Nešto potpuno druga?ije :) Something totaly different :)

U posljednjih tjedan dana došlo je do mnogih promjena, ali pozitivnih promjena pa smo odlu?ili okupiti društvo i malo proslaviti :) nismo spremali ništa slatko ali ovo što slijedi je nešto posebno :) Ne?u duljiti jer moram u?iti tj. riješavati zadatke jer sutra polažem matematiku pa držite pal?eve :)))

In the past weeks there were many changes, very good changes so we decited to gather all the friends around and have a little party :) we didn't made anything sweet but you will see that something amazing is coming up :) I wont write to much because I have to practice math, I have an exam tomorrow so cross the fingers that I pass :)))

CEDEVITA

Ovo je PEKA :) naši doma?i blogeri vjerojatno znaju o ?emu pri?am al ako ne, evo objašnjenje :))

PEKA - posuda za pripremanje hrane koja može biti izra?ena od debljeg lima, gline ili gusa zvonastog oblika.
Ispod peke se uz krumpir ili povr?e kao prilog mogu pripremati sve vrste mesa, lignje i hobotnica. Obi?no se vatra pali na plo?i kamenog roštilja i kad se skupi dovoljno žara može se po?eti pe?i. U plitku okruglu posudu slažu se meso ili riba, povr?e i za?ini te se zatim poklope pekom.

Peka se potom prekrije žarom, a okolna vatra se mora držati u pripravnosti u slu?aju da se žar po?ne hladiti.

Evo linka sa Tamarinim objašnjenjem peke i prefinom janjetinom ispod peke :)

This is a BAKING BELL :) our local blogers probably know what I'm talking about but if not, here's the explanation:))

Baking Bell- vessel to prepare food that may be made ??of thicker sheet metal, clay or cast iron bell-shaped.
Under the lid you put potatoes or vegetables as a side dish with witch you can cook all kinds of meat, fish, squid and octopus. Usually the fire fell on the stone grill plate and when you gather enough zeal can begin to bake. In a shallow bowl round match up meat or fish, vegetables and spices and then cover each lid.

The bell is then covered with zeal, and the surrounding fire should be kept in readiness in case the bell begins to cool.

Here is how Tamara explains the Baking under the bell with this amazing looking Lamb under the bell :)

UPDATE

Matematika je prošla odli?no prema mojim procjenama, trema je nestala, pao je kamen sa srca i sad se mogu koncentrirati na svoju ro?endansku torticu :) Hvala svima na podršci ;)

The math exam went well i think! I am so relieved that it's over :) and now i can concentrate on my birthday cake :) thanks to everyone for the support! :)