

Video transcript:

A gingerbread heart is a dough product decorated with colourful ornaments. It is made by skilful hands of experienced mead and gingerbread makers. Gingerbread dough consists of sugar, flour, water and gingerbread leaven. Gingerbread making follows after the dough had been prepared and after it had rested. It is then rolled out flat on the table, at first with a thick rolling pin, then with a thin one. Gingerbread hearts are then shaped in gingerbread moulds, stacked on a tin pad and placed into the oven. The tins are pulled out by wooden baker's peels upon which gingerbread is cooled.

All mead and gingerbread makers use the same procedure of gingerbread making and the same recipes, but each craftsman decorates gingerbread in his own way. Metal moulds used to cut dough come in different shapes and sizes. The craftsmen use them to get the desired shape. The work has to be done quickly and skilfully because otherwise, gingerbread would burn in the oven. When baked, they are stacked on the shelves called "garbovi" where they are cooled and dried.

About 30 mead and gingerbread makers are active in North Croatia, from Karlovac, Samobor, Marija Bistrica, Varaždin to Osijek. Variety of motives, the art of gingerbread making, quality and beauty of the products prove the uniqueness of each gingerbread.

After baking, individual gingerbread are merged in such a way that they are glued with flour and water solution. When dried, they are dipped into the melted gelatine in which the desired colour had been added.

Afterwards, they drip dry for one or two days. What follows is the most demanding procedure which distinguishes every craftsman and his work - gingerbread decorating. Various forms of tin moulds and the mixture of gelatine, syrup, potato flour and bright candy colours are placed into cones made of parchment paper. When the cone is pressed, the mixture falls down on an already painted base and a mead and gingerbread maker paints the gingerbread.