

Page 1

The BBC is screening the second series of *Hotel Babylon* on BBC One, Thursday nights. The series features Croatian actress Danira Govic as Tanya Mihajlov, whom Croats in London interviewed last year. Not only is Danira starring in *Hotel Babylon*, she is also currently appearing in the successful Croatian soap opera *Zabranjena ljubav* (*Forbidden Love*), playing Angelina Kovac, which is screening daily on RTL Croatia. Some of you will be familiar with the Australian TV series it is based on - *Sons and Daughters*.

Page 2

February's Recipe of the Month from Mladen Marusic



Croatian Language School
65 St. Mary's Road,
London W5 5RG.
Tel./Fax:
+44 (0)20 8948 5771
Mobile:
+44 (0)78 7062 6712
cls@easycroatian.com
www.easycroatian.com

Interview with Danira Govic of the BBC's *Hotel Babylon* Croats in London - First with the News - Recipe of the Month

Interview by Brian Gallagher

Interview with Danira Govic



Danira in in RTL Croatia's *Zabranjena ljubav*

We caught up with Danira for a chat.

Hotel Babylon was a successful series - how was your role received, and how has it impacted on you?

My role was received with much success, at least amongst my friends and colleagues. It also gave me some publicity in Croatia which resulted in landing a role in a very popular soap over there where I'm filming currently. My producers were pleased with my performance in the first series so they gave me a big story in the episode 2 of the second series and invited me back for the third if they keep going.

After our interview with you last year, the Croatian media picked up on your role in Hotel Babylon. Can you tell us about that?

Croatian media was very happy that their fellow countryman worked for the prestigious BBC and spoke Croatian on air. The other thing that made them excited is the fact I met and worked with lots of British and international stars.

Can you tell us about how your character Tanya develops, in particular the episode in which she has a central role?

Tanya is known as somebody who always stands for herself and "takes no shit" but when a serious situation happens she acts with the same Determination and passion, in this case, dealing with the war criminal she recognises.

You are in a Croatian soap opera, how is that going?

It's a very different kind of work than working for the BBC, incredibly fast, a great learning process but lots of fun. I love acting in my own language and living in Zagreb for the first time in my life. As much as I love London, it just feels great to be home.

What other projects are you involved in? To be honest, there is just no time for other projects between filming in the day and learning lines in the evenings.

Will you return to Hotel Babylon for a third series?

I very much hope so if the third series get the green light.



Danira with the cast of *Zabranjena ljubav*

Croats in London - First with the News

CIL interviewed Danira back in [January of last year](#), providing a scoop for our readers ahead of the Croatian media.

We interviewed the comedy act The Croatian Magicians - Branko and Branka [last October](#). The Croatian media has caught up, there is an interview with them in the February of *Playboy* - they kept their clothes on. They were also interviewed for Croatian television.

For finding out about cool Croats and Croatia in London, CIL is the first place to go!

Dear Readers,

Turkey medallions in prosciutto & sage sauce is a dish in which flavours from Istria and Dalmatia come together. Quality Istrian or Dalmatian prosciutto combined with a characteristic Mediterranean herb and with turkey meat gives a wonderful taste and smell of the Mediterranean.

Mladen Marusic

Mladen was born in Zagreb in 1970. He attended 4 years of catering college in Zagreb and read theology for 4 years at University.



He worked as a chief chef for a few years in Zagreb, specialising in vegetarian and macrobiotic food. He completed a one year course in cookery specialisation and presently works as a tutor at the catering college in Zagreb.

Mladen will be conducting Croatian cuisine classes in Croatia as part of the Croatian Language School's immersion courses.

Turkey medallions in prosciutto & sage sauce

Ingredients (Serves 10)

1.4 kg turkey breast
100g butter
5ml olive oil
600 ml gravy
200ml cooking cream
1 soup spoon of Ketchup or tomato sauce
100g prosciutto
10g sage
Salt & white pepper

Preparation

Cut the turkey breasts into thin escalope slices (3 slices per person), salt them and fry for a short time in the butter and olive oil. Take the turkey out of the pan and using the same oil & butter juice remaining in the pan quickly sauté the thinly sliced prosciutto. Add the sage leaves to the prosciutto and fry for a short time, pour in the gravy and add the ketchup until the sauce has a soft rose colour and then at the end add the cooking cream. Return the fried turkey medallions to the sauce and cook through briefly. Serve with rice, potato croquettes, gnocchi or any other side dish accompaniment.

For the gravy (1 litre)

100mg flour
100mg butter
1L stock or poultry soup
3 egg yolks
Salt & white pepper

Melt half the butter in a pan and add the flour. Flour heats up quickly in butter and so pour in the stock or poultry soup, and stir with a whisk on a gentle heat so that it does not become lumpy and the gravy reaches the correct consistency and thickness. Cook for around half an hour, adding the salt and pepper. Afterwards strain the gravy. In another bowl beat the egg yolks with a little of the stock or poultry soup. When the eggs have been well beaten, add them to the cooked gravy and stir on a flame until the gravy begins to stick to the spatula or stirring spoon. Stir the remaining butter into the gravy so that it gives a lovely shine and there is no skin on the surface of the gravy. This gravy can be served with all white meats.

Useful Information

Embassy of the Republic of Croatia in the United Kingdom of Great Britain and Northern Ireland

Ambassador: Josip Paro

Address: 21 Conway Street, London W1T 6BN

Tel No: 020 7387 2022; Fax No: 020 7387 0310

Email: croemb.london@mvp.hr

Consular Dept:

Tel No: 020 7387 1144; Fax No: 020 7387 0936

Email: consular.dept.london@mvp.hr

Working hours: Monday - Friday 9.00-17.00

Working hours (with clients): Monday - Thursday 11.00-14.00 Fridays 10.00-12.00

Croatian Students and Young Professionals Network

Website: www.csypn.org.uk

Email: info@csypn.org.uk

Address: PO Box 36126, London SW7 2RH

Croatian Catholic Mission

Father Drago Berisic, 17 Boutflower Road, SW11

Tel: 020 7223 3530

Sunday service at 4 pm:

Church of Sacred Heart, Horseferry Road, SW1P 2EF

