

Pies with brynza and bacon

Cuisine: Slovak

Food category: Vegetarian dishes



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Company: Retigo



Program steps

Preheating: 99 °C

1 Steaming Termination by time 00:10 hh:mm 97 °C + 50 %

Ingredients - number of portions - 10

Name	Value	Unit
potatoes	1500	g
salt	30	g
brynza cheese	400	g
onion	250	g
pork lard	100	g
ground white pepper	1	g
plain wheat flour	1350	g
water	850	g
chicken eggs	80	g
smoked bacon	450	g

Nutrition and allergens

Allergens: 1, 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	1067.3 kJ
Carbohydrate	130.7 g
Fat	46.4 g
Protein	31.1 g
Water	0 g

Directions

Mash the boiled potatoes until smooth, mix with plain flour and egg, season with salt and pepper and mix with water into a smooth, non-sticky dough.

Mix the cheese with the egg and fried onion.

Roll out the dough into a thin sheet, from which we cut 80 mm diameter circles with a cookie cutter.

We apply a portion of the brynza filling to their center, fold it in half, carefully press the edges so that the filling does not leak out during cooking.

Place the pirogues on a greased perforated baking sheet and cook in a convection oven.

After cooking, mix with the fat of the browned bacon and serve on a plate with sour cream and browned bacon.

Recommended accessories



GN container Stainless steel perforated