



## POST-EASTER FOOD IN A PASTRY CRUST

### INGREDIENTS:

#### *Dough:*

400 g lukewarm water  
15 g yeast  
1 teaspoon sugar  
700-750 g wheat flour  
1 level teaspoon salt

#### *Extras:*

pate  
slices of ham  
white sausages  
hard-boiled eggs  
handful rocket

#### *Sauce:*

tartar sauce or horseradish combined with sour cream

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### PREPARATION:

1. Dissolve yeast and sugar in the water. Add flour, salt and mix and then knead by hand until the dough is smooth and elastic. Form a ball, place it in a bowl, cover with plastic wrap and let stand for 40 minutes in a warm place.
2. Next, divide the dough into 60 g portions, and use a rolling pin to slightly roll out the dough on a surface sprinkled with flour. Put various extras on each piece of dough and wrap it. Glue the edges of the dough carefully together, place on a baking tray lined with baking paper. Allow to rise for another 15 minutes. Bake in a preheated oven for 20-25 minutes at 200°C.
3. Serve with sauce.

Remember: the raw white sausage needs to be



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steamed, not boiled!  
Place in boiling water, cover with a lid.  
Steam for approx. 15 minutes.