

# Summer in Poland

## **homemade cottage cheese with chives on sourdough bread**

*twarożek ze szczypiorkiem*

1 gallon milk (possibly fresh)  
1220 ml kefir  
bread  
chives  
salt



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1. Boil the milk. Be careful not to burn it.
  2. When it starts to boil take it off from the stove and pour in kefir.
  3. Drain the cheese on a sieve or a linen cloth. It is best the next day.
  4. Serve on sourdough bread sprinkled with salt and chives.

## **beetroot cooler soup**

*chłodnik kurpiowski*

20 beetroots  
15 eggs  
4 fresh cucumbers  
chives  
2 cups sour cream  
2 liter kefir  
1 lemon (for juice)  
salt  
pepper



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1. Bake or boil the beetroots (with the peel). Cut or grate them into fine strips.
  2. Boil the eggs. Cool them and cut them into eighths.
  3. Wash the cucumber, cut into dice. Don't peel.
  4. Chop chives.
  5. Mix kefir, sour cream, lemon juice, chopped chives, salt and pepper with the cucumbers and beetroots.
  6. Cover it and place it in the fridge.
  7. Serve it with hard boiled eggs.

## **potato dumplings with plums**

*knedle ze slivkami*

1	kg	old potatoes
2 ¼	cup	wheat flour
¾	cup	potato flour
2		eggs
1	kg	plums
		cinnamon
		salt
		sugar
		butter
		bread crumbs



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1. Boil potatoes. (you can do it the day before or use potatoes left from lunch/dinner)
  2. Mash potatoes and combine them with flour and eggs. Knead a soft and fluffy dough.
  3. Wash, halve and de-stone the plums.
  4. Roll the dough and cut into 3cm strips. Form each strip into a flat rounded piece. Put some sugar and cinnamon inside a plum and place it on the piece of dough. Glue the dough with the plum inside to form a ball-shaped knedel. Coat it with flour.
  5. Boil water with 2 tsp of salt. Insert knedle, stir from time to time (so they wouldn't glue). Take them out one minute after they come to the top.
  6. In a small pan melt the butter, Brown the bread crumbs. Take it off from the stove.
  7. Add some sugar and cinnamon to the bread crumbs and spread over knedle.

## **young cabbage**

*młoda kapusta*

2		cabbages
4	tbsp	butter
		water
2	tsp	sugar
2	tbsp	salt
2	tbsp	vinegar or lemon juice
1	tsp	pepper
		raisins (optional)



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1. Shred the cabbage.
  2. Put it in the pot and pour hot water over it until the cabbage is covered.
  3. Add salt, sugar, butter.
  4. Simmer until the cabbage is soft.
  5. Open the lid and let the water evaporate.
  6. Season with pepper and vinegar.

**(fake) cold cheese cake**

*sernik na zimno*

2 pkt jello  
½ liter water  
½ liter yogurt  
biscuits  
fresh fruits



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1. Prepare the jelly, mixing the powder with only half of the hot water suggested on the package. Stir it well and make sure it melted.
  2. Let it cool down.
  3. Wash fruits and cut them into small cubes.
  4. Mix the yogurt with fruits and the jelly.
  5. Put biscuits on the bottom of each cup and pour yogurt jelly over it.
  6. Put it in the fridge until it thickens.