

TRENČIN
2026
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WHAT DOES TRENČIN TASTE LIKE?

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MINISTRY
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RECIPES: WHAT DOES TRENČÍN TASTE LIKE?

Recipes prepared by Chef Pavol Žiška

Beer Langos with Whipped Goat Cheese, Radish, and Herbs

Dough Ingredients

approx. 8 servings

- 500 g plain flour
- 150 ml light lager (beer)
- 200 ml water
- 1 egg
- 1 tsp sugar
- 20 g fresh yeast
- 1 tsp salt
- 1 tbsp sour cream

Toppings

- 250 g cream cheese (such as Philadelphia or Bánovecká spread) **Chef's recommendation:** Use Vlčina (a creamy goat cheese from the Vlčí Vrch Farm in Horná Súča)
- 200 g sour cream
- Salt
- Radishes
- Fresh herbs
- Optional:** Bits of dried smoked sausage (klobása)

Main Course

Instructions

Prepare the starter: Mix the beer, water, yeast, and sugar. Let it sit for about 15 minutes until it becomes frothy. **Mix the dough:** Add the egg, flour, sour cream, and salt to the starter. Knead everything well into a smooth dough and let it rise in a warm place for about 1 hour. **Fry:** Divide the dough into 8 portions. With oiled hands, stretch each portion into a flat circle and fry on both sides until golden brown. **Assemble:** Once fried, spread with a mixture of whipped goat cheese (or cream cheese) and sour cream. Garnish with radish slices and fresh herbs. **Chef's Tip:** For the bold, add bits of dried sausage on top. Enjoy with the leftover beer from the preparation.



Brownies with Cherries, Coffee, and Elderberry-Acacia Syrup

Ingredients

for 1 cake tin, approx. 12 servings

- 230 g dark chocolate
- 230 g butter
- 7 eggs
- 150 g sugar
- 100 ml elderberry-acacia syrup
- 120 g plain flour
- 1 tbsp dark cocoa powder
- 1 shot of strong espresso
- 150 g cherries (fresh or frozen)
- A pinch of salt

Baking Settings:

Temperature: 190°C

Time: 15–18 minutes

Dessert

Instructions

Melt: Melt the chocolate and butter together in a bain-marie (water bath). **Whip:** In a bowl, combine the whole eggs, sugar, and syrup. Whip for about 10 minutes until it forms a thick, pale foam. **Combine:** Gently fold the melted chocolate and butter into the whipped eggs. Using a wooden spoon, slowly stir in the sifted flour and cocoa. **Final Touch:** Add the coffee and salt, then pour the mixture into a tin lined with baking paper. Top with the cherries. **Bake:** Bake at 190°C for 15–18 minutes. Let it cool down before serving—and if you're feeling generous, share it with someone!

Enjoy your meal!