



# Međimurska gibanica

MEĐIMURJE GIBANITZA





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gibanica  
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An aerial photograph of a misty landscape. In the foreground, there are rows of vineyards on a hillside. A dirt road winds through the landscape. In the middle ground, there is a wooden tower structure on a hill. In the background, there are more hills and a small building with a red roof. The sky is a soft, hazy blue.

# Legenda o međimurskoj gibanici

THE LEGEND  
OF MEĐIMURJE GIBANITZA

# Kuhari patuljci i šumska bića gornjeg Međimurja

## GNOME COOKS AND THE FOREST CREATURES OF UPPER MEĐIMURJE

Ma koliko je međimurska gibanica po prvi put u starim recepturama zabilježena tek u pred prošlom stoljeću, njezino gastronomsko podrijetlo je niz prepletenih okusnih i mirisnih izvorišta koje je, među mnogim međimurskim kulinarskim uzdanicama, upravo ono jelo koje u cijeloj ovoj tradicionalnoj lepezi, možda najviše podsjeća na neku drevnu zaboravljenu, pa opet pronađenu legendu. A njena legenda je doista bajkovića i pripada svijetu u kojem

Even though Međimurje gibanitza was first mentioned in old recipes only in the century before the last one, its gastronomic origin is a series of intertwined gustatory and olfactory geneses which is – among the many culinary highlights of Međimurje – the very dish that perhaps reminds us the most of some long-forgotten, but rediscovered legend in this whole variety of traditional dishes. Its legend is truly the stuff of fables and belongs

se stvarnost i podaci o međimurskoj gibanici miješaju sa drevnim, za Međimurje tako svojstvenim svijetom gastronomskog otajstva.

Po predaji još i danas se potajno znaju okupiti patuljci i gostiti se svojim malim gibanicama za svojim stolovima u šumama gornjeg Međimurja i tamo skriveni u redovima voćnjaka jednom izvornih starih malih jabuka, mošusnog okusa, danas zamijenjenim uvezenim konzumnim sortama, sred bregova i brežuljaka, znaju prepričavati legendu koja govori kako je nastalo Međimurje. Slušaju ih iz prikrajka šumska bića, vjeverice i ptice ognute krznima i kićenim repovima perja. Kad patuljci izgovore tu za njih svetu legendu, odmah svi posjednu na svoje male stolice od lišća i granja te stalno gladni i žedni započinju kuhati. Male ručice i šapice oprezno razvlače tanke listove tijesta, pa ih polažu u redoslijed sloj po sloj svaki premazan svojim nadjevom od jabuka ili oraha, sira ili maka, premda im po zapisima ni nadjev od ribane buče nije bio mrzak, kao izniman izuzetak.

Naravno, za međimurske kuharice, te najbolje veleposlanice međimurske gibanice, ovo je samo legenda, ali tko bi se među njima rade okrenuo nepouzdanim nestalim recepturama nego još živim bajkama o zahtjevnom pripremanju gibanice u međimurskim kuhinjama. Gurmani, ti vjerni štovatelji međimurske gibanice, skloni su čak tvrditi da ih u donjem Međimurju pripremaju vile i vilenjaci voda, izvora i polja, a kad se vrhnje prelije po hruskanoj površini, peku ih modrim plamenom iz svojih čeljusti, pozoji, zmajev tek jedni od mnogih nadnaravnih bića iz mitologije ovog jedinstvenog kraja.

to a world in whichAccording to the legend, there are still clandestine gatherings of gnomes, who feast on their little gibanitza at their tables in the forests of Upper Međimurje.

There, hidden among the rows of once autochthonous old crab apples with a musky taste – replaced today by imported table varieties – amid hills and hillocks, they tell the legend of the origin of Međimurje. Forest creatures, squirrels and birds wearing furs and with feathered tails, listen in from the shadows.

Once the gnomes finish telling the legend that is sacred to them, they all immediately sit on their small chairs made of leaves and twigs, and start cooking to satisfy their constant hunger and thirst. Small hands and paws carefully stretch out the thin sheets of dough, laying them out layer by layer, each with its own apple, walnut, cottage cheese or poppy seed filling, even though records indicate that they did not exactly shun a grated pumpkin filling by way of an exception.

Naturally, for the cooks of Međimurje and the best ambassadors of Međimurje gibanitza it is only a legend, but who among them would rather turn to unreliable lost recipes than the still-living tales of the demanding preparation of gibanitza in Međimurje kitchens. Gourmets, those faithful admirers of Međimurje gibanitza, tend to claim that it is prepared in the Lower Međimurje by the elves and fairies of the waters, sources and fields. And when the cream is poured over its crust, it is baked by the blue flame breathed by the pozoj (dragon), only one of the many supernatural beings from the mythology of that unique region.

# Tijesto i četiri nadjeva

DOUGH AND FOUR FILLINGS



Kako je pisala najbolja poznavateljica međimurske gibanice Janja Kovač, koja se godinama trudi ovoj doista izvornoj slastici pribaviti oznaku autohtonog međimurskog jela, što su u Prekmurju već uspjeli naši susjedi Slovenci, za svoju gibanicu, ali koja se ipak razlikuje od naše: - „Ponajprije, međimurska gibanica danas je prepoznatljiv i specifičan kolač: između listova tankog tijesta jedan iznad drugog dolaze četiri nadjeva, a na vrh vrhnje. Uvriježeno je da se nadjevi spremaju od jabuka, oraha, sira i maka. Za razliku od toga njihov redoslijed nije nimalo uvriježen te se kod različitih kuharica i u receptima mogu naći drugačiji rasporedi.

