

What to prepare before class:

3. Halusky 2024

Halušky with Bryndza Cheese Substitution

4 servings

Ingredients:

Halušky batter:

2 LB of potatoes (Amount before peeling, I usually round up the number of potatoes and end up using a couple of OZ more in order to prevent food waste.)

2 large eggs

½ TSP of salt

2 ½ cups of all-purpose flour

Bryndza cheese substitution with bacon:

1 LB of feta cheese – crumbled and drained (buy crumbled or crumbled right before usage)

¾ cup of sour cream – adjust if needed

½ TSP of ground pepper

Optional **1 LB** of bacon - diced *

1 TBSP of frying oil - adjust if needed

* Skip for a vegetarian option

Optional final touch:

Chives – finely chopped

Parsley – finely chopped

Tools:

Chef's Knife & Cutting Board

Measuring Spoons & Measuring Cups

Peeler

Box Grater or Kitchen Mixer with Grater Attachment or Food Processor

Immersion Blender or Food Processor or Blender

Large Mixing Bowls (about 8 QT or more)

Kitchen Mixer with Whisk Attachment or hand mixer

Large Sauce Pan or Medium Pot (about 6 QT)

Large Fry Pan or Large Sauté Pan (12" or more)

Wooden Spoon or High-Temperature Silicone Spatula

Halušky/Spaetzle Press or Colander (with Holes about ¼")

Fine Strainer

Colander in the mixing bowl (to let water from halušky drip in after cooking)

Additional Preparation steps:

No additional preparation steps are needed.

Please let me know if you have any questions: tom@cookinghub.com