

AJVAR

A NEXT GENERATION
INGREDIENT

In stews, risottos, as a sauce or stuffing, with meat or salad... Save time and create an innovative flavour with a product that has long since surpassed its original intention!



Quick preparation



Easy



Practical and
cost-effective



Long expiry
period

QUALITY? PODRAVKA!

The **Podravka Ajvar** brand is recognisable for its quality, natural ingredients, and specific flavour that fits in perfectly as an accompaniment for both meat and vegetable dishes, and as an add-on in preparing various dishes!

- 🍷 Made from local pepper varieties
- 🍷 No preservatives, gluten, artificial colours or flavours
- 🍷 Internationally recognised product and the category leader
- 🍷 Winner of the STA award in 2016
- 🍷 Superfood in the category of delicacy spreads



Ajvar - mild



Ajvar - spicy



Ajvar - mild



Ajvar - mild

Caprese bruschetta

4

Ingredients for the topping

- 200 g tomatoes
- 200 g mozzarella
- **Vegeta Maestro sea salt**
- **Vegeta Maestro oregano**
- 1 teaspoon **Vegeta Natur Basil paste**
- 60 g pitted black olives
- 100 ml olive oil
- 4 tablespoons **Podravka Ajvar mild**



200 °C
10 minutes



INSTRUCTIONS

Toast bread slices and rub with garlic, spread on ajvar and add topping.

Savoury muffins

12

- 300 g **Podravka smooth flour**
- 1 packet **Dolcela baking powder**
- 2 tablespoons oil
- 1 egg
- 250 ml water
- 100 g **Podravka ham**
- 80 g **Podravka Ajvar mild**
- 100 g cheese



200 °C
20 minutes



Tuna bruschetta

4



Ingredients

- 100 g Podravka Ajvar mild
- 30 g finely chopped onion
- 2 teaspoons **Vegeta Natur** garlic paste
- 50 ml olive oil
- **Vegeta Maestro** salt
- 200 g **Eva Tuna** pieces in vegetable oil
- 30 g **Podravka** pitted olives
- 40 g **Podravka** pickles
- 100 g Podravec cheese



200 °C
20 minutes

TIP

When prepared, sprinkle lightly with **Vegeta Maestro** black pepper and parsley.

Video recipe



Ajvar cheese balls

16

- 50 g Podravka Pancetta
- 100 g Podravec cheese
- Vegeta Maestro sea salt
- 1 tablespoon chopped chives
- 1 tablespoon Vegeta Natur garlic paste
- Vegeta Maestro ground black pepper
- 50 g Podravka Ajvar mild

Mix together cooked potatoes (300 g) with all ingredients above and mix well with your hands. Dip a spoon into the mixture and use your hands to shape balls about 30 g in weight. Dip balls into beaten egg and then bread crumbs. Fry balls in hot oil until golden.



200 °C
20 minutes

TIP

You can replace boiled potatoes with **Podravka Cmok**, or make the balls using leftover potatoes. Serve with Podravka mild ketchup.



Hummus with toasted tortillas

4

SERVE HUMMUS
WITH RAW CARROT
AND CUCUMBER
STICKS.

For the spread

- 800 g tin **Podravka chickpeas**
- 1 teaspoon **Vegeta Natur garlic paste**
- 50 g Greek yogurt
- 50 g **Podravka Ajvar mild**
- 50 ml tahini paste
- 100 ml olive oil
- ¼ bunch coriander
- 1 lemon
- 1 teaspoon **Vegeta Natur**

TIP

Instead of tahini paste, you can blend some toasted sesame seeds with a little olive oil.

Creamy tortellini

IN MEAT SAUCE

4

- 500 g mixed ground meat
- 250 g **Podravka Ajvar mild**
- ½ teaspoon **Vegeta Maestro paprika**
- 1 teaspoon **Vegeta**
- **Vegeta Maestro ground black pepper**
- **Vegeta Maestro sea salt**
- 50 ml sherry
- 400 g tortellini
- 50 g butter
- 75 ml cooking cream
- 100 g baby spinach
- 250 g mozzarella

Sauté meat then add ajvar, paprika and Vegeta, salt and pepper. Continue sautéing, add sherry and mix in cooked tortellini. Then add butter, cooking cream, baby spinach and grated or torn mozzarella. Cook until the cheese is melted into the sauce.