Nadalje, ovaj kolač se ne rola, već se polažu vodoravni slojevi, kako tijesta, tako i nadjeva. Svi sastojci se stavljaju u jednu tepsiju te peku, a za posluživanje razrezuju na komade, obično pravokutnog oblika. Dimenzije kolača ovise o dimenziji tepsije (širina i dužina) te količini dostupnih sastojaka (visina), odnosno ne postoje propisane dimenzije

As told by Janja Kovač, the best connoisseur of Međimurje gibanitza, who has been striving for years to obtain for this truly original dessert the mark of an autochthonous dish of Međimurje (which is something that our neighbouring Slovenians already managed to do for their gibanitza, which still differs from ours): “First of all, Međimurje gibanitza is nowadays a distinct and specific cake: between the sheets of thin dough, there are four fillings one above of another, with cream on top. It is customary to prepare the fillings from apples, walnuts, cottage cheese and poppy seeds. Unlike the above, their order is not at all fixed, and different cooks and cookbooks use different orders.

Furthermore, the cake is not rolled, but rather has horizontal layers of both the dough and fillings. All ingredients are placed into one tray and baked, then cut into usually rectangular pieces. The dimensions of the cake depend on the dimensions of the baking tray (width and length) as well as the quantity of the available ingredients (height) – that is to say, there are no prescribed dimensions.



Na kraju, osvrnimo se i na zahtjevnost izrade. Za izradu kolača potrebno je i do tri sata što ga čini vremenski vrlo zahtjevnim kolačem. Otprilike polovica tog vremena potrebna je za pripremu četiri nadjeva i slaganje u tepsiju, a druga polovica za pečenje. Međimurska gibanica zahtijeva veću količinu raznovrsnih sastojaka (jabuke, sir, orahe, mak, vrhnje, tijesto) što je čini i financijski zahtjevnom.

Iako se danas sprema po cijelom Međimurju i vrlo je popularna slastica, o njoj se može naći vrlo malo pisanih zapisa, recepata ili slikovnih prikaza prije druge polovice 20. stoljeća. Krnje informacije mogu govoriti o tome da se takva vrsta kolača nije pripremala na ovom području, ali i da ga jesu pripremali to nije ostalo nigdje zabilježeno. Od polovice 20. stoljeća, posebno tijekom 1970-ih godina međimurska gibanica postaje dijelom ponude restorana u Međimurju i široj okolini. Od tada postaje sve popularnija te polako postaje prepoznatljiva slastica Međimurja.“

Miris jabuka, maka, oraha, sira i vrhnja, zapečenih slojeva tijesta i nadjeva uz kapi masti umiljava se u zraku, a patuljci i začarana bića već navaljuju na druge međimurske kolače, pite, pogače, palačinke i medenjake, ali nadasve raznovrsne međimurske gibanice, omamljeni podjednako vrsnim mirisnim, muškatinim i aromatičnim vinima, posjednuti oko svečanog međimurskog gorskog stola.

Finally, let us refer to how demanding the preparation is. It takes up to three hours to prepare the cake, which makes it very time-consuming. Approximately half of the time is necessary to prepare the four fillings and place everything into the baking tray, while the rest of the time is spent on the baking. Međimurje gibanitza requires a large quantity of different ingredients (apples, cottage cheese, walnuts, poppy seeds, cream, dough), which also makes it expensive.

Even though nowadays it is prepared all over Međimurje and is a very popular dessert, there are few written sources, recipes or pictures dating to before the second half of the 20th century. There is some fragmented information on how this type of cake was not prepared in the area, but even if they had prepared it, there is no record of it. From the mid-20th century onwards, particularly during the 1970s, Međimurje gibanitza became a regular menu item in Međimurje and the wider area around it. Since then, it has been gaining more and more popularity, slowly becoming a distinct dessert of Međimurje.

The smell of apples, poppy seeds, walnuts, cottage cheese and cream, baked layers of dough and fillings with a drop of grease in the air are ingratiating. Gnomes and enchanted creatures already throw themselves onto other Međimurje cakes, pies, scones, pancakes and gingerbread, including various types of Međimurje gibanitza, intoxicated by equally excellent, fragrant, musky and aromatic wines, seated around the festive highland table of Međimurje.

HOURS AND HOURS OF PREPARATION

Sati i sati izrade



# Vile i vilenjaci donjeg Međimurja

ELVES AND FAIRIES OF LOWER MEĐIMURJE

Kažu da istu legendu prepričavaju i vile i vilenjaci iz donjeg Međimurja skriveni koprenom izmaglica koje se dižu s Drave i ušća Mure, rukavaca i jezeraca prinoseći ustima svoje gibanice, tu mliječnu djecu međimurskih magli i odsjaja mjeseca na površini vode. Potom i oni opet tiho pjevaju oko zasjajenih pećnica u kojima se u posudama za pečenje, sljubljuju slojevi tijesta i nadjevi međimurske gibanice.

It is said that the same legend is told by elves and fairies of Lower Međimurje, concealed by the veil of the fog rising from the Drava and the mouth of the Mura, armlets and little lakes, while taking bites of their gibanitza cakes, those milky children of the fogs of Međimurje and of the reflection of the moon on the surface of the water. Then they too sing quietly around the glowing ovens in which the dough layers and fillings of Međimurje gibanitza are intertwined in baking trays.

