

= Gibanica =

Gibanica (Serbian Cyrillic : ГИБАНИКА , [gíbanitʰ sa]) is a traditional pastry dish from Serbia popular all over the Balkans . It is usually made with white cheese and eggs . Recipes can range from sweet to savoury , and from simple to festive and elaborate multi @-@ layered cakes .

A derivative of the Serbian verb gibati , meaning " to fold ; sway , swing , rock " , the pastry was mentioned in Serbian linguist Vuk Stefanovi? Karad?i? 's Serbian dictionary in 1818 . It is traditionally served for breakfast with kefir or plain yogurt . Other than in the Balkans , Gibanica can be found worldwide in restaurants serving Serbian cuisine . It is one of the most popular and recognizable pastry dishes from the Balkans , whether served on festive occasions , or as a comforting family snack . In Serbia , the dish is often consumed at traditional events such as Christmas , Easter and Slava .

= = Etymology = =

In the vocabulary of the Yugoslav Academy , as well as in the etymological dictionary of Slavic languages , the word gibanica is a derivative of the Serbian verb gíbat / gíbatʰ , which means " to fold ; sway , swing , rock " . There are also word derivatives like the Serbo @-@ Croatian word gibani?ar / gibani?arʰ (one who makes gibanica , one who loves to eat gibanica , and one who always imposes as a guest and at someone else 's expense .)

= = History = =

The word gibanica was first mentioned in the Balkans in the 17th century as a last name , or nickname . The Serbian word gíbanica / gíbanitʰ was included in the Serbian dictionary , written in 1818 by Serbian philologist and linguist Vuk Stefanovi? Karad?i? . Karad?i? traveled widely in the Balkans and recorded interesting facts relating to Serbian tradition and customs . He explained that gibanica " is a pie with soft cheese between the dough mixed with kaymak , milk and eggs . "

During the Second World War , while hiding from Nazi German forces in the forests of Yugoslavia , Serbian Chetniks made the so @-@ called Chetniks Gibanica from ingredients that they had received from peasants . When the commander of the Yugoslav Partisans , Josip Broz Tito , and Chetnik leader Dra?a Mihailovi? met at Ravna Gora in 1941 , Gibanica and potato under sa? with kaymak were served specifically for them .

In 2007 , the Gibanica officially became an export brand of Serbia . At the Brand Fair in Belgrade , the food industry " Alexandria " presented a half @-@ baked and frozen gibanica for the international market .

= = Preparation = =

The original recipe for Gibanica included traditionally homemade phyllo dough and cow 's milk cheese . Homemade cheese can be feta or sirene . The pie is usually made as " Gu?vara " (Crumpled pie) , so the phyllo dough in the middle is crumpled and filled . Besides cheese , the fill contains eggs , milk , kaymak , lard , salt and water . Also , stuffing may include spinach , meat , nettle , potato and onion . In order to speed up preparation , phyllo dough from a store can be used and sunflower oil or olive oil can be used instead of lard .

Gibanica is a round @-@ shaped pastry with crispy golden @-@ brown crust . The inside is multi @-@ layered , and includes crumpled dough with small pieces of cheese between each layer . Gibanica can be served hot in the morning and is commonly accompanied by yogurt .

= = = Variants = = =

Many varieties of Gibanica and related dishes can be found throughout the Balkans ; different gibanica are known as part of the national cuisines of Bosnia and Herzegovina , Croatia , the

Republic of Macedonia , Serbia , Slovenia , and Friuli @-@ Venezia Giulia (Italy , where it is called ghibanizza) , Greece , and Bulgaria , where it is usually called Banitsa .

From the basic recipe , many local specialties have evolved . Prekmurska gibanica , for example , is a " fancy " multi @-@ layered cake from Prekmurje in Slovenia , served as a dessert course on festive occasions . Međimurska gibanica , from the neighbouring Međimurje region of Croatia , is a closely related but simpler and less " formal " dish consisting of four layers of fillings (prepared fresh cheese (quark) , poppyseed , apple and walnut) . Another gibanica variety , called Prlekija gibanica , is known from Prlekija to the west of the Mur River .

The basic concept of Gibanica , a cake or pie involving a combination of pastry with cheese in differentiated layers often combined with layers of various other fillings , is common in the cuisines of the Balkans , Anatolia , and the Eastern Mediterranean . For example , a similar dish known as Shabiyat (Sh 'abiyat , Shaabiyat) is part of the cuisine of Syria and Lebanon . Gibanica can also be considered to resemble a type of cheese strudel , with which it likely shares a common ancestry in the pastry dishes of the region , and the cuisines of the Byzantine and Ottoman empires .

= = In culture = =

Gibanica is one of the most popular and recognizable pastry dishes from the Balkans , whether served on festive occasions , or as a comforting family snack . In Serbia , the dish is often consumed at traditional events such as Christmas , Easter and Slava . According to the Serbian media , the largest Gibanica ever made was in the town of Mionica in 2007 . It weighed over 1 @,@ 000 kg , and was applied for inclusion in the Guinness Book of Records . 330 kg of phyllo dough , 330 kg of cheese , 3 @,@ 300 eggs , 30 l. of oil , 110 l. of mineral water , 50 kg of lard and 500 packets of baking powder went into its creation . In Serbia , as well as in neighboring countries , there are festivals dedicated to pies . One of them , called the Gibanica festival or Days of Banitsa , is held each year in Bela Palanka . It first took place in 2005 .

= = Nutritional information = =