to lukewarm, then stir in the egg, flour, and salt. Quickly knead the dough in a bowl. Shape into a cylinder 2" in diameter and cut into ½" slices.

Filling

- 20 plums
- 20 sugar cubes

Wash the plums, then cut into each along its "seam" just deep enough to remove the pit - leave the two halves attached on the opposite side. Place a sugar cube between the two halves and press back together.

Breadcrumb coating

- 1 cup butter
- 4-5 Tbsp breadcrumbs
- pinch of salt

Melt butter in a small pot. Add breadcrumbs and gently cook until golden.

Assembly and cooking

Flatten a slice of dough in your hand and place a plum with a sugar cube in the centre of the circle. Shape the dough into a round dumpling, sealing it tightly around the plum.

Bring a pot of salted water to a boil and gently place dumplings into the boiling water. When water comes back to a boil and dumplings rise to the top, let them cook for another 5-10 minutes.

Remove dumplings with a slotted spoon and place into melted butter and breadcrumb mixture, rolling to coat the dumplings. Once coated, place dumplings on a serving dish.

Serve as a side dish, or sprinkle with sugar for a dessert.

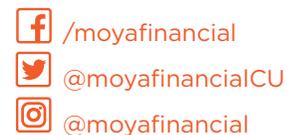
The uncooked dumplings freeze well. If you will be freezing them, make dough a little firmer by adding more flour (½ to 1 cup) as it will soften after being frozen. Cook the dumplings from frozen.

September 2019

SUN	MON	TUE	WED	THU	FRI	SAT
	Labour Day					
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					
	Recipe Calendar Submission Deadline					



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Bavarska jabolčna torta



Did you know we offer a complete lineup of both personal and business credit cards?

BAVARIAN APPLE TORTE

Submitted by Josephine

As the leaves begin to change colour and the nights get cooler, we know apple season is upon us! This scrumptious dessert has a delicious apple topping with a light cheesecake underneath, waiting to delight. It's the perfect treat to bake after a day of apple picking.

Serves 12

Crust

- 1 cup flour
- ¼ cup sugar
- ½ cup cold butter, cut into small pieces
- 1 tsp vanilla extract

Preheat oven to 350°F (180°C). Line a 9" springform pan with parchment paper, then grease the bottom and sides with butter. Set aside.

In food processor, whirl the flour and sugar, then add the butter and vanilla and pulse until crumbly. Press dough into the prepared pan. Bake for 20 minutes. Cool completely.

Filling

- 250 g package cream cheese, room temperature
- 2 Tbsp sugar
- 1 egg
- 1 tsp vanilla extract

With a hand mixer, beat the cream cheese, sugar, egg, and vanilla until creamy. Spread over the cooled crust.

Topping

- 2 apples, peeled, sliced
- 2 Tbsp sugar
- 1 tsp cinnamon
- ¼ cup sliced almonds

Reheat oven to 350°F (180°C). Arrange the apples in pinwheel fashion over the filling. Combine the sugar and cinnamon and sprinkle evenly over the apples. Sprinkle almonds over the top.

Bake for 40 minutes. Cool to room temperature, then chill in refrigerator for 3 hours.

October 2019

SUN	MON	TUE	WED	THU	FRI	SAT
		1	2	3	4	5
6	7	8	9	10	11	12
13	Thanksgiving	15	16	International Credit Union Day	18	19
20	21	22	23	24	25	26
27	28	29	30	Halloween	31	



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Bujta repa

PICKLED TURNIP HOT POT

Submitted by Špela

Turnip hot pot is a national dish from Prekmurje, the northeastern part of Slovenia. The name “bujta” can be translated as “kill” – the dish was originally made in winter at the time of pig slaughter. The original recipe includes pig parts that might otherwise go to waste: the head, the skin, and the bones. But you can easily leave the meat out and enjoy the vegetarian version of the dish.

Serves 4

- 2 lb pickled turnip
- 2 lb pork (meat is best still on the bone; you can also use smoked ribs)
- 6-8 cups water
- 3 bay leaves
- ½ tsp winter savory
- 5 black peppercorns, whole
- ¼ tsp cumin seed, whole
- salt and ground pepper to taste
- 1 cup millet

Drain the turnip and taste it. If you think it is too bitter, quickly rinse it with cold water.

If using large pieces of meat, place in a large pot and cover with water. Add bay leaves, savory, pepper, and cumin. Bring to a boil and simmer for 30 minutes.

Add turnip and salt, if needed, to the pot. Add more water so that everything is covered. Bring to a boil and simmer for another 40 minutes, stirring occasionally.

Rinse millet with cold water.

After the turnip has cooked for about 20 minutes, add the millet to the pot. The millet should remain on the surface of the turnip – do not stir. You want to avoid having the millet stick to the bottom of the pot. Add more water if needed. When the millet is cooked, as per the instructions on the package, remove the meat from the pot and pick it from the bones. Return the meat to the pot.

Roux

- ½ cup lard or vegetable oil
- 1 large onion, finely chopped
- 3 Tbsp all-purpose flour
- 2 cloves garlic, minced
- 1 tsp red paprika

In a small pan, heat the lard or oil and sauté the onion. Add the flour. Mix and cook until golden brown. Add garlic. Pour in 1 cup cold water. Bring to a boil and stir constantly. Mixture should be thick, not dry or runny. Add paprika just before pouring the roux into the stew. Add the roux slowly to the pot while stirring so the stew becomes nice and creamy. Turnip hot pot should not be too thick. Bring to a boil, then serve.

Did you know you have access to over 4,500 surcharge-free ATMs through the EXCHANGE network and ACCULINK shared service?

November 2019

SUN	MON	TUE	WED	THU	FRI	SAT
					1	2
3	4	5	6	7	8	9
	Remembrance Day					
10	11	12	13	14	15	16
17	18	19	20	21	22	23
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Sočne orehove lunice

HAZELNUT CRESCENT COOKIES

Submitted by Milena

Also known as vanillekipferln, these cookies are named for their crescent shape. We make these traditional cookies during the festive season. Flaky and buttery, they are worth the effort.

Makes 30 cookies

- 1 cup unsalted butter, at room temperature
- 1 cup granulated sugar
- ½ tsp vanilla extract
- 2 cups sifted all-purpose flour
- 2 cups finely ground hazelnuts
- ½ cup additional sifted all-purpose flour
- 1 cup confectioner's sugar or fine vanilla sugar for garnish

Cream butter in a larger mixing bowl. Add sugar and vanilla and mix until well blended. Add the flour and hazelnuts, a tablespoon at a time, alternating ingredients.

Turn mixture out onto a board. Sprinkle with more flour and knead until mixture comes together, forming a ball. If the dough is very soft, place it in the refrigerator for 30 minutes.

Preheat oven to 350°F (180°C). Take a small piece of dough and form a rope about 3" long and with tapered ends. The dough is a bit crumbly, but when warmed in your hands it will stick together better.

Place the cookies on a greased baking sheet, curving them into a crescent shape. Bake for 10-15 minutes until lightly brown. Let them cool until you can handle them, then roll cookies in confectioner's or fine vanilla sugar.

Once completely cool, pack in an airtight container.

Tips:

- The cookies can be frozen up to 6 months.
- Try substituting your favourite type of nut for a different flavour.

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December 2019

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	Christmas Eve	Christmas Day	Boxing Day	27	28
29	30	New Year's Eve	31			



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