

Potato dumplings with bryndza cheese (Bryndzové halušky)

Ingredients: 1kg potatoes, milk, 300g all-purpose flour, 300g bacon, 350g bryndza sheep-cheese, sausage, salt



Instructions:

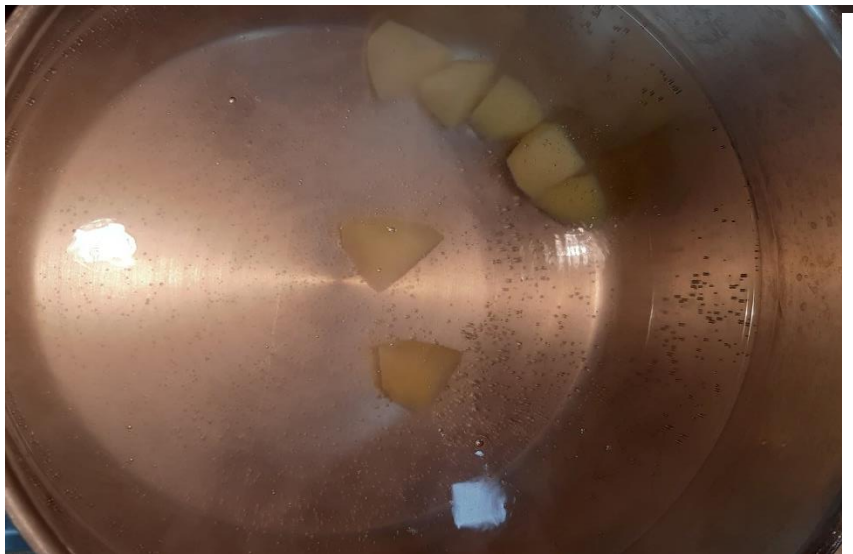
1. Peel the potatoes and dice them, also dice the bacon. Slice the sausage.



2. Put the bacon in a pot and slowly fry it. Same with sausage.



3. Boil water in a large pot and put some of the potatoes in.



4. Shred the remaining potatoes in a food processor.



- Put mixed potatoes in a bowl and gradually add flour (dough should have a consistency of thick paste).



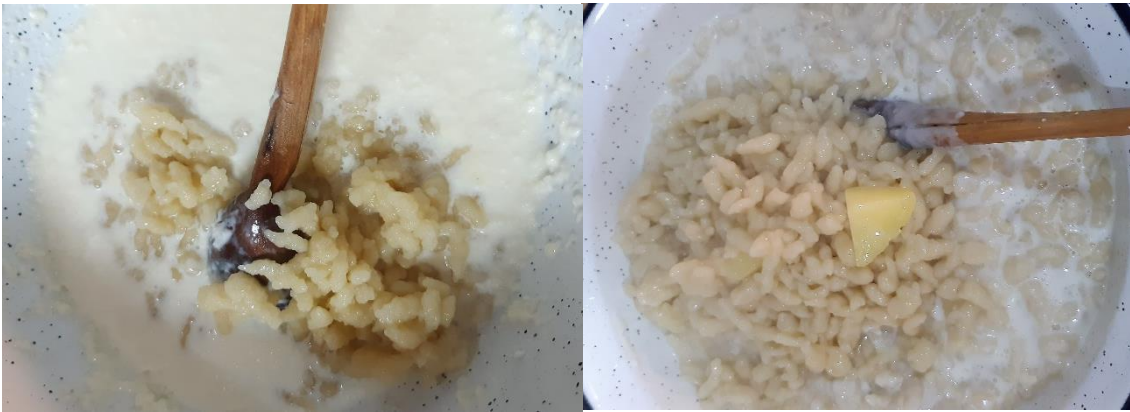
- Crumple bryndza cheese into a big bowl and mix with a little bit of milk.



- From the potato dough make dumplings using dumpling maker.



8. Mix boiled dumpling with bryndza cheese and milk mixture.



9. Serve. At home we usually put fried bacon in final mixture, but that is your choice if you put it in or on. Put sausage on top and enjoy.

