



Hungarian Dobos Torte and Polish Pierogi.



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Polish Pierogi.

Delicious dumplings, can be filled with a multitude of your favourite sweet or savoury fillings. Use up leftovers or create your own great tasty mixtures. Proof that there are no real borders in cooking, the dough is almost identical to Gyoza dough for Asian dumplings.

Ingredients

3 C (450gms) Bread flour	good pinch of salt	1 T full fat sour cream
1 C boiling water		

Filling Ingredients

4-5 large potatoes	6-8 spring onions	approx. 1 C cheese
1 brown or red onion	3 slices of bacon	

To Make the Dumpling dough.

1. Measure the flour, salt and sour cream into a food processor (or bowl if you have no processor, mix the dough with a fork or spoon, until smooth).
2. While the processor is running on a low speed, pour the boiling water down the chute.
3. Keep whizzing until the dough is a ball.
4. Tip dough out, knead until smooth, place in a freezer bag, leave to rest for 30 mins.

To Make the Filling.

5. Prick the potatoes all over with a fork or sharp knife.
6. Microwave on high, until soft and squishy.
7. Cut in half and place cut side down in a potato ricer with fine mesh, press through and discard the skin. Repeat with the rest of the potatoes. (or rub through a drum sieve).
8. Mix in the finely sliced spring onions and chopped cheese. Add salt and pepper to taste.

Make Pierogi.

9. Roll the dough out very thinly, on a floured bench/mat.
10. Use a pierogi/ravioli maker or dumpling maker or cut out rounds using a cookie cutter.
11. Place small balls of filling in the centre, brush the edges with water, fold in half and press the edges well to seal.
12. Lay on a flour dusted tray, while you make more. Cover with a tea-towel. Can be frozen.
13. To cook, drop a few pierogi at a time into a large pot of salted, rapidly boiling water.
14. The dumplings will rise to the surface after a short time, stir a little to keep separate.
15. Leave to cook a minute or two more, then lift out with a slotted spoon, to drain.
16. Can be eaten straight away, but are more often served after frying on each side, till brown and crispy.
17. Top with fried onion and bacon and serve with a dollop of sour cream.

The Toffee Topping.

Ingredients

250gms soft fondant icing	1 T water	30gms butter
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1. Heat the fondant/water in a saucepan, until boiling and golden, add in the butter.
2. Remove from heat, spread the toffee over one good layer of sponge.
3. Pour remaining toffee over roasted hazelnuts. When set, crunch in processor.

Dobos Torte

A wickedly delectable Hungarian Dessert cake. This is a somewhat rich and lemony sponge, not quite as light and dry as normal sponges. Makes 2 cakes in 8" (20cm) tins.

Ingredients

4 large (800gm) eggs	pinch of salt	¾ C caster sugar
¼ C custard powder	¾ C S.R. Flour	2 t vanilla essence
Zest of a lemon	40gms melted butter (optional)	

1. Warm the eggs by putting them in very warm water for a couple of minutes.
2. Melt the butter, so it can cool a bit before being needed.
3. Prepare 2 deep cake tins. Grease only the bases, then line bases with baking paper/mat.
4. Sift together the custard powder and S.R. flour - twice.
5. Beat the eggs and salt for a couple of minutes, until very thick.
6. Slowly add in the sugar, beating for 8-10 mins, until you can lift the beaters and form a **very** thick figure eight across the top of the mixture - "ribbon stage".
7. Sift in the dry ingredients, add the lemon zest, and using a whisk, gently but thoroughly fold into the egg mixture.
8. Very carefully dribble the butter over the mixture and fold through. Pour into cake tins.
9. Bake for 15-20 mins until golden & springs back when pressed. Leave in tin a few mins.
10. Run a sharp thin knife around the edges to release the cake.
11. Tip out onto a tea-towel on a cooling rack. Leave upside down, cover with the tea-towel.
12. Leave cake overnight or place in freezer for an hour before cutting into layers.

Chocolate Buttercream filling.

Ingredients -add extra flavouring to suit your own taste, such as kahlua, rum, orange/lemon.

300gms dark choc buttons	175gms slightly softened butter	½ C whipping cream
2 t vanilla essence	3 T soft icing sugar	

1. In a small microwave safe bowl or jug, melt the chocolate buttons, stir until smooth.
2. Using electric beaters, beat the butter until light.
3. Beat the melted chocolate into the butter. Beat in cream, vanilla essence and icing sugar.

To Assemble the Torte.

1. Slice both the cakes into 2-3 layers. Make the toffee.
2. Select the best looking slice of one of the cakes and use crust side up.
3. Remove the toffee from the heat, let bubbles settle, pour over the top of the cake base, spread with a greased spatula to cover the cake slice.
4. While the toffee is still soft, run a sharp knife through butter, use to cut through the toffee in 8-16 pie wedges. Leave to set.
5. Join the other layers with the buttercream, saving at least half for sides and piping.
6. Spread the reserved buttercream around the outside and top of the layer cake.
7. Pipe stars around the top of the cake, sprinkle the top or sides of the cake with crunched up Hazelnut praline.
8. Place the toffee wedges in a windmill pattern on the top of the cake, leaning each wedge against a buttercream star.