# Legenda o kralju Pozoju

THE LEGEND OF KING POZOJ

Po vjerovanju Međimuraca, upravo je u tim kuhinjskim kraljevstvima nastala legenda o kralju Pozoju, zmaju nad zmajevima, golemom vodenjaku koji je odlučio prezrjeti besmrtnost, pa je legao na posvećeno tlo isprsviši zeleno tijelo prekriveno safirnim i tirkiznim ljuskama i oslonivši glavu i udove, od kojih su čim se umirio, nastali brežuljci, brda, šume i vinogradi gornjeg Međimurja, dok su mu se snažne noge i rep od dragulja, srebra i zlata rastalili u dvije rijeke. Snažnu Muru na sjeveru i istoku, a moćnu Dravu na jugu, oplodivši do tada jalovu zemlju koja se preobrazila u plodna polja donjeg Međimurja. Tako je, tvrde patuljci, vile i vilenjaci, ali i podzemna božanstva, divovi i manji zmajevi pozoji, koji se kriju u svakom međimurskom bunaru ili jezercu, prije nego li zasjednu sa svim ljubiteljima dobre kuhinje, nastalo Međimurje. Tako je nastala zemlja živih bajki pa i ova legenda o izvornoj i jedinstvenoj međimurskoj gibanici.

Ne možemo tvrditi, bez obzira na nedostatnu građu o tom važnom međimurskom gastronomskom podioku, promijenile su se možda tek okolnosti, ali nisu zamrle recepture, postavljene na starim kuharskim temeljima, danas prilagođene suvremenoj kuhinji. Posebnu priču može nam ispričati međimursko voće i povrće, kruške, breskve, marelice, sezonske šljive, trešnje, višnje i jagode, ribizli, borovnice i brusnice, kestenje, orasi i slatke buče, česta osnova međimurskih kolača, podjednako pjesničkih naziva kao i nadahnutih receptura, međimurski salenjaci, pereci, kelenci - kolutići s pekmezom, trepa - izvorni kolač od kukuruznog brašna, vrhnja i jabuka, pa kuhane i pečene kruške, bidre i povetnice - svojevrsne međimurske orahnjače, medenjaci, buhtli, slani i slatki štrukli, pite, pogače i palačinke od hajdinskog brašna punjene blago zaslađenom hajdom, a nadasve gibanice listova od čistog bijelog brašna. Čitav slatki jelovnik koji izmiče pukom nabranjanju, budući da je ispisan onim istim bajkovitim pismom i jezikom, sastojcima, namirnicama i začinicima, kojim je pisana i bajka o nastanku Međimurja i njegovih već proslavljenih gibanica.

According to the beliefs of the people of Međimurje, it is in those culinary kingdoms that the legend of King Pozoj took shape – the dragon of dragons, an enormous newt who scorned immortality. He laid down on the hallowed ground, exposed his green body covered by sapphire and turquoise scales, resting his head and limbs. As soon as he ceased his movements, his head and limbs formed the hillocks, hills, forests and vineyards of the Upper Međimurje, while his strong legs and tail of jewels, silver and gold were melted down into two rivers: the powerful Mura in the north and east, and the mighty Drava in the south, fertilising the hitherto barren land and transforming it into the fertile fields of the Lower Međimurje. As claimed by the gnomes, elves and fairies, but also subterranean deities, giants and lesser pozoj dragons, hidden in every well or small lake in Međimurje, before sitting down with all aficionados of a good cuisine, it is how Međimurje came to be. This is the origin of the land of the living fairy tales as well as this legend of the original and unique Međimurje gibanitza.

Regardless of the deficient sources on that important feature of the gastronomy of Međimurje, some circumstances may have changed, but the recipes based on the old culinary foundations, adapted to the modern cuisine, have not died out. A special story can be told by the fruits and vegetables of Međimurje: the pears, peaches, apricots, seasonal plums, cherries, sour cherries and strawberries, currants, blueberries and cranberries, chestnuts, walnuts and sweet pumpkins – the popular bases of Međimurje cakes with names as equally poetic as their inspired recipes; the Međimurje salenjaki pastries, pretzels, cookies with jam, trepa (autochthonous cake made of maize flour, cream and apples), boiled and baked pears, bidra and povetnica cakes – special Međimurje walnut sweetbread, gingerbread, buns, salty and sweet strudels, pies, scones and pancakes made of buckwheat flour and filled with mildly sweetened buckwheat, and mostly gibanitza cakes made with dough sheets of pure plain flour. An entire sweet menu that eludes any enumeration since it was written using the same fairy-tale script and language, ingredients, foodstuffs and spices used in writing the legend of the origin of Međimurje and its celebrated gibanitza cakes.

# Međimurska gibanica

Međimurska gibanica danas je prepoznatljiv i specifičan kolač: između listova tankog tijesta jedan iznad drugog dolaze četiri nadjeva, a na vrh vrhnje. No, o njoj se može naći vrlo malo pisanih zapisa i receptata prije druge polovice 20. stoljeća. Krnje informacije mogu govoriti o tome da se takva vrsta kolača nije pripremala na ovom području, ali i da se jest pripremala samo to nije ostalo nigdje zabilježeno. Od polovice 20. stoljeća, posebno tijekom 1970-ih godina međimurska gibanica postaje dijelom ponude restorana u Međimurju i široj okolici. Od tada postaje sve popularnija te polako postaje prepoznatljiva slastica Međimurja.

Uvriježeno je da se nadjevi spremaju od jabuka, oraha, sira i maka. Za razliku od toga njihov redoslijed nije nimalo uvriježen te se kod različitih kuharica i u receptima mogu naći drugačiji rasporedi. Za izradu međimurske gibanice potrebno je i do tri sata te veća količina skupih sastojaka što je čini vremenski i financijski zahtjevnim kolačem.

Nadalje, ona se ne rola, već se polažu vodoravni slojevi, kako tijesta, tako i nadjeva. Svi sastojci se stavljaju u jednu tepsiju te peku, a dimenzije kolača ovise o dimenziji tepsije te količini dostupnih sastojaka.

