

# BOSNA

AUSTRIA

The Balkan Grill in the heart of Salzburg (Getreidegasse 33a) is a tiny little window shop located in a narrow thoroughfare between Getreidegasse and the Pferdeschwemme (“Horse Pond”), which has become rather famous. This is where bosna originated, a modern classic of Austrian cooking consisting of a delicious grilled pork bratwurst (nadanitza) first imported from Bulgaria by Zanko Todoroff and originally served with white bread, onions and a curry spice mixture. He named his invention “bosa”, the Bulgarian word for a snack, when he opened his tiny shop in 1950. However, the sign painter asked to make the shop sign misheard the word as “bosna”, believing it to be connected to Bosnia and the Balkans, and Todoroff quite liked his mistake. Today, the Balkan Grill is owned by the Walters, a family of butchers, and Hildegard Ebener has sold this cult snack from the same shop window for over thirty years. Go visit for their range of bosna! But do try this DIY version of the sensational Salzburg hot dog to work up an appetite:

## HERE'S HOW

(makes 4 bosna)

Peel 4 small onions and cut into thin wedges.

Season with salt. Heat 4 tbsp oil in a pan over medium heat. Add the onion and sauté for 10–12 minutes. Meanwhile, heat a little oil in another pan and fry 8 of your favourite slender bratwursts.

Dust the cooked onions with 1 tsp mild curry powder and chilli to taste. Remove from the heat and stir in 1 tsp mustard. Chop 1 sprig curly parsley and stir into the onion mixture. Peel and finely dice ½ red onion. Season with 1 dash red wine vinegar and salt. Halve 4 mini baguettes or white crusty rolls and briefly toast under a hot oven grill, cut side up. Fill with the sausages and curried onions, top with the diced red onion and serve.

**Dining at Dusk: Tapas, Antipasti, Mezze, Ceviche, and Aperitifs from Around the World by Stevan Paul (Murdoch Books, £20.00). Photography by Daniela Haug.**