



My Menu

Kacper Szestowicki 6A



1st dish - Žurek

Ingredients

4 servings

1.5 liters of broth or meat stock

400 g smoked pork ribs or bones or smoked or steamed bacon

500 g white sausage (white or steamed)

approx. 250 - 500 ml of žurek (sour rye soup, sourdough) from a bottle

1 - 2 teaspoons of dried marjoram

1 clove of garlic

6 tablespoons of cream 18% or 30% (for soups and sauces)



Žurek - how to make

Boil the broth or broth with the addition of smoked ribs or bones cut into 2-3 parts or bacon cut into 4 parts. Cook for approx. 20 minutes.

Add the raw white sausage, reduce the heat and simmer for about 20 minutes.

Add the soup (preferably gradually, trying the broth) and cook for about 10 minutes. In the meantime, add marjoram and garlic prepared as follows: place the unpeeled garlic in a small pan and roast it for about 10 minutes, then crush it gently.

Remove the soup from the heat. Add the cream and season with salt and pepper if necessary.

Remove the sausage from the soup, cut it into slices, put it back into the pot with the soup (you can bake some of the sausage according to the instructions below).

Serve žurek with boiled egg and bread. Enjoy!



2nd dish - Kluski Śląskie

Ingredients

approx. 500 g of boiled potatoes

potato flour / potato starch

1 egg

salt



Kluski Śląskie - How to make

Peel the potatoes, boil, drain and immediately crush them thoroughly with a press or grind them in a food processor. Cool thoroughly and evaporate.

Place the potatoes on a plate and pat down. Cut 1/4 of the potatoes, remove them and set aside. Pour potato flour into the empty space, in the same amount as the potatoes we removed.

Add the egg and the reserved potatoes, salt everything and combine the ingredients into a smooth dough. Sprinkle with additional potato flour if necessary. Shape into a ball.

Tear off a piece of dough the size of a larger walnut and form a ball in your hands. Use the end of a wooden spoon or your finger to make a small indentation in the center. Set the finished dumplings aside.

Boil salted water in a large pot. Cook the first batch (half) of the noodles as follows: reduce the heat under the pot to a minimum and add the noodles. Keep them in hot water over low heat for about 10 - 12 minutes, stirring gently from time to time. Be careful not to boil the water. This will give the noodles a smooth, not jagged surface.

Fish them out with a slotted spoon onto a plate. Repeat with the other half of the dumplings.

Enjoy!



3rd dish - Chocolate cake

1. Ingredients

80 g butter

100 g dark or dark chocolate
(slightly bitter 50%)

1/2 cup (125 ml) milk

2 eggs

150 g (3/4 cup) sugar

150 g (1 cup) flour

1 teaspoon of baking powder

2. Icing

100 g chocolate (as above)

25 g of butter



Chocolate cake - How to make

Warm the eggs, e.g. in a bowl of warm water. Line the bottom of a small cake tin with a diameter of 21 cm with baking paper and fasten the rim. Preheat the oven to 175 degrees C.

Place the chopped butter and chocolate broken into cubes in a pot, heat over low heat, stirring constantly until the ingredients melt and you obtain a smooth chocolate mass. Remove from heat, add milk and mix.

In a bowl, beat the eggs with sugar (approx. 4 minutes) until fluffy.

Sift the flour into another bowl, add baking powder and mix thoroughly.

Add beaten eggs and chocolate mass to the flour and mix at minimum speed of the mixer or mix with a whisk just until the ingredients are combined into a uniform dough.

Pour them into the cake tin, put them in the oven and bake for about 43 minutes until the stick is dry.

Pour the glaze over it: put the chocolate broken into cubes and the butter into a pot, stirring constantly, heat over low heat until the chocolate melts (or melt in the microwave).

Enjoy!



Thanks for watching

Enjoy your meals!