

Sklandrauši

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What's sklandrausis?

Sklandrausis is a traditional Latvian desert, it's a round rye dough cake with folded edges and a filling consisting of a layer of potato mass and a layer of carrot mass. It's made to look like the sun and it's one of my favorite Latvian deserts.



The recipe

Ingredients :

For the dough

- 600 g of rye flour
- 40-60 g of wheat flour
- 60 g of margarine or butter
- 150-200 g of water
- And a pinch of salt

Potato filling

- 0.8-1 kg of potatoes
- 150-200 g of butter
- 50-100 g of cream
- 1-3 eggs
- A little caraway seeds if you'd like

Carrot filling

- 1.5-2 kg of carrots
- Sugar to taste
- A pinch of salt
- 200-300 g of sour cream
- 1-3 eggs
- A little semolina is optional

The recipe

Step one

- Mix the warm water with butter and salt in a large bowl, then add flour and carefully mix it together. The dough should be firm, but not too hard so you can start making the base of sklandrausis. To start making the base, you'll need to roll out the dough till its about 2,5 mm thick, then you can start making the round shaped foundations.



The recipe

Step two

Start making the potato filling. Boil the potatoes and grate them into a mass, then while stirring it add salt and you can add melted butter or sour cream.

Add 1–3 eggs, and use cumin as a spice. After that your potato filling is done and can be set aside until it's time to fill the forms.



The recipe

Step three

Start cooking carrot filling. For this filling it's pretty much the same process, carrots are cooked and prepared into a smooth mass, to which sugar is added. You can also add sour cream to the carrot mass, and 1-2 eggs. I also like adding a little cinnamon to make it taste mildly sweeter, so if you like you can add about 2 tablespoons of cinnamon.

Mine ended up looking like this



The recipe

Step four

Now we need to finish making the bases of the sklandrausis, take the dough from before roll it out and make round shaped forms, when you've done that you'll need to make the walls, I found this the most difficult part because they just wouldn't stay up and they wanted to fall down, so I tried a new technique, I folded them up and pressed some parts together like a dumpling and that worked perfectly.



The recipe

Step five

This is the easiest part, and the last one as well. You just need to fill the bases with the filling you've made. Start by adding the potato filling and then add the carrot filling, the proportions should be about 1:2 the carrots should be more, top them off by adding some more cumin seeds. Then you can finish up by putting the sklandrauši in the oven at 220 degrees Celsius. They should be done in about 15-30 minutes.

Labu apetīti!





Thank you for your attention!