



POTATO PANCAKES WITH BACON, MUSHROOMS AND BRYNDZA

INGREDIENTS:

Pancakes:

- 1 pack of Sokolów raw smoked bacon
- 1 small onion
- 2 tablespoons wheat flour
- 2 eggs
- 1 kg potatoes
- salt and pepper
- a few tablespoons of oil

Sauce:

- 1 pack of Sokolów raw smoked bacon
- 500 g of small mushrooms
- 1 onion
- 1 glass of 30% cream
- bunch of parsley
- 80 g bryndza

PREPARATION:

Pancakes:

Peel and grate the potatoes along with the onion. Add eggs, flour and season with salt and pepper to the resulting mixture. Mix everything together. Cut bacon into strips and fry. Add half of the fried bacon to the potato mixture and mix everything together again. Heat oil in a clean pan and fry potato pancakes on it.

Sauce:

In the pan after bacon, fry finely chopped onions. Add mushrooms cut in half to the onions. Fry the whole thing together for about 5 minutes. After this time pour cream over the mushrooms and add the rest of the fried bacon. Fry everything together another 5 minutes, at the end add finely chopped parsley.



POTATO PANCAKES WITH BACON, MUSHROOMS AND BRYNDZA

Serve the potato pancakes with mushroom sauce
and crumbled bryndza.