

Latvian Piragi

Ingredients

For the dough:

- 500ml milk
- 125ml cream
- 100g sugar
- 4 teaspoons dry yeast
- 125g butter, cubed
- 125g sour cream
- 1 egg, lightly whisked
- 1kg plain flour
- 1 tablespoon salt

For the filling :

- 500g middle bacon or side bacon
- 1 small onion
- salt and pepper
- Extra flour for rolling
- 1 egg for egg wash

Instructions

Pour warm milk and water into a bowl, add sugar and salt, then stir. Mix flour with dry yeast and add that to the previous dough. Then add oil and butter and mix it all together.

Cover the dough and let it rest for 30 min. While the dough is resting, cut the meat and onions. Add salt/pepper if needed. Divide the dough into small pieces and put on the filling (meat with onions) then wrap the dough around it.



Put the finished pīrāgus on baking sheet and evenly spread whipped egg on top of the pīrāgi to make them shiny. Bake them in the oven and they're ready ;)



Romanian Mamalyga

Ingredients

- 3 cups water
- 1 teaspoon salt
- 2 tablespoons butter
- 1-2/3 cups yellow cornmeal, medium grind
- freshly crack black pepper to taste
- butter and sour cream (or yogurt, to feel more virtuous) for serving



Instructions

Bring water to boil in a medium saucepan. Add salt and butter.

Begin stirring the water in one direction, sprinkling about 1/3 cup of the cornmeal into the depression that forms in the center. Once the water returns to the boil, pour in the rest of the cornmeal, stirring continuously to prevent clumps from forming. Turn heat to low and continue stirring until cornmeal begins to thicken.

Cover the pot and cook on low heat, stirring occasionally, for about 10 to 15 minutes. When it is done, the mamaliga will pull away from the sides of the pot.

(A tip from Nicolae Klepper, author of Taste of Romania: Wet the handle of a wooden spoon and insert it into the center of the mixture, spinning it a few times. If it comes out clean, the mamaliga is done.)

Invert the pan onto a wooden cutting board and carefully lift it away — the mamaliga should hold its shape, spreading out slightly. Slice into six wedges and top with butter and sour cream. (Note that as it cools, the mamaliga will harden.)



Hungarian Paprikás Krumpeli

Ingredients

- 500 ml milk
- 200 grams or Hungarian “kolbasz” or chorizo sausage
- 100 grams smoked bacon lardons
- 4 tbsp of animal fat or sunflower oil
- 1 big onion
- 2 ripe tomatoes
- 1 small yellow pepper
- 2 cloves garlic
- 2 tsp (Hungarian) paprika powder
- 1 tsp caraway seeds
- 750 grams potatoes – waxy variety preferred
- 750 ml water
- salt pepper to taste



Instructions

In preparation finely chop the onion garlic pepper and tomato, peel the potatoes and cut them up into chunky cubes or wedges, cut the bacon lardon into small pieces if it's not sold cut up already.

Slowly cook the bacon lardons on a little oil until most of the fat is melted out

Cook the finely chopped onion in the bacon fat, add a little more oil is needed, when translucent add the paprika powder, garlic and caraway seeds and the chooped tomato, yellow pepper.

Pour in a bit of the 750 ml water, so the vegetables are just covered, season well with salt and pepper, simmer for about 5 minutes until the tomato and pepper are completely cooked.

Add the diced potatoes pour in the rest of the water and on medium heat cook until nearly ready, about 35 minutes.

Add the diced chorizo and cook for a further 10 minutes until all is tender.

Serve with a sprinkle of parsley on top and some gherkins, pickled cucumbers and fresh white bread on the side.

