**7. 4. PONAVLJANJE ( TOPLA PREDJELA I PRILOZI )**

Topla predjela su \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ jela.

Toplo predjelo ne služi da zasiti, već da \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ apetit.

Jaja možemo pripremiti na tri načina:

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Žumance je \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ dio jajeta.

Prilozi su jela od povrća, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

Od krumpira možemo izraditi npr.:

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ .

Jestive dijelove raznog povrća kuhanog u vodi i zgusnuti zaprškom nazivamo \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ .

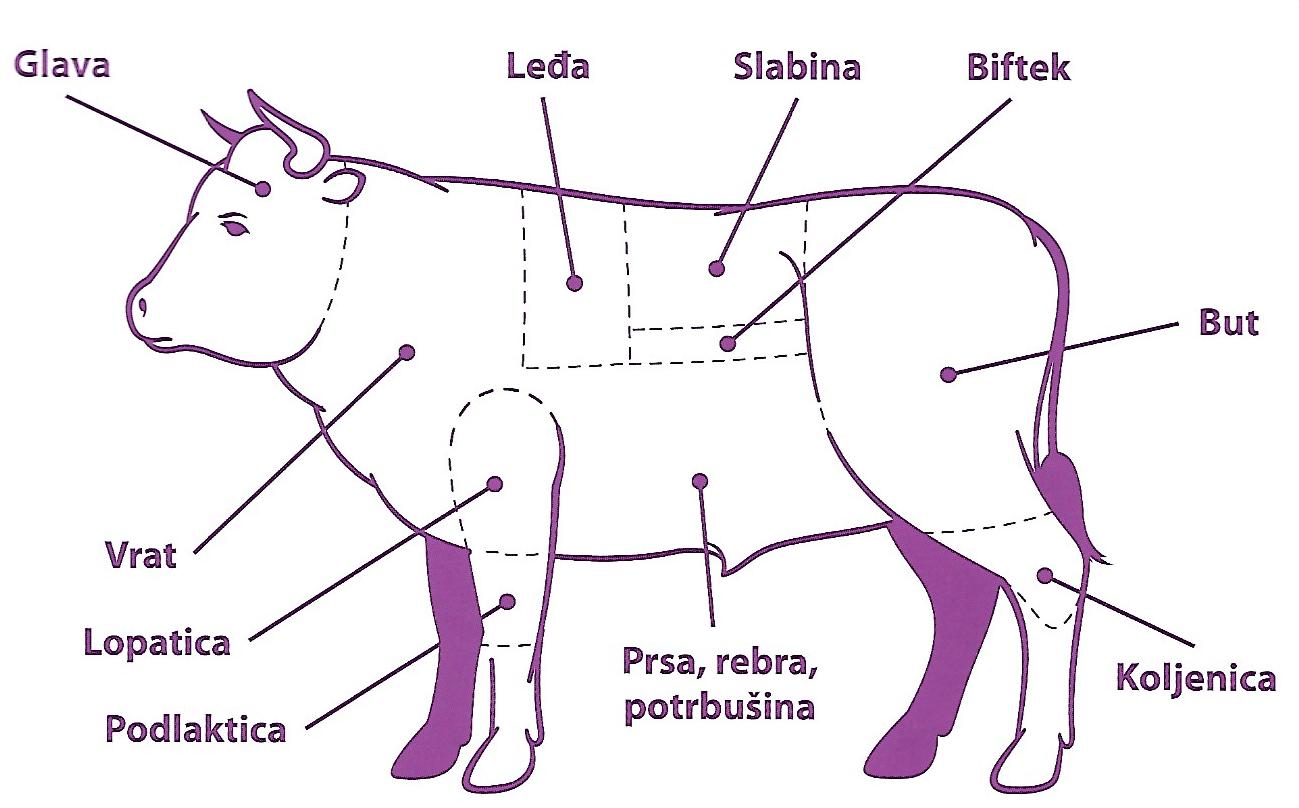
**9.4. PONAVLJANJE ( JELA OD GOVEDINE )**

Prema starosti goveđe meso dijelimo na:

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_



Prouči sliku i oboji najskuplji dio goveđeg mesa!

