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Poco Culina

From Transylvania to Turkey Culinary adventures by the Black Sea

A Poco Culina Supper Club at The Garden Café, Miserden
Saturday 21 September 2019.

A 500km trip by train, bus and foot this Summer, from Northern Transylvania to Bucharest, revealed a vibrant, diverse culinary culture in Romania. The centuries old Venetian and Genoese trading route along the Danube has left an indelible Italian imprint upon its cooking styles. Further south, near neighbours Turkey, journeyed frequently across the Black Sea bringing herbs, spices, grains and traditions that are still inherent in many Romanian menus.

Those diverse Mediterranean and Middle Eastern ingredients and influences are then thoroughly blended with more indigenous Romani and Slavic crops and recipes to create a truly vibrant, inspirational basis for the latest Poco Culina food travelogue.

Join us as we reveal the tantalising culinary secrets of our journey across the stunning Romanian mountains, hills, forests and Medieval towns. This evening will be an exciting, original and creative Transylvanian take on a world of epicurean delights – Poco style.

Covrigi (bagel bread) stuffed with garlic and herb cashew ricotta served with olives, Zucusça (Romani lentil and vegetable paté) and Salate de Vinete cu Ceapu (Romani aubergine and onion salad).

Gluten-free variation if required.

Horiatiki Salata a Greek/Turkish classic. Plum tomatoes, baby cucumber, pepper and red onion with almond-'feta' and peach salsa.

Tomato Tarte Tatin in a filo shell, with slow-roasted tomatoes, caramelised onion and capers. Served with Fasole Batuta (Romanian smoked bean paté) and sweet onion chutney.

Puff-pastry if gluten-free required.

Romanian Chiftele with Mamaliga and Sos de Piper Verde cu Tarhom – meat-less hand-made patties, with pan-baked polenta, sour cream, fresh tomatoes and a green peppercorn and tarragon sauce.

Crema de Brawnza (a Slavic chilli cream cashew-cheese) served with beetroot, pickled cucumber, horseradish, dill and parsley salad. With red lentil crackers.

Clatite with blueberry compote
Romanian cinnamon crepes with a blueberry compote and sweet lemon zest drizzle.