

Cite as: *Plătsinta, baclavá ši sǎrlíe – Puff pastry, baklava and sarayli*; performer: Sofia Ferăstrăoaru, Mena Poța, camera/ interview: Thede Kahl, transcription/ translation: Thede Kahl, Lavinia Corciu, editor: Antonio Fichera, Thede Kahl, retrieved from www.oeaw.ac.at/VLACH, ID-megl1237ROV0002a.

Meglen Vlach	English translation
1 00:01:00,000 --> 00:01:05,200 Și plătsinta i dǎrătǎ di míni șa cu sucála.	1 00:01:00,000 --> 00:01:05,200 The pie is also made by me, with the rolling-pin.
2 00:01:05,200 --> 00:01:10,080 - Șucála? - Cu sucála, sučitóru.	2 00:01:05,200 --> 00:01:10,080 - "Sucala"? - Yes, with the "sucala", the rolling pin.
3 00:01:10,080 --> 00:01:14,400 - Cum fats? Di s-fats fol ^l , frúnzi, frónzi? - Frúnzi --	3 00:01:10,080 --> 00:01:14,400 - How do you make it? How do you make the layers of the cake?
4 00:01:14,400 --> 00:01:19,640 - Pǎi lǎ -- o mătéști fǎrína. O fátsi lutsól.	4 00:01:14,400 --> 00:01:19,640 - Well, you mix the flour and form a dough.
5 00:01:19,640 --> 00:01:22,400 Nu? - Da, da. - Fats lutsólu unęác,	5 00:01:19,640 --> 00:01:22,400 Right? - Yes, yes. - You knead the dough a little,
6 00:01:22,400 --> 00:01:26,480 și nápcunta u pun ^l pri sucálǎ ši u fats.	6 00:01:22,400 --> 00:01:26,480 roll it out with the rolling-pin and shape it.
7 00:01:26,480 --> 00:01:29,080 Și șa ši nápcunta sǎ u fats șa	7 00:01:26,480 --> 00:01:29,080 Like that and then you do it again like that
8 00:01:29,080 --> 00:01:31,920 și nápcunta sǎ o stucurész ši --	8 00:01:29,080 --> 00:01:31,920 and then you'll stretch it and --
9 00:01:31,920 --> 00:01:34,160 - Dǎróm cu maj ^l múlte. - Cu maj ^l zámúlte.	9 00:01:31,920 --> 00:01:34,160 - With lots of layers. - With a lot of them.

VLACH Transcriptions

- | | |
|--|---|
| 10
00:01:34,160 --> 00:01:37,800
Cɔn fats sǎrlíje tot ša. Cɔn fats baclavá tot ša. | 10
00:01:34,160 --> 00:01:37,800
When you're making "sarayli" and "baklava" it's the same. |
| 11
00:01:37,800 --> 00:01:39,680
O fats cu sucála. | 11
00:01:37,800 --> 00:01:39,680
You use the rolling-pin. |
| 12
00:01:39,680 --> 00:01:41,440
- Ši tsi badz? - tsi pun? | 12
00:01:39,680 --> 00:01:41,440
- And what do you put inside? - What I'm putting in? |
| 13
00:01:41,440 --> 00:01:42,680
Acmó nu štíu. | 13
00:01:41,440 --> 00:01:42,680
Right now I don't know. |
| 14
00:01:42,680 --> 00:01:47,280
Eu ašá ämvišáj di la m'ei moš sǎrlíja o fátssem cu neac | 14
00:01:42,680 --> 00:01:47,280
I've learned from my parents that we make the sarayli with |
| 15
00:01:47,280 --> 00:01:52,120
gris přážót, nu? Sǎrlíja ši unęác lušnjác. - Lušnjác. - Da. | 15
00:01:47,280 --> 00:01:52,120
fried semolina, right? Sarayli and a small amount of nuts. - Nuts. |
| 16
00:01:52,120 --> 00:01:55,240
- Da baclaváya si púni maj mult lušnjác. | 16
00:01:52,120 --> 00:01:55,240
- But in the baklava you use more nuts. |
| 17
00:01:55,240 --> 00:02:00,480
Lušnjác, núca. Núca, lušnjác. - Da. | 17
00:01:55,240 --> 00:02:00,480
Nuts. - Yes. |
| 18
00:02:00,480 --> 00:02:06,760
- Ši-acmó Nélú cɔn era în Grăklíe n-dúsi š-ája un mič cu -- | 18
00:02:00,480 --> 00:02:06,760
- When Ion was in Greece, he brought us one like that -- |
| 19
00:02:06,760 --> 00:02:10,120
plástic, cum zic d-ištea-cmo. | 19
00:02:06,760 --> 00:02:10,120
in a plastic box, that's what they call it now. |
| 20 | 20 |

