

Belarusian Pastry

Smazhenka

INGREDIENTS (~30 servings)

For the dough:

- 1kg (2lb) all-purpose flour
- 600ml water
- 10g dry yeast
- 1 egg
- 2.5 tbsp vegetable oil
- 1.5 tbsp sugar
- 1.5 tsp salt

For the filling:

- 4 eggs
- 4 tbsp sour cream
- 3 tbsp tomato sauce
- 150g gruyere cheese, shredded

For meaty filling:

- 1lb minced lean beef
- 2 ripe tomatoes

For vegetarian filling:

- ½ cup chopped broccoli, frozen or fresh
- ½ green peas, frozen or fresh
- Salt, pepper

INSTRUCTIONS

- 1) Make the dough. Mix flour and dry yeast together, add warm water, sugar, a pinch of salt, vegetable oil and an egg. Blend the ingredients together until they form a soft pizza-like dough. Dust the mixture with flour, place it in a bowl, and cover the bowl with plastic wrap or a towel and put into a warm place for an hour to let it rise. (I heat the oven till 300F and then turn it off



- and let the dough to stand in the warm oven.)
- 2) Meanwhile, prepare the filling. Whisk together remaining eggs and sour cream until well blended, add salt and pepper to taste. Brown the beef in a pan until cooked, add salt and pepper to taste and diced tomatoes. If using fresh veggies, blanch them for a few minutes in salted water until soft but still crunchy. If using frozen veggies, defrost and cook them as directed on the package.
- 3) When the dough has risen, divide it into golf-sized balls (approximately 30). Place them onto a sheet pan covered with a parchment paper, approximately 5-9" apart, cover with a towel and let them rise for ~30mins.
- 4) When balls have risen, press firmly to make a hole in the middle (I use the bottom of a glass), brush with tomato sauce and put a tablespoon (or more) of filling, pour about a spoon of egg-sour cream mixture and sprinkle with cheese.
- 5) Bake at 400-425F for about 7-12 mins or until golden brown.

Mors (Hot Cranberry Drink)

INGREDIENTS (~30 servings)

- 3 lbs cranberries
- 300ml honey
- 3l water

INSTRUCTIONS

- 1) Puree berries using a blender. Strain the mixture using a sieve or muslin. Reserve the juice, put in the fridge.
- 2) Put the leftovers into a deep pot, add water and bring to boil. Let it cook for 10 mins.
- 3) Let it cool, then add honey and the reserved juice.

