



Translate text or webpage

Enter text or a webpage URL.

Palacinke add to my favorites! add to my menus!
 Ingredients
 2 jaja
 malo soli
 1 l mlijeka
 1/2 kg brasna
 malo mineralne vode
 ulje

Total time (prep and cooking)
 45 minutes

Preparation
 Pomijesajte jaja i malo soli u zdjeli. Dok mijesate dodajte mlijeko i brasno polako sve dok smjesa ne postane gusta ali jos uvijek tekUCA. Dodajte malo mineralne vode. Zagrijte dobro tavu i stavite zlicu ulja (sto je tava vrucija to ce se palacinke lakse odlijepiti). S kutljacom zgrabite smjesu i ulijte u tavu kruzno u centru otprilike do pola, zatim polako rotirajte lagano nagnutu tavu dok se smjesa ravnomjerno ne rasiri po tavi. Pecite s obje strane dok lagano ne posmedji.

Kad je palacinka gotova izvadite iz tave na tanjur, rasirite ravnomjerno zlicu ili dvije dzema (ili cokoladnog namaza) te zamotajte u dugacki cilindar. Pospite secerom u prahu!

Translation: Croatian » English

Pancakes add to my favorites! add to my menus!
 Ingredients
 2 eggs
 little salt
 1 l milk
 1 / 2 kg flour
 little mineral water
 oil

Total time (prep and cooking)
 45 minutes

Preparation
 Blend eggs and salt in small bowl. While to associate Add milk and flour slowly until mixture becomes thick but still current. Add a little mineral water. Tavu warm up well and put the spoon of oil (which the pan to vrucija pancakes will be easier to pull out). S kutljacom Zgrab mixture and ulijte in tavu circle in the center about half way down, then slowly Rotate gently sloping tavu until the mixture is evenly spread not by a pan. Baking on both sides until light not posmedji.

When the pancake is ready remove from pan to plate, spread evenly spoon jam or two (or chocolate spread) and wrap in a long cylinder. Pospite icing sugar!

Croatian > English [swap](#)

Translate

[Contribute a better translation](#)

We'll use your suggestion to improve translation quality in future updates to our system.

Pancakes add to my favorites! add to my menus!
 Ingredients
 2 eggs
 little salt
 1 l milk
 1 / 2 kg flour
 little mineral water
 oil

 Total time (prep and cooking)
 45 minutes

 Preparation
 Blend eggs and salt in small bowl.
 While mixing add milk and then flour slowly until mixture thickens but still flows.
Add a little mineral (filtered or pure) water.
Heat up the frying pan well and put in a spoon of oil (because the pan is hot and the pancakes will be easier to pull out).
Use a ladle to take a small amount of the mixture and pour it into the center of the pan covering about half the pan, then slowly tilt and rotate the pan until the mixture is evenly spread evenly in the pan.
Bake on both sides until lightly done not burned.

 When the pancake is ready remove from pan to plate, evenly spread a spoon of jam or two (or chocolate spread) and roll it up in a long cylinder.
Dust with icing sugar!

[Translator's note: final product is typically golden brown, thin, moist, sweet and delicious]

[Google Home](#) - [About Google Translate](#)

©2009 Google