VLACH Transcriptions

00:02:10,120 --> 00:02:16,520 Ă, sărlîja din Grăkîia, áma tot ăi púsă múltă n'ári,	00:02:10,120 --> 00:02:16,520 Ah, sarayli from Greece is also made with honey.
21 00:02:16,520 --> 00:02:19,480 mjére de albínă.	21 00:02:16,520 --> 00:02:19,480 Honey.
22 00:02:19,480 --> 00:02:22,200 Noj o fásem fără n'ári, dar din Grăkîie --	22 00:02:19,480 --> 00:02:22,200 We are making it without honey, but in Greece,
23 00:02:22,200 --> 00:02:25,880 cu šikîér cu šerbét di šikîér.	23 00:02:22,200 --> 00:02:25,880 with sugar, with sugar syrup.
24 00:02:25,880 --> 00:02:30,200 Ánda de ásta n'-o dúsi ăn n'ári. Ăi maj zătăngósă.	24 00:02:25,880 --> 00:02:30,200 He brought some with honey. It's heavier.
25 00:02:30,200 --> 00:02:33,520 - Ăi maj -- si maj skîmbáră ši îej. - Da.	25 00:02:30,200 --> 00:02:33,520 - It's heavier, they changed it. - Yes.
26 00:02:33,520 --> 00:02:38,520 - Tăngósă îneşámă maj grea. ()	26 00:02:33,520 --> 00:02:38,520 - "Tangoasa" means heavier.
27 00:02:38,520 --> 00:02:40,440 Mjérea de albíne e maj grea.	27 00:02:38,520 --> 00:02:40,440 The honey is heavier.
28 00:02:40,440 --> 00:02:45,000 Ši cən ăi púsă pri sărlîje sau pri baclavá,	28 00:02:40,440 --> 00:02:45,000 And when you're putting it on the sarayli or on the baklava,
29 00:02:45,000 --> 00:02:49,440 ts-víne maj zătăngósă unéac. Íts pícă maj greu.	29 00:02:45,000 --> 00:02:49,440 it will be heavier.
30 00:02:49,440 --> 00:02:54,040 - Baclaváua i cu -- dărátă cu širbét maj gros.	30 00:02:49,440 --> 00:02:54,040 - The baclava is made with more sugar.
31	31

00:02:54,040 --> 00:02:56,000

- Da. - Si ýarbi maj mult.

32

00:02:56,000 --> 00:02:59,800

- Árã sãrlíja si ýarbi maj unęác šerbétu

33

00:02:59,800 --> 00:03:02,720

ši túntşea i maj ---. - Maj subtsóri, da.

34

00:03:02,720 --> 00:03:05,600

- Da, maj zãsubtsóri si, šučáşti.

00:02:54,040 --> 00:02:56,000

- Yes. - And it takes longer to prepare.

32

00:02:56,000 --> 00:02:59,800

- For the sarayli the sugar has to be cooked less

33

00:02:59,800 --> 00:03:02,720

and then it's thinner, yes.

34

00:03:02,720 --> 00:03:05,600

- Yes, it's easier to twist it.