- **Preparation time:** 25 minutes



Chicken risotto



- 500 g chicken breast cubed
- 1 teaspoon **Vegeta**
- **Vegeta Maestro ground black pepper**
- 2 tablespoons **Vegeta Natur onion paste**
- 100 g **Podravka Ajvar mild**
- 320 g **Zlato Polje Arborio rice**
- 200 g zucchini, cut into fine strips
- **Vegeta sea salt**
- 1 tablespoon chopped parsley

Season chicken breast with Vegeta and pepper. Fry chicken in hot olive oil. Add in onion paste, ajvar and rice and stir briefly over heat. Near the end of cooking, stir in zucchini strips.

- Use **Podravka Vegetable Liquid Bouillon** as a stock.
- **Preparation time:** 30 minutes

TIP

Instead of ground meat, you can use sausage meat. Just cut open fresh, unsmoked sausages, remove the casing, mash up the meat with a fork and prepare in the same way as ground meat.



Tuna salad

4

- 300 g Eva Tuna pieces in vegetable oil
- 250 g Podravka Fusili pasta
- 60 g Podravka pickles
- 30 g purple onion
- 40 g Podravka pitted green olives
- 50 g Podravka Ajvar mild
- 50 g Podravka ketchup
- 1 teaspoon chopped parsley
- **Vegeta Maestro ground black pepper**
- 1 teaspoon **Vegeta Mediterranean**
- 50 g Podravka sugar corn



Video recipe



YOU CAN MAKE
NUGGETS IN THE
OVEN, DEEP FRIER
OR AIR FRIER
WITHOUT ADDING
ANY FAT.

Salad with veggie nuggets

4

- 400 g **O'Plant Veggie nuggets**
- 150 g iceberg lettuce
- 200 g lamb's ear lettuce
- 150 g cherry tomatoes
- 1 lemon
- **Vegeta Maestro sea salt**
- **Vegeta Maestro black pepper**
- 60 g hard cheese (Grana Padano) grated
- 85 g **Podravka mayonnaise**
- 30 g **Podravka Ajvar spicy**

TIP

Mix together the mayonnaise and ajvar for a great dressing.



Burger

6

For the patty

- 1 kg ground meat
- 1 packet **Vegeta Natur Burger Classic**
- 2 tablespoons **Podravka Ajvar mild**
- 1 teaspoon **Vegeta Maestro parsley**

For the sauce

- 200 ml **Podravka ketchup mild or spicy**
- 200 ml sour cream
- 1 teaspoon **Vegeta Natur garlic paste**
- ½ teaspoon **Vegeta Maestro parsley**



TIP

Adding a little ajvar into the patty mixture will make the burger juicier. For a bit of spice, add Ajvar spicy.



Tuna burger

4-6



For the patty

- 200 bread without crusts
- 1-2 tablespoons **Vegeta Natur onion paste**
- 1 tablespoon **Vegeta Natur garlic paste**
- ¼ teaspoon **Vegeta Maestro oregano**
- ½ teaspoon **Vegeta Maestro basil**
- 4 eggs
- 100 ml cold water
- 100 g **Podravka Ajvar mild**
- ½ tablespoon chopped parsley

- 1 teaspoon **Vegeta fine ground**

- **Vegeta Maestro ground black pepper**
- 400 g **Eva Tuna pieces in vegetable oil**
- 150 g bread crumbs

For the sauce:

- 200 g **Podravka ketchup spicy**
- 200 g **Podravka mayonnaise**
- 1 teaspoon **Vegeta Natur garlic paste**
- 1 tablespoon **Vegeta Maestro parsley**

Stuffed chicken thighs

4



Directions

Remove the bone from the thighs to obtain a large open cutlet. Leave the drumsticks bone-in (4 pieces). Season deboned thigh with a mixture of Vejeta fine ground, Vejeta Maestro black pepper and salt, and let stand in a cool place.

For the stuffing

- 1 egg
- 1 tablespoon bread crumbs
- 2 tablespoons **Podravka Ajvar spicy**
- 50 g **Podravka ham**

For the sauce

- 100 ml cooking cream
- 60 g **Fant mushroom** sauce

• **Preparation time:** 60 minutes



200 °C
45 minutes

TIP

Add a little cheese or cooked vegetables to the filling.





