A Traditional Meal

Moldovan transcript:

D: Doamna şi Domnul ne vor prezenta astăzi o masă tipic tradiţională română. Doamnă, ce avem pe masă azi seară?

S: Pe masă la noi astăzi, este: regina mesei, mămăliga moldovenească, românească, preparată din făină de porumb, avem brânză de vaci dulce, brânză de oi sărată, avem tocană de carne de porc cu ustoroi, cu ceapă, avem ciuperci fripte şi avem aicea sărălia, sau plăcinta românească. Bucatele sunt mai gustoase când pe masă este un vin, în special roşu, dar poate să fie şi alb, şi cred că aprecierea gospodinei este...

M: O fac mesenii.

D: Doamnă, cum se prepară mămăliguţa?

S: Mămăliga este, nici nu ştiu cum să îi zic, regina mesei, pentru că la români, din străbuni, mămăliga era la tot. Se ia făina de porumb, fierbe apă, îi pui sare, îi pui pe urmă făina, pe urmă mesteci bine, îi pui o bucăţică de unt ca să fie mai gustoasă, fierbe până se întăreşte şi este bună ca să se ţină grămadă toată, şi este gata. În 20 de minute, este mămăliguţa gata.

D: Şi cum se serveşte mămăliga, cu ce?

S: Mămăliga se serveşte în special, cu brânză de oi sau brânză de vaci cu smântână, cu ciuperci, cu tocană, poţi să scropi din ou, baţi oul şi faci scrop, iarna se mai mănâncă şi cu murături; aşa se servea la străbunii noştri şi evident cu vin.

D: Şi tocăniţa? Din ce este făcută şi cum se prepară?

S: Tocăniţa este din carne de porc, degresată, cu ceapă, cu ustoroi. Se prăjeşte puţin ceapa, apoi se pune la prăjit carnea, cu piper negru, asta este tocăniţa. Tocăniţa este foarte bună cu ciuperci, ciupercile la fel le prăjeşti în unt de lemn, şi este o bună prietenă a tocăniţei.

D: Vă mulţumesc mult şi poftă bună!

English translation:

D: Madam and sir will today present us a typical Romanian traditional meal. Madam, what do we have on the table this evening?

S: On our table today, we have: the queen of the meal, Moldovan [or] Romanian *mămăliga*[1], made from maize flour; we have sweet cow cheese; salty sheep cheese; we have pork *tocană*[2] with garlic and onions; we have fried mushrooms; and here we have the *sărălia*[3], or the Romanian pie. The dishes are tastier when you have wine to go with them – especially red wine, but it can also be white – and I think the appreciation of the meal comes from…

M: Comes from the people sitting at the table.

D: Madam, how is the *mămăliga* prepared?

S: The *mămăliga* is, I don't know how to call it, the queen of the meal, because with Romanians and their ancestors, the *mămăliga* was everything. You take maize flour, boil some water, put salt in it, then put the flour in, then you stir well, you take a tiny piece of butter to make it tastier, you boil it until it hardens and it stays in one piece, and then it's ready. In 20 minutes, the *mămăliga* is ready.

D: And how do you serve the *mămăliga*?

S: The *mămăliga* is served especially with sheep cheese or cow cheese with sour cream, with mushrooms, with a stew, or you can beat an egg and add that in it, and during wintertime, you eat it with pickles – that's how it was served during our ancestors' time – and obviously with wine.

D: And the *tocăniţa*? What is it made from, and how do you prepare it?

S: The *tocăniţa* is made from pork, without the fat, with onions and garlic. You fry the onions a bit, you fry the meat, add black pepper, and you have the *tocăniţa*. It goes very well with mushrooms; the mushrooms, same idea, you fry them in oil, and it's a good friend for the *tocăniţa*.

D: Thank you, and bon appétit!

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[1] *Mămăliga* is a type of polenta.
[2] *Tocană* or *tocăniţa* is a type of stew made from meat and vegetables, but of more solid consistency.
[3] *Sărălia* is a traditional Moldovan pie made with several thin layers of dough.