Tijesto za gibanicu se pravi od brašna, masti ili ulja, vode

Today, Međimurje gibanitza is a recognisable and special cake: between the sheets of thin dough, one above the other, there are four fillings, with cream on top. However, very few written records and recipes can be found about it that date before the second half of the 20th century. Fragmentary information indicates that this type of cake was not prepared in this area, but even if it was prepared, it was not recorded anywhere. From the middle of the 20th century, especially during the 1970s, Međimurje gibanitza became part of the menus of restaurants in Međimurje and the surrounding area. Since then, it has become increasingly popular and is slowly becoming a recognisable dessert of Međimurje.

It is customary to make fillings from apples, walnuts, cottage cheese and poppy seeds. In contrast, their order is not fixed, and different arrangements can be found in different cookbooks and recipes. It takes up to three hours and a large amount of expensive ingredients to make a Međimurje gibanitza, which makes it a time-consuming and financially demanding cake.

Furthermore, it is not rolled; rather, horizontal layers are laid down, both dough and filling. All ingredients are placed on one baking tray, and the dimensions of the cake depend on the dimensions of the baking tray and the amount of ingredients used.

## MEDIJURJE GIBANITZA

te soli. Tijesto treba razvući u velike izuzetno tanke „krpe“. Obično se izradi između 10 i 15 slojeva tijesta. U ovom tijestu nema kvasa što je jedna od najvećih razlika u odnosu na druge vrste tijesta i kolača. Stoga varijantu gibanice koja se rola i puni jednim nadjevom možemo datirati u vrijeme prije 12. stoljeća jer od tada bilježimo upotreba kvasa kod Slavena. U korijenu riječi „gibanica“ je glagol „gib“ koji ukazuje na kretanje, možda čin presavijanja (pregibanja) tijesta. Glagol „gib“ potječe od indoeuropskog glagola \*ghubh- iz kojeg se razvio grčki glagol kýptein u značenju svijati se i staroengleski pridjev géap koji znači svijen. U slavenskim jezicima bilježi se praslavenski korijen \*gyb i \*gybati, a nalazimo ga i u litavskom u obliku „gaubti“ sa značenjem presvoditi (nepotpisano 2022).

Dough for gibanitza is prepared from flour, fat or oil, water and salt. The dough should be stretched into large, extremely thin “cloths”. Usually between 10 and 15 layers of dough are made. There is no yeast in the dough, which is one of the biggest differences compared to other types of dough and cakes. Therefore, we can date the variant of gibanitza, which is rolled and filled with one filling, to the time before the 12th century, because the use of yeast among the Slavic peoples has been recorded since that time.

At the root of the word gibanitza is the verb “gib”, which indicates movement, perhaps the act of folding the dough. The verb “gib” comes from the Indo-European verb \*ghubh-, from which the Greek verb “kýptein”, meaning “to bend”, and the Old English adjective géap, meaning “bent”, were developed. In Slavic languages, the Proto-Slavic root \*gyb and \*gybati is recorded, and we also find it in Lithuanian in the form “gaubti” with the meaning “bridge” (meaning to connect two points with an arc) (s.n. 2022).



# Kuhinja Zrinskih i njihovih kmetova

## The kitchen of the Zrinski family and their serfs

Orasi, sir, mak i jabuke su proizvodi vrlo dobro poznati međimurskim obiteljima. Pod „međimurskim obiteljima“ mislim i na bogatije i na siromašnije jer su ih Slaveni poznavali još iz doba prije doseljenja na područje današnje Hrvatske (Šoštarić 1978:113). Značajna razlika između bogatijih i siromašnijih obitelji zamjećuje se u načinu korištenja tih proizvoda, obilju te kombiniranju s drugim sastojcima. O svemu tome nam govori „Kuharska knjiga čakovečkog dvora obitelji Zrinski“, vrijedan pisani izvor o međimurskoj kuhinji u ranom novom vijeku.

U njoj pronalazimo niz jela koja se spremaju sa sastojcima međimurske gibanice kao što su govedina s divljim jabukama, nadjevena teleća plečka i umak od jabuka pod nju, kaša od jabuka, pohane jabuke, torta od jabuka, napraviti krafne od jabuka, sos od oraha, kopun u sosu od oraha, jelo od svježeg sira, juha od sira (Puntijar i Puntijar 2007:3-64). Navedena jela zasigurno predstavljaju vrhunac gastronomije u Međimurju u 16. i 17. stoljeću, nedostižan za većinsko seosko stanovništvo.

No, najvredniji podatak vezan uz temu ovog teksta možda se nalazi u receptu za pripremu štrudla u dvije varijante. Oba recepta govore o pripremi tijesta koje treba razvući vrlo tanko, a pri pripremi kolača koristi se nekoliko slojeva i više nadjeva (Puntijar i Puntijar 2007:64-65). No, ipak ne možemo sa sigurnošću reći da se tu radi o gibanici. Najstariji spomen gibanice nalazimo 1698. godine u spisima Varaždinskog mesarskog ceha (Šoštarić 1978:105), a kako je varaždinsko područje u neposrednom susjedstvu s Međimurjem vjerojatno možemo reći da je taj podatak istinit i za Međimurje. Daljnja priča o međimurskoj gibanici sve do 20. stoljeća zavijena je u maglu. Stoga je sada napuštamo te nastavljamo slijediti trag njenih glavnih sastojaka.