Ajvar chicken



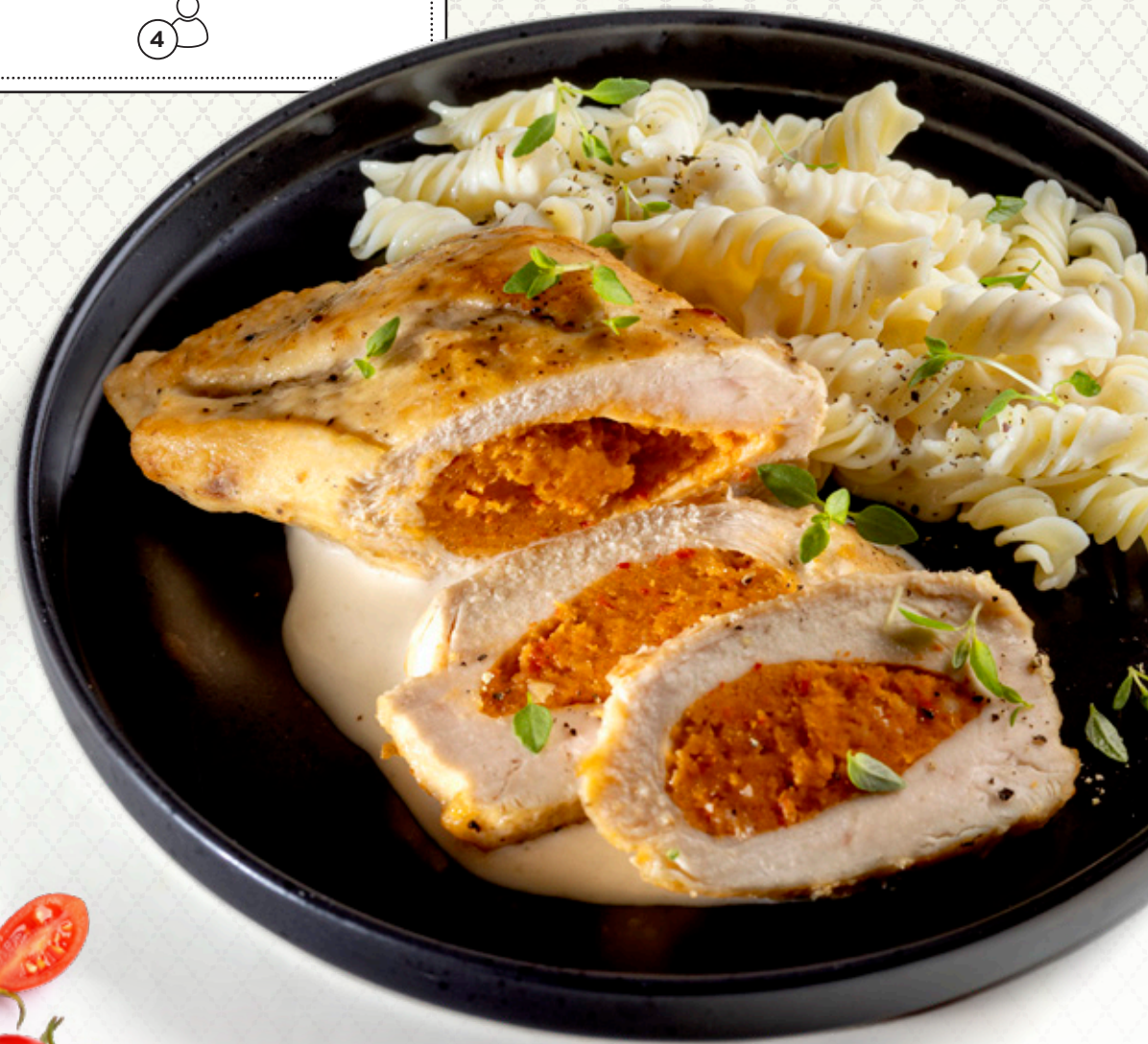
Directions

Clean chicken breast (500 g) of all fat, cut a slit into the breast with a knife, and then marinate with a blend of **Vegeta fine ground, salt, and ground black pepper.**

For the filling

- 1 egg
- 1 tablespoon breadcrumbs
- 1 teaspoon **Vegeta Natur garlic paste**
- 2 tablespoons **Podravka Ajvar mild**

• **Preparation time:** 45 minutes



Spicy pork balls

4

Directions

Cut an opening along the entire length of a cut of pork (tenderloin or sirloin) and insert 2 **Podravka Kranj sausages** in the opening. Season meat with **Vegeta** and **Vegeta Maestro black pepper** and salt, and roll in **Podravka Smooth flour**.

