

Apple strudel



Ingredients:

- 400 g ready-to use puff pastry
- 8-10 peeled, cored thinly sliced apples
- small amount of ground nuts or dried breadcrumbs
- cinnamon
- 40 g sugar
- 1 egg

Cooking time: 25-30 minutes

Preparation

Peel, core and slice the apples. Split the puff pastry in half. Use a rolling pin to roll out the dough into a rectangular shape, making it as thin as possible. Sprinkle with ground nuts (or dried breadcrumbs).



Spoon the sliced apples on the dough, spread them evenly (stay 1cm off each edge), then sprinkle cinnamon and sugar on top.



Carefully roll the pastry up around the filling like a cigar, using the greaseproof paper to help. Brush with beaten egg (or melted butter)



Pre-heat the oven and bake for 25-30 min. at 190-200 °C.



Sprinkle icing sugar....



....and enjoy!



Potato pagach



Ingredients

- 500 g flour
- 450 g potatoes cooked in skin
- 125 g margarine
- 1 egg
- 20 g dry yeast
- a little bit of sugar
- 100 ml oil
- 2 tea spoons of salt
- 300 ml lukewarm milk
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Topping:

- 1 egg
- salt
- caraway seeds
- sesame seeds

Cooking time: 17 - 20 minutes at 200 °C

Preparation

Cook the potatoes in skin. Prepare flour, 3dcl of lukewarm milk, 100 ml of oil, margarine, salt and eggs.



Sift 500 g of flour.



Let the yeast and sugar dissolve in a little milk. Mix the rest of the milk with 100 ml oil and the egg. Then mix it in with the flour and yeast and knead well to make a supple dough. Cover the dough and let it rise in a warm place.



The size of the dough has doubled.



Lightly flour the worktop and roll out the dough. Grate 1/2 of the cooked potatoes and 1/2 of the cold margarine and spread it on top of the dough.



Fold the dough, cover it with a clean kitchen towel and let it rise for another 20 min. Roll the dough again, grate the other 1/2 of the cooked potatoes and 1/2 of the cold margarine and spread it on top of the dough. Fold the dough, cover it with a clean kitchen towel and let it rise for another 20 min.



Use a rolling pin to roll out the dough into a circular shape about 1,5 cm thick. Use a small round cutter to cut out pagaches.



Lay them on a baking tray and spread the egg, salt, caraway and sesame seeds on top of them. Pre-heat the oven and bake for 17-20 min 200 °C.



Dumplings with sauerkraut (Halusky - strapacky)



Ingredients:

- 1 kg potatoes
- sauerkraut (Chopped or shredded cabbage salted and fermented in its own juice)
- bacon
- 600 g of all purpose flour
- 1 tbs of salt

Cooking time: 60 minutes

Serves 6

Preparation

Peel the potatoes.



Grate the potatoes (using a grater or a food processor).



Add salt and flour and mix well until the dough is supple. (Remove excess water, if necessary)



Boil water in a large pot and add salt. Place the dough on a cutting board and cut small pieces of the dough straight into the boiling water creating little dumplings (halusky).

The dumplings (halusky) sink to the bottom at first. After a few minutes they start floating on the surface - that means they are cooked and you can take them out and place them in a large bowl.



Cut the bacon into small cubes and place on a frying pan. Fry (without oil) until the bacon is crispy.



Serve the dumplings on a plate with sauerkraut and bacon.

ENJOY!