Nuts, cheese, poppy seeds and apples are products very well known to Međimurje families. By “Međimurje families“ I mean both the rich and the poor, because the Slavic peoples knew them from the time before they moved to the area of today’s Croatia (Šoštarić 1978: 113). A significant difference between richer and poorer families can be seen in the way these products are used, their abundance and their combination with other ingredients. Valuable written source about Međimurje cuisine in the early modern age is “Cookbook of the Zrinski Family Court in Čakovec“.

In it, we find a number of dishes that are prepared with the ingredients of Međimurje gibanitza, such as beef with wild apples, stuffed veal shoulder and apple sauce under it, apple porridge, breaded apples, apple cake, apple doughnuts, walnut sauce, rooster in walnut sauce, fresh cheese dish and cheese soup (Puntijar and Puntijar 2007: 3–64). The listed dishes certainly represent the highlight of gastronomy in Međimurje in the 16th and 17th centuries, unattainable for the majority of the rural population.

However, the most valuable information related to the topic of this text may be found in the recipe for preparing a strudel in two variants. Both recipes describe the preparation of the dough, which should be stretched out very thinly, and when preparing the cake, several layers of dough and more than one fillings are used (Puntijar and Puntijar 2007: 64-65). However, we still cannot say with certainty that this is a gibanitza.

The oldest mention of the gibanitz can be found in 1698 in the records of the Varaždin Butcher’s Guild (Šoštarić 1978: 105). Since the Varaždin area is in the immediate neighbourhood of Međimurje, we can probably say that this information is also true for Međimurje. The further story of Međimurje gibanitza until the 20th century is shrouded in fog. Therefore, we leave it now and continue to follow the trail of its main ingredients.

# Gibanica

Gibanitza

U literaturi se pojavljuje nekoliko naziva za ovaj kolač, a neki autori koriste čak i dvojne nazive: „*pogača (gibanica) sa zeljem*“ (Šoštarić 1978:100). *Na samom terenu među kazivačima pokazala se još veća raznolikost naziva: gibanica (Donja Dubrava, Goričan, Draškovec), pogača (Orehovica, Belica, Štefanec, Ivanovec, Lopatinec, Gardinovec, Štrigova), gerba (Dekanovec, Novakovec) i štrukli (Nedelišće).*

U ovom tekstu će se koristiti termin „gibanica“ i vrlo proizvoljna podjela na dvije vrste: rolane i vodoravne. Rolane su izrađene od više komada tanko razvučenog tijesta te su punjene jednim nadjevom. Nadjevi mogu biti tikve, mak, kupus, sir, orasi, različite vrste pekmeza, a zabilježena je i upotreba repe (Hamel i Plaftak 1978:132-133). Međimurska gibanica pripada vodoravnoj vrsti. Zanimljivo, kod nje nema razlika u nazivu. Mnogstvo naziva za rolanu gibanicu i samo jedan za međimursku gibanicu govori o tome da je ona puno novijeg datuma postanka i još se nije stigla razviti u mnoštvo varijacija kao rolane.

Međimurska gibanica je bogatiji kolač pa je za pretpostaviti da bismo je trebali naći na svadbenim jelovnicima. Ali to nije baš tako. Za svadbe su se pekli kolači koji su se pekli i inače, samo u većoj količini i s boljim sastojcima (Habuš Skendžić 2013:85-86). U donjem Međimurju se kao bogatiji kolač za posebne prilike pekao „zdigani kolač“, dok se u Prelogu javlja varijanta međimurske gibanice pod nazivom „kuhana gibanica“. Radi se o gibanici čiji se listovi tijesta prije polaganja u tepsiju kuhaju u vreloj vodi (Horvat 2022.)

Zanimljivo je usporediti prostor Međimurja i susjednih slovenskih pokrajina Prekmurja i Štajerske. Kontaktna područja uvijek su bila prostor kulturne razmjene. Spomenimo prekmursku gibanicu koja može imati i do devet nadjeva od vrhnja, oraha, jabuka, maka, grožđica i drugih sastojaka (Šoštarić 1978:105-107). Prekmurska i međimurska gibanica često se smatraju istim kolačem, dok neki autori smatraju da se radi o različitim kolačima s obzirom na vrstu tijesta koja se koristi.

Several names for this cake appear in the literature, and some authors even use dual names: “pogača (gibanica) with celery” (Šoštarić 1978: 100). Throughout Međimurje, among the informants, an even greater variety of names was displayed: gibanica (Donja Dubrava, Goričan, Draškovec), pogača (Orehovica, Belica, Štefanec, Ivanovec, Lopatinec, Gardinovec, Štrigova), gerba (Dekanovec, Novakovec) and štrukli (Nedelišće).

In this text, we will use the term “gibanitza” and a very arbitrary division into two types: rolled and horizontal ones. The rolled ones are made of several layers of thinly stretched dough and are filled with one filling. The fillings can be pumpkins, poppy seeds, cabbage, cheese, walnuts, different types of jam, and the use of turnips has also been recorded (Hamel and Plaftak 1978: 132–133). Međimurje gibanitza belongs to the horizontal type. Interestingly, there are no differences in the name. The multitude of names for rolled gibanitza and only one for Međimurje gibanitza speaks of the fact that it is of recent origin and has not yet developed into a multitude of variations as rolled ones.

Međimurje gibanitza is a richer cake, so it can be assumed that it can be found on wedding menus. But that is not exactly the case. Cakes baked for weddings were also baked in a different way, only in larger quantities and with better ingredients (Habuš Skendžić 2013: 85–86). In lower Međimurje, as a richer cake for special occasions, “raised cake” (in Croatian “zdigani kolač”) was baked, whilst in Prelog, one can find a variant of Međimurje gibanitza called “boiled gibanitza” (in Croatian “kuhana gibanica”). It is a gibanitza whose layers of dough are boiled in hot water before being placed in the oven (Horvat 2022).

