

# 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 brynz 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