



Slovak Typical food- PIROHY sheep cheese pies

We need:

500 g semi-coarse flour, 1 egg, 1 dl of water, salt, 400 g potatoes, 100 g bryndza or soft sheep cheese and 100 g of butter. Bryndza the Slovak-product it difficult to buy abroad. Instead of bryndza we can be used soft cheese.



Preparation of dough: from flour, egg, salt and water and we make the dough and rolled it to thickness of about 5 mm. The path cut out with a glass of 6 cm diameter wheels. The wheels we stuffing bypotatos (about 1 teaspoon) Than we coverd the potatos inside the wheels and press edges with your fingers, so that when cooking doesn't open. Boil in salted water for 5-8 minutes . Butter roast to the gold and sprinkle it boiled salted pies. Serve with milk or leaven



Potato rag: Clean the potatoes, cut into a boil. Boiled potato mash with a fork and mix with sheep cheese (or bryndza when is possible)



Bon appetit