



Moldavian stew, toc?ni?? moldoveneasc?

NIBBLEDISH CONTRIBUTOR

Ingredients

- home made pork sausages - smoked smaller sausages (allegedly roebuck sausages) which I found road side for sale in my recent trip to Bran. - beef and chicken meat (this is where the name is not very accurate but close enough for me) - onion and garlic - eggs

Instructions

1. So let's start by cutting all the ingredients in small pieces: * home made pork sausages * smoked smaller sausages (allegedly roebuck sausages) which I found road side for sale in my recent trip to Bran. * beef and chicken meat (this is where the name is not very accurate but close enough for me) * onion and garlic 2. Fry the ingredients separately. I fried the sausages completely and the meat 80-90%. As a sign of the pork sausages quality they left a very clean sauce which I then used partially to cook the onion and the eggs. 3. In the same time prepare a traditional "m?m?lig?" (polenta) from corn flour and water. Sometimes the stew is served with extremely hot polenta but I do not like extremely hot dishes so I prepare the polenta from time so it has the time to cool down (it's the yellow stuff in the top left corner in the next image). 4. Brown the onion and when ready add salt, pepper, tomato sauce, water and add all the meat ingredients fried before. The sauce must cover the ingredients. Then boil everything for 10 minutes on a low flame such that all the smells and tastes can mix together for the delicious result. 5. Then, in some traditional clay dishes add the polenta, then the stew and on the top add a fried egg for each dish and enjoy.