It is interesting to compare the area of Međimurje and the neighboring Slovenian provinces of Prekmurje and Styria (“Štajerska” in Slovenian). Contact areas have always been an area of cultural exchange. Let us mention the Prekmurje gibanitza, which can have up to nine fillings of cream, walnuts, apples, poppy seeds, raisins and other ingredients (Šoštarić 1978: 105–107). Prekmurje and Međimurje gibanitza are often considered to be the same cake, while some authors believe that they are different cakes considering the type of dough used.



# Jabuke

Apples



„U voćarstvu Međimurja jabuke imaju dominantan položaj. Stariji nasadi nalaze se oko kuća, dok se novi nasadi podižu kao plantaže zatvorenog tipa“ (Kerč 1978:18). Zapadni dio Međimurja pogodan je za voćarstvo (Šoštarić 1978:96), stoga nas ne treba čuditi velika raznovrsnost sorti jabuka koje možemo naći u Međimurju.

Hrvatski etnolog Milovan Gavazzi piše da su roditelji djeci za Božić najčešće darovali lješnjake, orahe ili jabuke: „Od svega toga najznačajnije je ipak darivanje osobitih jabuka (crvenih, u kajkavskim krajevima zvanim božićne), koje se naročito spremaju za tu svrhu, često još kako i ukrase; a najviše se njima daruju međudobno momci i djevojke“ (Gavazzi 1988:179).

“Among the fruit grown in Međimurje, apples have a dominant position. Older plantations are located around houses, while new plantations are built as closed plantations“ (Kerč 1978: 18). The western part of Međimurje is suitable for fruit growing (Šoštarić 1978: 96), so we should not be surprised by the great variety of apples that we can find in Međimurje.

The Croatian ethnologist Milovan Gavazzi writes that parents most often gave their children hazelnuts, walnuts or apples for Christmas: “The most important of all is the giving of special apples (red, in the kajkavian regions called “Christmas apples”) that are specially prepared for this purpose, often as well as decorations; and they are mostly given to boys and girls of different ages“ (Gavazzi 1988: 179).



# Mak

Poppy seeds



Mak je jedan od četiri sastojka gibanice, no u literaturi o međimurskoj kuhinji se jako slabo, gotovo nigdje ne spominje. Ipak, sadilo ga se i to redovito. Sijao se u redovima uz drugo povrće na vrtu ili na polju. Od sadnje do oblika spremnog za korištenje u prehrani je bio dugačak put. U cijelom postupku moralo se jako paziti jer su sjemenke maka sitne. Čekalo se da mak sazre, tada su se porezale glavice i donijele doma. Glavice se oprezno otvaraju kako bi se došlo do dijela s rupicama kroz koje se mogu vaditi sjemenke. Pritom se moralo jako paziti da se sjemenke ne prosnu. Kad su se sjemenke (zvali su ih jednostavno mak) izvadile iz glavica prvo ih se pralo da se očiste od nečistoća. Potom se sušio na suncu ili u pećnicama. Tako pripremljen se čuvao u platnenim ili papirnatim vrećicama. Za kolače i posip po rezancima se koristio tučeni mak, a za „makviče“, napitak od mlijeka i maka koji se davao djeci kako bi se smirila, se koristila cijela sjemenka. U novije vrijeme mak se melje u strojnim mlincima (Nestić, Šegota 2022).

Poppy seeds are one of the four ingredients of gibanitza, but in the sources on the cuisine of Međimurje information about it them scarce. Nevertheless, poppies were planted regularly. They were planted in rows alongside other vegetables in the garden or in the field. It was a long journey from planting to an ingredient that is ready for use in cuisine. One had to be very careful in the whole process because poppy seeds are tiny. People waited for poppies to ripen, then the pods were cut off and brought home. The pods are carefully opened in order to reach the part with holes through which the seeds can be extracted. At the same time, one had to be very careful not to scatter the seeds. When the seeds (they were simply called poppy) were removed from the heads, they were washed to remove impurities. Then they were dried in the sun or in ovens. Prepared in this way, they were kept in cloth or paper bags. Ground poppy seeds were used for cakes and sprinkles on noodles, and whole seeds were used for a milk and poppy drink (in Croatian called “makviči”), that was given to children to calm them down. In recent times, poppy seeds are ground in mechanical grinders (Nestić and Šegota 2022).





Sir  
Cheese



Mliječni proizvodi temelj su prehrane međimurskih obitelji: „Mlijeko je svakodnevna živežna namirnica. (...) Od mlijeka se pravi svježi sir (kiseli i slatki), sir turoš, kiselo mlijeko, vrhnje, maslac (Kerč 1978:22-28). Međimurci su mlijeko redovito dobivali od krava, a ovce i koze su bile rijetkost.

Postupak izrade svježeg sira započinje gotovo sam od sebe, već u „štumbljeku“, nastajanjem vrhnja. Obično se kratko stavilo na peć da se ugrije i potom se prebacivalo u domaću vrećicu, gazu ili krpu. Tako priređena sirovina se objesila negdje gdje je bilo zgodno da se cijedi. Prije toga se obralo vrhnje. S obzirom na godišnje doba varirala je kvaliteta sira; ljeti dok se brzo kiseli je sir bolji jer se vrhnje ne odvaja potpuno, a zimi se bolje odvoji i sir ima manje masti. Tako priređeni sir jeo se sam, pomiješan s češnjakom i paprikom ili kao „zalijani sir“. Zalijani sir se dobivao tako da se sir zalijao toplim mlijekom i stavio u glineno cjedilo. Kad se iz njega iscijedila tekućina (sirutka) ostao je „zalijani sir“ (Nestić, Šegota 2022).

