

CORNBREAD WITH CHEESE, ZLATIBORAC SMOKED DRY BEEF SAUSAGE AND PIQUANT SAUSAGE



4 PORTIONS:

12 tablespoons of white flour

12 tablespoons of corn flour

12 tablespoons of oil

3 eggs

150 g of old cottage cheese

2 dl of mineral water

1 baking powder

1 teaspoon of salt

100 g of Zlatiborac smoked dry beef sausage

100 g of Zlatiborac piquant sausage

Preparation:

1. Combine all ingredients in a big bowl. Squish the cheese with a fork. Using a wire whip, mix everything well to obtain a compact mixture.

2. Preheat the oven to 190°C. Grease the baking dish with oil and heat it in the oven. Pour prepared mixture into the hot baking dish and bake it for 30-40 minutes. Cornbread should be served warm with Zlatiborac smoked dry beef sausage and Zlatiborac piquant sausage.