Od goveđeg mesa možemo prirediti: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**PONAVLJANJE ( JELA OD PERADI I SVINJETINE )**

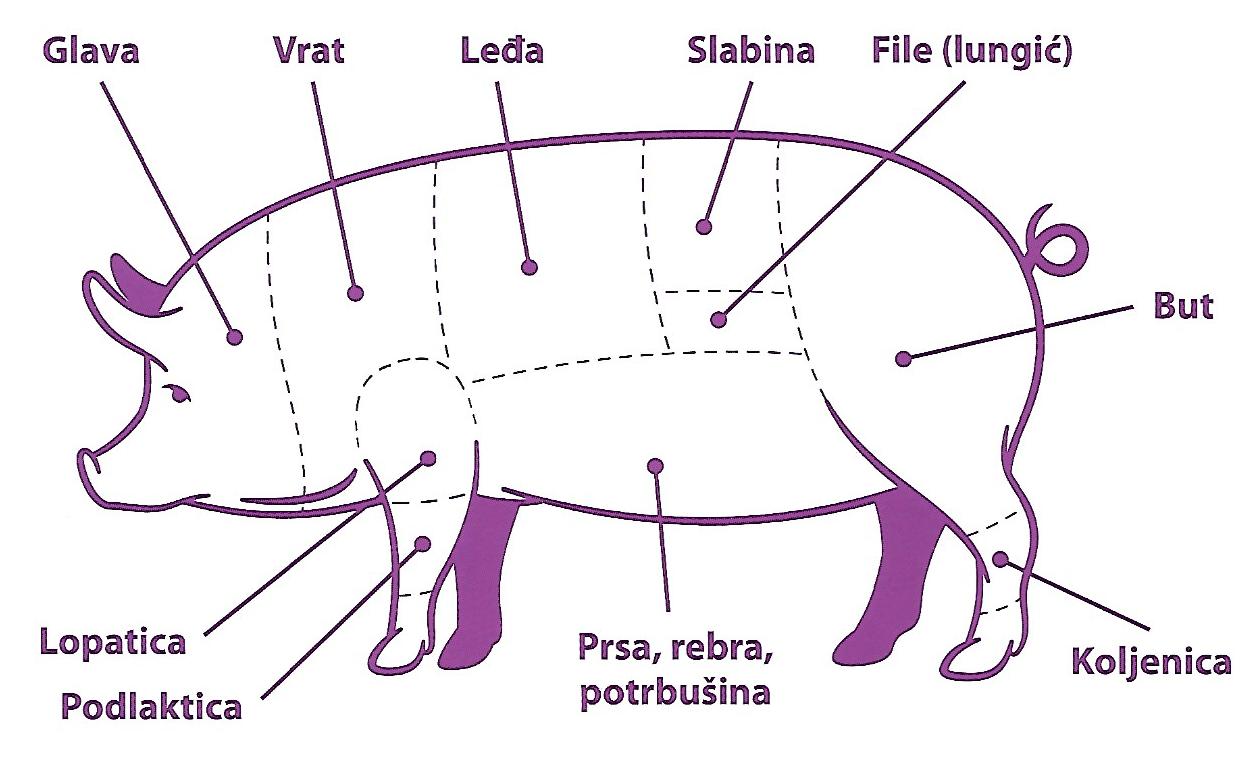
Najpoznatija prema običajima i njezinoj „ljekovitosti“ kad smo bolesni jest\_\_\_\_\_\_\_\_\_\_\_\_\_ juha.

Kada kuhamo pileću juhu najčešće koristimo \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_,

\_\_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ .

Piletinu možemo prirediti na razne načine npr:

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ i \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ .



Prouči sliku i oboji najkvalitetniji dio svinjskog mesa!

Narodni običaj klanja svinja i izrade domaćih proizvoda od svinjetine nazivamo \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ .

Prije klanja svinje se razvrstava na:

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ i

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ .

Glavni proizvodi klanja su: \_\_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_ i \_\_\_\_\_\_\_\_\_\_\_\_\_ .

Vrlo poznato jelo od svinjskog mesa je \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ .