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Polish Cooking Class

November 6, 2010, 11am-1pm

With Joanna



Yellow Pea Soup

Ingredients

water- about 2.5 liters
pea halves-1 lb.
2-3 carrots
parsley(root)-1 piece
bacon-250g.
sausage-250g.
medium potatoes-6-8 pieces
onion-1piece
bay leaf-3-4 pieces
allspice-4-5 pieces
garlic-3-4 teeth
marjoram, salt, pepper

Preparation

Dice the bacon and sausage, and fry in a pan well. Pour into the pot about 2.5 liters of water. Add the allspice, bay leaf, carrots (cut into cubes), parsley, fried bacon and sausage, and peas. Diced onion frying in the pan and add to the soup. Add diced potatoes and garlic. Season the soup with salt, pepper, and marjoram. Soup will be cooling down a bit dense .Enjoy.



Vegetable salad

Ingredients

potatoes-3-4pieces
celery root-1piece
carrots 3-4pieces
parsley root 1piece
eggs 3
apple 1
pickles 4-6 pieces
sweet peas 1 can
corn 1can
green beans 1can
parsley green
salt,pepper
mustard 1 tablespoon
mayonnaise 1cup

Preparation

Rinse potatoes, carrots, celery root, parsley root, and cook in the shell (each separately), cool and peel. Hard boil the eggs, cool and peel. Peel apple, remove the seed slot. Vegetables, apple, pickles, eggs cut into cubes. Peas, corn, green beans drain the lagoons. Mix with mustard and mayonnaise. Season with salt and pepper. Chop parsley, sprinkle the salad. Garnish with mayonnaise, green peas and carrots.



Faworki

Ingredients

2 cups flour
1 tablespoon soft butter
3 eggs yolks
1 whole egg
7 tablespoons sour cream
1 tablespoon spirit vinegar
Oil
Sugar powder

Preparation

Knead the ingredients quite soft and smooth. Cut off small pieces. Thinly roll. Cut shapes. Fry and sprinkle with powdered sugar.