Fry meat and then add **Podravka Ajvar spicy** (1 tablespoon), dry white wine (50 ml), and water (200 ml) to the pan and sauté. Add **Vegeta Maestro rosemary** (1/2 teaspoon), **Vegeta Maestro smoked paprika** (1 teaspoon), **Vegeta Natur garlic paste** (15 g) and **Vegeta Natur onion paste** (40 g), and cook another 20 minutes, adding warm water as needed.

Once the meat is tender, remove to a warm plate, and then thicken the sauce with **Dolcela Gussnel** corn starch (1 teaspoon).

• **Preparation time:** 50 minutes

TIP

It is important to cook the meat well, and keep the lid on the pan while cooking.



Spicy pork neck



Directions

Season pork neck cutlets (800 g) with **Vegeta Maestro black pepper and salt**, and then dredge one side in **Podravka Smooth flour**.

Fry the meat, then remove and keep warm. In the remaining fat, add **Vegeta Natur onion paste** (10 g), **Vegeta Natur garlic paste** (50 g) and **Podravka Ajvar spicy** (120 g), and fry briefly while stirring constantly. Add water (800 ml), return meat, add **Vegeta Maestro Smoked paprika** (1 teaspoon), **Podravka pickles** (20 g), **Vegeta** (1/2 teaspoon) and **Vegeta Maestro parsley** (1 teaspoon), and cook another 10 minutes.

Preparation time: 30 minutes

TIP

If you prefer some spice, use **Ajvar spicy**.

Meat pastry



For the filling — Fry the filling ingredients together!

- 150 g onion
- 400 g mixed ground meat
- **Vegeta Maestro ground black pepper**
- 1 teaspoon **Vegeta**
- 300 g **Podravka Ajvar**
- 1 teaspoon **Vegeta Maestro parsley**

Directions

Take 2 pastry sheets (phyllo or thicker), lay one on the other, and cover with a quarter of the filling. Top with another pastry sheet and then with a quarter of the filling. Roll up the sheets and cut into four pieces. Repeat the process with the remaining pastry sheets and filling. Place the pastries into a greased baking dish and pour in water (200 ml) and let stand for 10 minutes. Beat eggs (4), cream (400 ml) and salt, and pour over the pastries and bake.

Preparation time: 70 minutes



200 °C
40 minutes





Tripe and bacon stew



Chicken breast au gratin

WITH AJVAR AND CHEESE



- 600 g skinless and boneless chicken breast
- 1 teaspoon **Vegeta**
- **Vegeta Maestro black pepper**
- **Vegeta Maestro salt**
- 50 g **Podravka Ajvar mild or spicy**
- 100 g Edam cheese (sliced)
- 100 ml white wine
- 1 teaspoon **Vegeta Natur garlic paste**

Directions

Place a spoonful of ajvar on each baked chicken breast and top with a slice of cheese. Then pour in white wine and a little water, and add garlic paste. Cover with foil and cook briefly until cheese is melted.

Preparation time: 30 minutes



- 2 onions
- 50 g **Podravka Podravina bacon**
- 2 tablespoons **Podravka Ajvar mild**
- ½ teaspoon **Vegeta Maestro paprika**
- 1 teaspoon **Vegeta Maestro granulated garlic**
- 2 **Vegeta Maestro bay leaves**
- 1 slice lemon
- 1 teaspoon **Vegeta**
- **Vegeta Maestro sea salt**
- ½ tablespoon **Podravka tomato concentrate**
- 1 **Podravka mild chilli pepper**
- 1 kg cooked tripe
- 1 tablespoon bread crumbs
- **Vegeta Maestro ground black pepper**
- 1 teaspoon chopped parsley

TIP

Cook the tripe in water with 1 onion, 4 cloves garlic, 3 bay leaves, and peppercorns.

Once tender, let the tripe cool well and rinse in water to remove fat, then cut into slices 5-6 cm long and 0.5 cm thick.



Bean stew

PODRAVINA STYLE



- 400 g tin **Podravka beans**
- 2 onions
- 1 carrot
- 1 parsley root
- 200 g **Podravka Podravina bacon**
- 2 **Podravka Kranj sausages**
- 1 **Podravka mild chilli pepper**
- 1 teaspoon chopped parsley
- 1 tablespoon **Podravka Ajvar mild**
- 1 teaspoon **Podravka tomato concentrate**
- 2 cloves garlic
- 2 teaspoons **Vegeta**
- **Vegeta Maestro** sea salt
- 4 cloves garlic
- ½ tablespoon **Podravka Smooth flour**
- 1 teaspoon **Vegeta Maestro paprika**



Podravka 
EXPERT

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