Dairy products are the staple of the diet of Međimurje families: “Milk is an everyday food. (...) Milk is used to make fresh cheese (sour and sweet), ‘turosh’ cheese, sour milk, cream, butter“ (Kerč 1978: 22–28). The people of Međimurje regularly obtained milk from cows, while sheep’s and goat’s milk were rare.

The process of making fresh cheese begins almost on its own, already in the clay vessel (in Croatian called “štumbljek”), with the creation of cream. It was usually put on the stove for a short time to warm up, and then transferred to a homemade bag, gauze or cloth. The raw material thus prepared was hanged somewhere where it was convenient to distil it. Before that, the cream was skimmed. Depending on the season, the quality of the cheese varied: in the summer, when the milk sours quickly, the cheese is better because the cream does not separate completely, and in winter it separates better and the cheese contains less fat. The cheese prepared in such a way was eaten alone, mixed with garlic and paprika, or prepared as “watered cheese“ (in Croatian “zalijani sir“). This kind of cheese was obtained by pouring warm milk over the cheese and placing it in a clay strainer. When the liquid (whey) was distilled out of it, only “watered cheese“ remained (Nestić and Šegota 2022).





# Orasi

Walnuts

Orah je odavno poznat Slavenima te je njegovo korištenje zabilježeno već u vrijeme prije doseljenja na današnje područje Hrvatske (Gavazzi 1988:103). S obzirom na višestoljetni suživot s orahom on se pojavljuje u zapisima iz srednjeg vijeka: „Kad je 1261. godine kralj bela IV. darovao varošanu Kureju uz uvjet da i dalje živi, stanuje i djeluje u Varaždinu njemu u korist, zemlje u Medjimurju umrlog bez nasljednika Kraljevskog tvrđavskog jobagiona Petra Kalvi, na tom se posjedu uz samo selište nalazi i orah“ (Androić 1978:59).

Spominjanje oraha, a ne neke druge vrste drveća govori o njegovom velikom značaju. U prehrani Međimuraca on je bio treća vrsta voća po značaju, iza jabuka i šljiva. U prehrani se koristi zreli oljušteni plod, zeleni plod s ljuskom u kombinaciji s rakijom (orahovac) koristio se kod bolova u želucu (Kerč 1978:20). No, često su se događale nestašice oraha. Drvo oraha je vrlo čudljivo i podložno bolestima te se često dogodi da nekoliko godina rodi dobro, a onda opet nekoliko nikako. Stoga se kao zamjena za orahe koriste rogač kojeg u Međimurju zovemo „rožič“. Drvo rogača ne raste tipično na ovom području pa ga se kupovalo u obliku cijelog zrelog ploda, a prije upotrebe u prehrani trebalo ga je smrviti (Nestić, Šegota 2022).

Walnuts have long been known to the Slavic peoples, and their use was already recorded in the time before their migration to present-day Croatia (Gavazzi 1988: 103). Considering the many centuries of coexistence with walnuts, it appears in records from the Middle Ages: “When in 1261 King Bela IV. donated land in Medjimurje to Petar Kalva, the royal fortress warrior, who died without an heir, under the condition that he continue to live, reside and work in Varaždin for his benefit, and there is also a walnut tree on that property in addition to the settlement itself“ (Androić 1978: 59).

The mention of walnut, and not some other type of tree, speaks of its great importance. In the diet of the people of Međimurje, it was the third most important type of fruit, after apples and plums. The ripe peeled fruit is used in food, while the green fruit with the shell in combination with brandy (a spirit drink in Croatian called “orahovac“) was used for stomach pain (Kerč 1978: 20). However, walnut shortages often occurred. Walnut trees are very fickle and susceptible to diseases, and it often happened that a tree bore fruit for several years, and then for several subsequent years nothing. Therefore, carob (called “rožič“ in Međimurje) was used as a substitute for walnuts. Carob trees do not typically grow in this area, so carob was bought in the form of a whole ripe fruit, and it had to be crushed before use in cooking (Nestić and Šegota 2022).





**MEĐIMURSKA GIBANICA**, Slađana Herman**Nadjev od sira:**

1 kg svježeg kravljeg sira  
3 jaja  
100 g šećera  
1 vanilin šećer  
Naribana korica pola limuna  
Sok pola limuna  
Žličica soli

**Nadjev od jabuka:**

2 kg naribanih jabuka  
100 g šećera  
1 vanilin šećer  
1 žličica cimeta  
Žličica soli  
Sok pola limuna

**Nadjev od oraha:**

400 g mljevenih oraha  
100 g šećera  
100 ml ruma  
400 ml mlijeka

**Nadjev od maka:**

400 g maka  
100 g šećera  
100 ml ruma  
400 ml mlijeka

**Vučeno tijesto:**

500 gr glatkog brašna  
450 ml mlake vode  
50 ml ulja  
Žličica soli

Nakon toga tijesto razvući i slagati nadjeve.

**Ostali sastojci:**

200 ml kiselog vrhnja  
100 g maslaca  
50 g krušnih mrvica  
50 g griza  
50 g mljevenog šećera

Na samom početku pripreme međimurske gibanice, potrebno je zamijesiti tijesto, podijeliti ga na 5 jednakih dijelova, premazati uljem i ostaviti da se odmori pola sata.

