

BACON PIES

Amount **1** (10 pcs)

DESCRIPTION Meat pie with filling. It consists of yeast dough and is filled with meat and onions.

DOUGH		
Ingredients	Amounts	Unit
Flour	240	g
Milk	110	g
Fresh yeast	20	g
Butter	40	g
Salt	4	g
Sugar	30	g
Eggs M	1	pcs
SHAPING		
Wheat flour	20	g

Equipment: oven, spatula, a sieve for sifting flour, proofing cabinet, pastry brush, wooden spoon, tablespoon, teaspoon, baking paper, boiling pot, metal bowl, plastic wrap, cutting board, knife, baking pan, oven rack

Dough preparation:

1. Grind the yeast, add a teaspoon of sugar, warm milk and a tablespoon of flour.
2. Stir everything into the consistence of porridge and store in a warm place.
3. Heat butter, sugar, salt and stir till butter has melted.
4. When the butter has melted, remove the boiling pot from the heat and sift the flour through a sieve, add yeast and buttermilk, stir with a wooden spoon.
5. Continue stirring until the dough has reached the consistency of thick cream.
6. When the dough is thick enough, continue kneading with your hands until the dough is smooth, shiny and springs back from your hands. Knead with both palms for about 10 minutes.
7. Remove the dough from the surface with a spatula and shape it into a ball.
8. Place the dough in a metal bowl, cover with plastic wrap and leave in proofing cabinet at 35 °C.

FILLING		
Ingredients	Amounts	Unit
Smoked pork breast	100	g
Onions	30	g
Ground black peppe	2	g

The Filling:

While the dough is rising, prepare the filling: finely chop the meat. Add a pinch of pepper. Chop the onion and add it to the meat.

FINISHING TOUCHES		
Ingredients	Amounts	Unit
Egg M	1	pcs

The final product:

1. The dough is ready when it has doubled in its size
2. Take the dough and roll it out with your hands. Divide it into equal parts (one part weighs 38 g).
3. Roll out the dough in the shape of round balls.
4. Flatten out the dough balls. Add 1.5 (one and a half) tea spoons of meat filling.
5. Use baking paper for the pan. Press the edges of the pie with your fingers and place on the pan (folding facing the pan).
6. Beat one egg and mix until smooth consistency. And brush over the pie. It will make patties golden brown and shiny.
7. Put the pan in pre-heated oven and bake at 220 degrees for 10 minutes until the patties turn golden brown.
8. After taking patties out of the oven, let them cool down.