

Christmas Gingerbreads

Gingerbreads are unforgettable part of Czech Christmas. Preparation is not difficult, you just need to put baked gingerbreads aside for 2 weeks and wait till they soften. That's why you can start baking at the start of December. You can cut different shapes of animals and motives from the dough. Also you can prepare sections and build a house or tree. Advent wreath from gingerbread is also amazing. After baking we can decorate them with sugar topping.

Ingredients

- 500g of soft wheat flour
- 250g of powdered sugar
- 3 eggs
- 100g of honey
- 50g of butter
- 1 tsp of baking soda
- 1tsp of cinnamon
- 3 dried cloves
- 1 tsp of anise
- 1 allspice
- lemon peel

Directions

1. Lightly warm up honey and crush spice in mortar.
2. Mix all ingredients together and knead into a dough.
3. Put dough in bag and let in fridge for 2 days.
4. Take small parts one by one and roll them thin. Cut shapes of your choice and lay them on baking paper.

5. Bake in preheated oven 180°C for 3-5 minutes.

Potato Salad

Potato salad is traditionally served with Schnitzel and cannot miss at Czech Christmas dinner table with carp. Every family prepare potato salad by their own recipe according to their taste and customs.

Ingredients

- 2kg of potatoes
- 3-4 carrots
- 1 celery root
- onion
- 5 pickled gherkins
- 4 hard boiled eggs
- canned peas
- 300g of ham
- spoon of mustard
- mayonnaise and tartare sauce (according to your taste)
- salt, pepper

Directions

1. Boil unpeeled potatoes in water with salt and let cool off. Then peel potatoes and cut to small cubes.
2. Boil root vegetables in water with pinch of salt and

vinegar. Let cool off and cut to small cubes and mix with potatoes.

3. Same way add chopped onion and gherkins, cubed boiled eggs, peas, cubed ham and mix together.
4. Blend mustard and mayonnaise, season with salt and pepper. You can also pour a little of brine from pickled gherkins.