

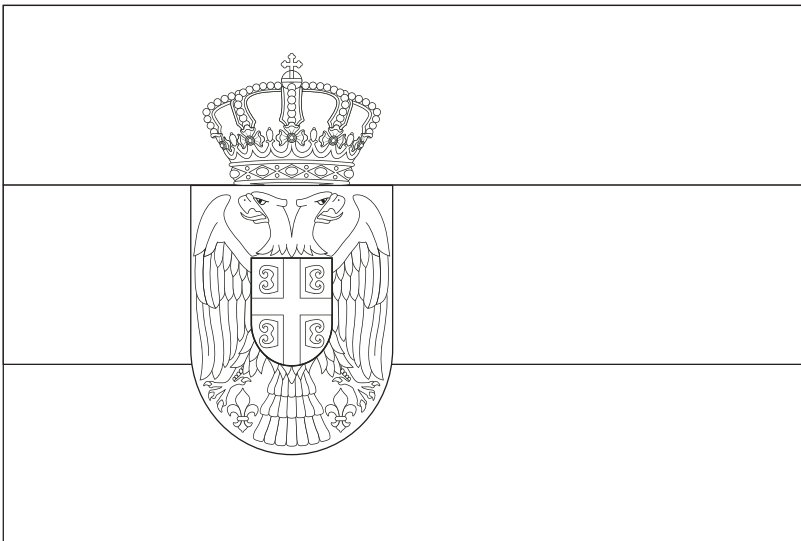
# Color The Flag



## POLAND

### DIRECTIONS:

Color the bottom half red. Leave the top half white.



## SERBIA

### DIRECTIONS:

Color the top third red, the middle third blue, and leave the bottom third white.

Color the crown yellow and leave the spaces between the arms red. Color the pearls along the arms and between the crosses white. Color the five gems along the bottom of the crown blue, red, blue, red, and

blue. Color the gems in the crosses green. Color the round parts of the ball at the top of the crown blue.

Leave the main parts of the two-headed eagle white. Color the beaks, feet and fleur de lys yellow. Leave the cross in the middle of the shield white. Color the background of the quarters red, leaving the figures in the middle of each quarter white.

# Let's Cook!

## POTICA

(SERBIA / MONTENEGRO)

Potica is a sweet, rolled pastry, or strudel, stuffed with nuts or poppy seeds.

### INGREDIENTS:

1–2 tbsp (15–30 ml) water  
1 tsp (5 ml) active dry yeast  
2 tbsp (30 ml) sugar  
2 ¼ cups (500 mg) all-purpose flour,  
plus a more for dusting  
Pinch of salt  
1 ½ tsp (7.5 ml) baking powder  
½ cup (188 ml) oil  
1 cup (250 ml) lukewarm water  
2 tbsp (30 ml) water to grease dough

1 tbsp (15 ml) melted butter to grease dough  
4–6 tbsp (60–90 ml) confectioner's  
sugar after baking

### Filling:

1 ¾ cups plus 1–2 tbsp (444 ml) milk  
1 cup (240 g) poppy seeds finely ground  
1 cup (128 g) sugar  
¼ cup (57 g) semolina  
2 tsp (10 ml) vanilla extract

### DIRECTIONS:

#### Dough:

In a small bowl combine 1–2 tablespoons water, yeast, and sugar. Mix and leave to bubble up for 10–15 minutes. In a medium bowl, mix together flour, salt, and baking powder. Make an indentation in the flour and add the yeast mixture, oil, and water. Mix and then knead ingredients several minutes until you get a soft ball of dough. Leave to rise for an hour. Make the filling while the dough is rising.

#### Filling:

In a medium pot, bring milk to a boil on medium heat, and then bring the temperature down to low. Add sugar, vanilla extract, and ground poppy seeds. Mix well. Stirring continuously, add semolina. Continue stirring and cooking another 1–2 minutes. Turn the stove off and let the filling rest. When the filling cools down, divide it into two equal parts.

#### Assembly:

Heat oven to 355°F (180°C) and dust working area with flour if needed. The dough should be doubled now, so cut it into two equal parts. Take one dough half and roll it out into about an 8x16 inch (20x40 cm) rectangle. Then take half of the filling and spread evenly over the dough rectangle leaving about 1/2 inch (1 cm) of dough at the sides. Roll up the long side and place on a pan about 12 by 17 inches (30 by 43 cm), lined with parchment paper. Repeat with the other half. Mix water and butter and brush rolls with it.

Bake for 10–15 minutes, then turn the pan around and cover the rolls with parchment paper. Bake an additional 25 minutes. (Total baking time is 40 minutes.)

Take the pan out of the oven, and let it cool down. You can cover it with a clean, dry kitchen towel. Dust with confectioner's sugar before serving. To serve, cut into slices.

The roll keeps up to three days. Keep wrapped in kitchen wrap. You can eat leftovers hot or cold.