

# Pierogi with bryndza and bacon

Cuisine: **Slovak**

Food category: **Vegetarian dishes**



Author: **Vlastimil Jaša**

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

Boil the potatoes until soft, press them into a smooth puree, mix with all-purpose flour and egg, season with salt and white pepper, and knead with water into a smooth, non-sticky dough.

Mix the bryndza with the egg and sautéed onion.

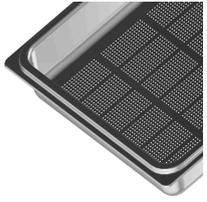
Roll the dough out into a thin sheet, from which we cut circles with a diameter of 80mm using a cutter.

In the center of each circle, place a dollop of the bryndza filling, fold in half, and press the edges firmly so that the filling does not leak during cooking.

Arrange the pierogi on a greased perforated tray and cook in a combi steamer.

After cooking, toss with the fat rendered from the bacon and serve on a plate with sour cream and crispy bacon.

## Recommended accessories



GN container Stainless  
steel perforated