

Knedlyki (similar to gnocchi)

recipe of Ukrainian traditional dish



For this master-class

You need following ingredients:

- 🥄 Potatoes, 500 g
- 🥄 Chicken egg, 1 pc
- 🥄 Parmesan or other hard cheese, 30 g
- 🥄 Flour, 100 g



COOKING TECHNOLOGY:

- 🥄 Boil the potatoes, cool, peel them
- 🥄 Crush with a fork, add all other ingredients and mix well, making a dough.
- 🥄 Shape into small pieces with your hands or with a fork.
- 🥄 Cook in salted boiling water for 5 minutes.
- 🥄 Serve the dumplings with your favorite sauce!
- 🥄 Bon appetit!

MACHKA: MUSHROOM SAUCE








GOOD WITH BANOSH, KNEDLYKI AND VARENYKI WITH POTATOES

recipe of Ukrainian traditional dish







For this dish

You need following ingredients:

-  Dried mushrooms, 20 g
-  Fresh mushrooms, 200 g
-  White wine, 20 g
-  Onions, 100 g
-  Salad/Greens, 20 g
-  Broth, 50 g
-  Cream / sour cream, 150 g

COOKING TECHNOLOGY:

-  Soak dry mushrooms in 200 g of water for 60 minutes, drain the water through a fine sieve and leave, chop the mushrooms finely
-  Put the onion in a medium-heated frying pan and cook for 5 minutes until it becomes bright, add fresh mushrooms and continue for another 5 minutes
-  pour in the water in which the mushrooms were infused, add wine, evaporate over high heat until a maximum of 100 g of liquid remains
-  add the cream and meat broth, boil the sauce until slightly thickened for 2-3 minutes, add the herbs and serve. This sauce is good for banosh and salted varenyki.

