

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

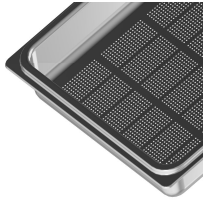
Directions

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