Kad se tijesto odmara pripremaju se nadjevi od sira, maka, oraha i jabuka. Sir pomiješati sa šećerom, solju, jajima, vanillin šećerom, limunovim sokom i limunovom koricom. Mak pomiješati sa šećerom, vanillin šećerom, rumom i kipućim mlijekom. Orahe pomiješati sa šećerom, vanillin šećerom, rumom i kipućim mlijekom. Jabuke je potrebno oguliti i naribati te im dodati šećer, vanillin šećer, sol, cimet i limunov sok. Vučeno tijesto narezati na 5 jednakih dijelova veličine lima za pečenje i razvući.

Lim za pečenje (veliki od pećnice) premazati s rastopljenim maslacem, staviti na dno list vučenog tijesta te rasporediti pripremljen nadjev od oraha. Na orahe staviti list vučenog tijesta te po njemu rasporediti nadjev od maka, a potom na nadjev od maka ponovno staviti list vučenog tijesta te na njega rasporediti pripremljeni nadjev od jabuka. Zatim na tako pripremljen najdjev od jabuka staviti list vučenog tijesta te na njega rasporediti prethodno pripremljeni nadjev od sira. Nakon što se rasporede svi nadjevi potrebno je staviti zadnji list vučenog tijesta koje se premaže s kiselim vrhnjem. Međimurska gibanica peče se u pećnici sat vremena na 170 stupnjeva, odnosno dok ne porumeni. Gibanicu ohladiti te ju prilikom serviranja posipati s mljevenim šećerom.

**Savjeti vezani za pripremu međimurske gibanice:**

- Prije mljevenja oraha potrebno ih je peći u zagrijanoj pećnici 10 min. na 180 stupnjeva, kako bi se pojačala aroma.

- Nadjevu od sira može se dodati malo griza ukoliko je sir slabije ocijeden.

- Naribanim jabukama može se dodati malo krušnih mrvica kako bi se kod pečenja bolje povezale i bile sočnije.

- Količina dodanog šećera u nadjevu od jabuka ovisi o prirodnoj slatkoći jabuke.

- Pripremljenu gibanicu prije pečenja potrebno je na nekoliko mjesta probosti nožem, kako kod pečenja ne bi došlo do odvajanja slojeva.

- Kod pripreme gibanice potrebno je voditi računa o tome da svaki od nadjeva bude iste debljine, kako bi se ravnomjerno ispekli, te kako bi gibanica bila oku primamljivija.

- Ukoliko je vučeno tijesto jako tanko, mogu se za svaki sloj nadjeva koristiti dva lista tijesta, ali je tada potrebno svaki list premazati s rastopljenim maslacem.

**MEĐIMURJE GIBANITZA**, Slađana Herman**Cottage cheese filling:**

1 kg fresh cottage cheese  
3 eggs  
100 g sugar  
1 sachet of vanilla sugar  
Lemon zest (1/2 lemon)  
Lemon juice (1/2 lemon)  
1 tsp of salt

**Apple filling:**

2 kg grated apples  
100 g sugar  
1 sachet of vanilla sugar  
1 tsp cinnamon  
1 tsp salt  
Lemon juice (1/2 lemon)

**Walnut filling:**

400 g ground walnuts  
100 g sugar  
100 ml rum  
400 ml milk

**Poppy seed filling:**

400 g poppy seeds  
100 g sugar  
100 ml rum  
400 ml milk

**Phyllo dough:**

500 g fine flour  
450 ml lukewarm water  
50 ml oil  
1 tsp salt

Stretch out the dough and fill it with the fillings.

**Other ingredients:**

200 ml sour cream  
100 g butter  
50 g breadcrumbs  
50 g grits  
50 g powdered sugar

To start with the preparation of Medimurje gibanitza, knead the dough, divide it into five equal parts, rub it with oil and leave to rest for half an hour. In the meantime, prepare the

cottage cheese, poppy seed, walnut and apple fillings. Mix the cottage cheese with sugar, salt, eggs, vanilla sugar, lemon juice and lemon zest. Mix the poppy seeds with sugar, vanilla sugar, rum and boiling milk. Mix the walnuts with sugar, vanilla sugar, rum and boiling milk. Peel the apples and grate them, then add sugar, vanilla sugar, salt, cinnamon and lemon juice. Cut the phyllo dough into five equal tray-sized pieces and stretch them.

Rub the baking tray with melted butter, place a sheet of phyllo dough on its bottom and distribute the prepared walnut filling equally. Place a sheet on phyllo dough on the walnuts and distribute the poppy seed filling across it, then again place a sheet of phyllo dough on the poppy seed filling and distribute the prepared apple filling across it. Place a sheet of phyllo dough on the apple filling and distribute the prepared cottage cheese filling across it. Once all the fillings have been distributed, place the final sheet of phyllo dough and spread the sour cream over it. The Medimurje gibanitza should be baked in an oven at 170 °C for an hour, i.e. until it gets a reddish colour. Cool down the gibanitza and sprinkle with powdered sugar before serving.

**Tips for the preparation of the Medimurje gibanitza:**

- Before grinding the walnuts, bake them in a pre-heated oven at 180 °C for 10 minutes in order to enhance their aroma.

- Add a little grits to the cheese filling if the cheese has not been completely drained.

- Add some breadcrumbs to the grated apples so that they are juicier and set better in the oven.

- The amount of sugar that needs to be added to the apple filling depends on the natural sweetness of the apples.

- Before baking, dock the prepared gibanitza with a knife in a few places so that the layers are not separated during baking.

- When preparing the gibanitza, all fillings must be the same thickness to bake equally and to result in a more pleasant appearance of the gibanitza.

- If the phyllo dough is very thin, two sheets of dough can be used for each filling layer, but in such a case each sheet should be rubbed with melted butter.





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