

DUMPLINGS

with sheep cheese
& bacon

In Slovak, this dish is called HALUŠKY.

sheep cheese

- Ingredients:
- 650g of potatoes
 - 250g of flour
 - 300g of sheep cheese
 - 200g of bacon
 - 100ml of milk
 - salt



We peel potatoes, grate them. Salt and start to add flour. Boil some water leave. Throw little dumplings to boiled water, after 3-5 min.

it is ready.

Sheep cheese cream: Mash with fork, pour 1dcl milk and mix it. Fried small pieces of bacon. Mix bacon with dumplings and sheep cheese. Leave on a plate and enjoy them.

