

## Instructions:

# Baking Sklandrausis, Traditional Vegetable Pies from Suiti

### About:

Sklandrausis is well-known traditional dessert in Latvia. It has been granted “Traditional Speciality Guaranteed” status by the European Commission.

### How to bake:

From the quantity of the mentioned products, you can make 15-20 pies.

#### *Ingredients for dough bases*

- 40-60 g of wheat flour
- 60 g of margarine or butter
- 150-200 g of water
- A pinch of salt

#### *Ingredients for the carrot filling*

- 1.5–2 kg of carrots
- Sugar to taste
  - A pinch of salt
  - 200-300 g of sour cream of your choice
  - 1-3 eggs optional
  - Some semolina, optional

#### *Ingredients for the potato filling*

- 0.8–1 kg of potatoes
- A pinch of salt to taste
- 150-200 g butter of your choice
- 50-100 g cream of your choice
- 1-3 eggs, optional
- Some semolina, optional
- Some cumin seeds, optional

#### *Ingredients for smearing*

- 200–300 g of sour cream
- Sugar to taste
- Ground cinnamon optional
- Cumin seeds optional
- 1-2 eggs optional

## STEPS

### *Step 1*

To make it easier to roll, you can add a little wheat flour to the dough - 40-60 g for the mentioned amount of coarse and/or shot rye flour.

### *Step 2*

Flour is mixed with warm water, to which margarine or butter and salt have been previously added. The dough should be firm, easy to roll, but not too hard. Roll out the finished dough to a thickness of about 1.5-2.5 mm, roll out, press out or cut out round bases with a diameter of 10-15 cm. The edges of the base of the dough are folded up by 1.5-2 cm and the bases prepared in this way are placed on a greased board. The edges should be substantial and stand firmly up.

### *Step 3*

Ready potato filling. Potatoes are boiled and ground (grated) into a homogeneous mass, to which salt is added to taste while kneading. You can add melted butter or cream to the mass, break in 1-3 eggs, cumin can be used as a spice. Part of the boiled potatoes can be replaced with uncooked grated potatoes, on which the excess liquid has been pressed.

#### Step 4

Ready carrot filling. Carrots are boiled and ground into a homogeneous mass, to which sugar is added while kneading. You can also add sour cream to the carrot mass if you want 1-2 eggs. You can also use uncooked grated carrots with excess juice squeezed out for the carrot mass.

#### Step 5

In order for the rouche filling to be better compacted in the rouche, you can add a little semolina when preparing the carrot and potato fillings.

#### Step 6

In the bases made of rye flour, spread the potato mass, on top of it - the carrot mass. The proportions of the filling are the mass of potatoes and carrots in a ratio of 1:2-1:1. The prepared sklandrausi (fresh or semi-finished sklandrausi) is baked in the oven at a high temperature (220-250 °C) until the base of the dough becomes dry (15-30 minutes).

#### Step 7

Spread the finished sklandrausi with sour cream, sprinkle with sugar. Cinnamon or cumin can be sprinkled as a spice.

#### Step 8

A mixture of cream, sugar and egg can also be used for coating. It is prepared by mixing the mentioned amount of sour cream and sugar with 2 eggs. In that case, the sklandrausi should be baked in a hot oven for at least 5 minutes.

