

## **Traditional Food and its Origin**

### **Serbian transcript:**

A: Па, ова српска кухиња какву имамо данас, то је доста под утицајем Турака. Јер Срби су пет векова били под Турцима и то месо... У Турској се доста једе месо, и мислим да су то Срби усвојили. Питање је каква је била оригинална српска кухиња пре него што су Турци дошли.

Б: Да, ми имамо заправо нека јела која чак имају турска имена. Мислим да рецимо додуше мусака, та реч има и у грчком. Али мислим да је заправо наша верзија мусаке турска.

A: Па и Грци су дуго под Турцима били и, да...

Б: Да, да, да, заправо да...

A: Ћевап је турска реч...

Б: Да, ћевап, да... Па мислим да је и ајвар.

A: Бурек.

Б: Бурек...

A: Бурек је нека врста пите, али веома масне са веома хрскавим и укусним корицама, који је сачињен од слојева теста.

Б: Да, као лиснато тесто и млевено месо. Али није у ствари лиснато, то је тесто... Коре и месо.

A: Често постоје различите варијанте. Месо или сир, или месо и сир...

Б: Мада заправо у Босни је бурек само са месом, а све остало је сирница, зељаница, кромпируша, у зависности од састојка који иде унутра.

A: И те су пите и буречи веома популарни у Србији, а на пример то нам долази од Турака који су...

Б: Да, бурек је у ствари, па да, бурек је скроз турски. Пилав...

A: Пилав, исто. У Србији га усвајају као своје јело... И јесте велики део, и разлика је ако одете у Турску и пробате бурек, он ће бити тотално другачије спремљен, исто као што пица у Италији није исто као и пица у Америци. Или било где. Тако

да... Ето то се служи у већини српских ресторана. Постоје ресторани искључиво српске кухиње, али доста је популарна италијанска кухиња.

Б: Да. Да, да, јесте. Мислим да је у данашње време у Београду најсигурније отворити италијански ресторан зато што просто то сви воле. Ресторани сви који имају српску храну, углавном имају српску храну само као једну понуду. Ретко, мислим да више нико не прави ексклузивно српска јела.

### English translation:

A: Well, Serbian cuisine that we have today was very much influenced by the Turks. Serbia was under the [Ottoman] Turkish rule for five centuries, and meat... Meat is a popular choice in Turkey, and I think that Serbians have adopted this. It would be interesting to know what the original Serbian dishes were like before the Turks arrived.

B: Yes, we do have dishes that have Turkish names. I think that maybe *musaka*<sup>1</sup> [isn't], because the word exists in Greek, too. Although I think that our version of *musaka* is Turkish.

A: Well, Greeks were also under the [Ottoman] Turkish rule for a long time, so, yes...

B: Yes, yes, yes, actually, yes...

A: *Ćevap*<sup>2</sup> is a Turkish loanword...

B: Yes, *ćevap*, yes... *Ajvar*<sup>3</sup> as well, I think.

A: *Burek*<sup>4</sup>.

B: *Burek*...

A: *Burek* is a type of pie that is very greasy, with crunchy and tasty crust made of layers of dough.

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<sup>1</sup> *Musaka* (Arabic: *Moussaka*): an aubergine or potato based dish present in the Balkans, Eastern Mediterranean, and the Middle East.

<sup>2</sup> *Ćevapi* (sing. *Ćevap*): a Balkan dish of grilled minced meat served with chopped onions in a flatbread. It is considered a national dish in Bosnia and Herzegovina, but is also very common in other ex-Yugoslav states.

<sup>3</sup> *Ajvar*: a type of relish made with bell peppers, eggplant and garlic. It can be served either as a condiment, a side dish or as a spread.

<sup>4</sup> *Burek* (Turkish: *börek*): a baked pastry made with a thin, flaky dough known as *jufka* (trans. "phyllo"). In the countries of former Yugoslavia, it is usually made with minced meat, cheese, spinach, potato, or very rarely, other vegetables, such as zucchini or pumpkins.

B: Yes, it's made of phyllo dough and minced meat. It's not actually phyllo, it's more like... Layered dough and meat.

A: There are different variations. Meat or cheese, or meat and cheese...

B: Although, in Bosnia, *burek* is only made with meat, and everything else is called *sirnica*<sup>5</sup>, *zeljanica*<sup>6</sup>, *krompiruša*<sup>7</sup> --depending on the ingredient that goes in it.

A: So those pies or *bureks* are very popular in Serbia, and they did come from the Turks who...

B: Yes, *burek* is actually completely Turkish. *Pilav*<sup>8</sup>...

A: *Pilav* as well. People in Serbia consider it their own cuisine... And it is for the most part, because there's a difference: if you go to Turkey and try their *burek*, it's prepared in a completely different way, just like pizza in Italy is not the same as pizza in America. Or anywhere else for that matter. So... That's what's served in most Serbian restaurants, and while there are restaurants which serve Serbian cuisine exclusively, Italian is also very popular.

B: Yes. Yes, yes, it is. I think that in today's Belgrade it would be safe to open an Italian restaurant simply because everyone loves it. Restaurants that serve Serbian food usually have Serbian dishes as [just] one of the offers on their menus. I don't think that anyone serves exclusively Serbian dishes anymore.

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<sup>5</sup> *Sirnica*: a type of *burek* with cheese filling.

<sup>6</sup> *Zeljanica*: *burek* with spinach.

<sup>7</sup> *Krompiruša*: *burek* with chopped potato cubes.

<sup>8</sup> *Pilav*: a type of a rice dish which can sometimes contain vegetables or even meat. It's similar to risotto.