

Kurpian cookery book



Created by the students of John Paul II's Primary school in Rozogi, Poland.

Potato cake

Ingredients:

1 kilo of potatoes

2-3 onions

2 eggs

100 grams of flour

250 grams of bacon

1 spoon of marjoram

[The proces of making the potato cake.](#)

Preparation:

- **Grate** peeled washed potatoes on a fine grater. Add eggs and flour. Mix well.
- Cut the onion into small cubes or grate and fry with canned meat (or bacon). Pour hot potatoes over the mixture. Mix. Season to taste.
- Pour onto a baking tray lined with baking paper or prodaja-blaszka. Bake for about 1.5 hours.
- Serve with your favourite salad (sauerkraut), ketchup. On the second day you can fry in a frying pan or freeze. Simply delicious. Tasty.

1. Wash the potatoes and grind them finely.

2. Grind onions and eggs

3. Add flour, marjoram and grinded onions and eggs

4. Cut bacon into small cubes and fry them on a pan

5. Add the fried bacon to the potato mass

6. Mix everything thoroughly

7. Bake for about an hour at 180° C.

Tomato Soup



Tomato soup is traditional dinner in Poland.

Ingredients of Tomato Soup are :

- Chicken Soup, salt, pepper, green parsley, tomato paste
- Pasta or rice.

Wash a portion of chicken broth or pork ribs, put into a pot and pour water, salt slightly and boil. Collect skimmings from the surface of the water, add the bay leaf, 2-3 grains of English herb, cook. Cut the onion and put it into the soup, do the same with the carrot. Put peeled parsley and celery into the pot, add salt. You can also add a stock cube to the soup. When the tomato soup boils up a little and the vegetables soften, add the tomato concentrate, stirring vigorously. Cook for a while over low heat. This soup can be seasoned to taste with chopped parsley and dill.

DUMPLINGS

CAKE:

4 glasses of flour
2 teaspoon of salt
1 spoon of oil
2 hot water flows

How to make the dough.

STUFFING:

1l jar of dried mushrooms
1 kilo of sauerkraut
1 carrot and parsley
salt and pepper
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Bigos

Components:

500 g of pork, 200 g of country sausage,
1 onion, 2 tablespoons vegetable oil,
3 glasses of water,
30 g of dried mushrooms,
2 tablespoons plum jam or a few prunes,
1 apple, 1 kg of pickled cabbage,
1 tablespoon of tomato concentrate, 1 tablespoon of flour,
1 tablespoon of butter.

Bigos is a traditional stew in Poland. A dish with meat and pickled/ sour cabbage.

Recipe for bigos:

1. Cut the meat into cubes. Dice the onion and grind it in oil in a large pot. Add the meat and fry it thoroughly. Pour 2 cups of hot water, add a bit of salt and add some pepper and bring to a boil. Then add the broken dried mushrooms, cover, reduce the heat and cook for about 45 minutes.
2. Add laurel leaf, allspice, cumin, marjoram, plum jam or chopped plums, peeled and cut peeled apple and mix.
3. Add pickled cabbage (if it is sour it should be rinsed beforehand on a sieve), pour a glass of water, mix, cover and cook till the cabbage is soft for about 45 minutes.
4. More or less in the middle of cooking, add the peeled and cut into pieces sausage. At the end, add the tomato concentrate.
5. Fry flour on a dry pan, when the flour start to be brown, add a tablespoon of butter and stir until the butter dissolves.
6. While holding the frying pan on the fire, gradually add a few tablespoons of cabbage (Stirring all the time). Transfer the contents of the pan back into the pot, mix and bring to a boil.

Yeast pancakes

Ingredients:

- 0,5kg wheat flour,
- 30g fresh yeast,
- 40g icing sugar,
- 2 eggs,
- 3 tablespoons of melted butter,
- 250 - 300ml milk,
- salt.

Prepare yeast starter: rub the yeast with 1 tablespoon of powdered sugar, when they will be liquid, pour warm milk, mix and add some flour. We rub it, the whole should resemble thick cream. We cover and leave to rise.

During this time, sift the remaining flour into the bowl, add the salt, stick the remaining sugar and stuck eggs.

Add the prepared solution to the flour and knead the dough, with your hands or in the kitchen robot with the mounted hook. As it starts to walk away from the walls, pour the melted, cooled butter and make it still. Cover with a cloth and leave to rise.

Boil the water in a pot, put on the steam cooker. Divide the dough into 8 portions and form neat buns. Arrange in a cooking utensil and cover with a lid. Steaming dumplings for about 10 minutes until they grow properly.

