

Technological map : **Sklandrauši** (15 pcs.)

Dough preparation:

No.	Ingredients	Unit	Amounts
1	Rye flour	kg	0,225
2	Butter 82%	kg	0,100
3	Water	kg	0,060
4	Sugar	kg	0,020
5	Egg	pcs./ kg	1/2 /0,020
6	Salt	kg	0,005

The butter for the dough should be soft, but not melted.

Wheat flour is mixed with sugar and salt. Then add butter and a beaten egg and water.

Everything was kneaded in a homogenous dough. Wrap the dough in cling film and put it in the fridge for 30 minutes.

Potato filling preparation:

No.	Ingredients	Unit	Amounts
1	Potato	kg	0,380
2	Milk 2%	kg	0,090
3	Butter 82%	kg	0,010
4	Salt	kg	0,001

Rinse the potatoes

Boil the potatoes with their skins on and peel them while they are hot.

Rub hot potatoes through a sieve.

The milk is heated.

Add butter to heated milk.

Milk with butter is added to the mashed potatoes, and mix everything together.

Add salt at the end.

Place the finished filling in a pastry bag.

Carrot filling preparation:

No.	Ingredients	Unit	Amounts
1	Carrot	kg	0,440
2	Sour cream 20%	kg	0,025
3	Sugar	kg	0,025
4	Egg	pcs./ kg	$\frac{1}{2}$ / 0.030
5	Wheat flour	kg	0,008
6	Semolina	kg	0,008
7	Salt	kg	0,001

Carrots are boiled, then cooled and grated on a fine grater or blended.

Add sugar, cream, semolina, flour, egg, salt to the carrots and mix everything.

Place the finished filling in a pastry bag.

Glaze preparation:

No.	Ingredients	Unit	Amounts
1	Sour cream 20%	kg	0,070
2	Sugar	kg	0,070

For the glaze, mix sugar and cream together.

Sklandrauši preparation:

The rye dough is rolled out to a thickness of 0.5 cm.

Take a round metal mold with a diameter of 9-10 cm and squeeze out the circles.

Fold a small edge from the circles with your fingers.

Arrange the base threads of the dough on a baking sheet.

First, fill the base with potato mass and top with carrot mass.

Sklandraušus are baked in the oven at a temperature of +200 °C for about 15-20 minutes.

Finished hot products are covered with glaze.

