

Recipes:

4. Lokše 2024

Lokše with Bryndza Cheese Substitute and Bacon

6 large lokše (6 servings)

Note: sg. lokš, pl. lokše

Ingredients:

Lokše dough:

About **2 LB** of potatoes *

2 ½ cups of all-purpose flour

¼ TSP of salt

Brushing mixture:

¼ cup of Extra Virgin Olive Oil

5 cloves of garlic – peeled, whole

Cheese Toppings:

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

Other Lokše Toppings:

2 TBSP of frying oil - adjust if needed

2 Onions – peeled and sliced

1 LB of bacon - diced *

* Skip for a vegetarian option

Final Touch:

About **¼ cup** finely chopped chives

Pinch of salt

Pinch of pepper

* The amount of the potatoes includes skin and is approximate. Always use a little more potato than less. I prefer to use Russet potatoes, but other kinds of potatoes would work, too.

Tools:

Measuring Spoons & Measuring Cups
Chef's Knife and Cutting Board
Large saucepan or medium pot (about 6QT)
Kitchen mixer with a whisk attachment
Silicone spatula
Measuring Pitcher or Small Glass/Ceramic Mixing Bowl
Immersion Blender or Food Processor
Silicone brush
Large Fry or Saute pan
Wooden Spoon or heatproof silicone spatula
Colander
Paring knife
Box Grater
Large mixing bowl (about 8 QT or more)
Dough Cutter or Sharp Knife
Rolling Pin
Lager nonstick fry pan (with a diameter of about 12" or more)
Thongs

Directions:

Already prepared:

1. Potato preparation:

Note: Cook potatoes with the peel on, and when fully cooked and cooled, you are going to peel them and then process them further.

- 1.1. Thoroughly rinse **2 LB** of potatoes under cold water to remove surface dirt.
- 1.2. Place into a pot, add enough water to make sure that all potatoes are fully immersed, and then place them on a high-heat burner and cover with a lid.
- 1.3. Bring to a boil, then reduce heat to medium and cook until fully cooked (the exact cooking time depends on the kind and size of potatoes).

Tips & Notes:

- The most common cooking time will be 30 minutes. However, given these parameters, it can be cooked between 20 – 60 minutes.

- To ensure that potatoes are fully cooked, place a fork in the center – if the fork goes in smoothly and without significant resistance (just as it would when you are eating side potatoes), your potatoes are cooked.
- If you are still not sure, cook the potatoes a little bit longer – slightly overcooked potatoes will do the job well, too.

1.4. When cooked, let them fully cool for later steps (before peeling) on the countertop.

Tip:

You can speed up the process by immersing them in cold water.

Start here:

2. **Brushing mixture:**

2.1. Place into a measuring pitcher:

½ cup of Extra Virgin Olive Oil

5 cloves of garlic – peeled

Process until smooth using an immersion blender.

2.2. Set aside for a later step.

3. **Cheese toppings:**

3.1. Place into a kitchen mixer with whisk attachment:

1 LB of feta cheese – crumbled and drained

¾ cup of sour cream – adjust if needed

½ TSP of ground pepper

Process at high speed until combined and smooth (usually about 2 – 3 minutes).

Note:

Based on the consistency of the feta, some crumbles can be present even after extensive processing – it will not be a problem.

3.2. Leave it in a mixing bowl for later steps.

4. **Sauté onion & bacon:**

Notes:

- Slovaks and Czechs like their bacon less cooked than Americans, so for that reason, we are going to start with cooking the onion and then add the bacon.

- If you prefer crispy bacon, consider reversing the steps and starting with the bacon, or even consider cooking the bacon and onion in separate pans to control how you cook each.

4.1. Preheat a sauté pan on medium-high heat with **2 TBSP** of frying oil and add:

2 sliced onions – sliced

Sauté with occasional stirring until the onions are glossy and slightly seared (usually about 3-4 minutes).

4.2. Then add:

1 LB of bacon - diced

Sauté with constant stirring for about 3-4 minutes.

4.3. Leave it in the pan, cover with a lid or tinfoil, and put aside for a later step.

Tip: If the bacon and onion cool down, briefly reheat them in the pan before serving.

5. **Lokše dough:**

5.1. Peel potatoes by hand or optionally use a paring knife for parts that are hard to peel. Dispose of the peel.

5.2. Use a box grater (the side with fine holes) to shred the potatoes. Shred them into the large mixing bowl.

Tip: For pieces that cannot be shredded– too small or falling apart – simply smash with your hand and add into the bowl.

5.3. Then add:

2 ½ cups of all-purpose flour

¼ TSP of salt

5.4. Process by hand until a not sticky dough is formed (usually about 5 – 6 minutes).

Important:

- Do not process the dough in a kitchen mixer or food processor, as it will become over-processed.
- Over-processing will require significantly more flour, impacting the flavor by diminishing the potato flavor.

- Do not add extra flour.

6. Form lokše:

Notes:

- You can form all lokše and then start cooking them individually. Or you can form them and cook them while continuing to form others, as I do. This takes some practice, but it speeds up the process.
- Work on a floured surface.

6.1. Place the dough on a floured surface and separate it into 6 even pieces using a dough cutter or knife (no need to be exact).

6.2. Then, using a rolling pin, roll each piece until you reach a circle with a diameter of about 12 inches or more if you have a large pan (the circle doesn't need to be perfect).

7. Cooking:

Notes:

- Do not use any oil for cooking.
- Cook each lokše one by one.

7.1. Preheat a non-stick frying pan over medium-high heat.

7.2. Take each lokše, try to dust off the excess flour without ripping it, and then place it in a pan.

Tip: The best way to transfer the formed lokše to the pan is to roll it onto the rolling pin and then unroll it onto the pan.

7.3. Cook until the side touching the pan is done – it will have a nice color with brown marks (usually about 1-3 minutes, but it can take less or more).

7.4. Then carefully turn using tongs.

7.5. While still in the pan, brush with the brushing mixture and cook until the other side is done.

7.6. When done, place the lokše on a plate and repeat with the remaining lokše - keep them piled to keep them warm.

8. Assemble & serve:

8.1. Place each lokše on a plate.

Tips:

- If the lokše has cooled down, gently reheat them in the microwave.
- You can even reheat all the lokše piled together.

8.2. Spread about 1/6 of the cheese topping over the entire surface.

8.3. Sprinkle with about 1/6 of the sauteed bacon and 1/6 of the sauteed onion

8.4. Finally, gently sprinkle with chives, salt, and pepper.

8.5. Serve opened or rolled, based on your preference.

Lokše with Cheese & Garlic

6 large lokše (6 servings)

Note: sg. lokš, pl. lokše

Ingredients:

Lokše dough:

About **2 LB** of potatoes *

2 ½ cups of all-purpose flour

¼ TSP of salt

Brushing mixture:

¼ cup of Extra Virgin Olive Oil

5 cloves of garlic – peeled, whole

Toppings:

1–2 cups of shredded cheese of your choice (I prefer finely shredded Mexican blend)

Pinch of salt

Pinch of pepper

* The amount of the potatoes includes skin and is approximate. Always use a little more potato than less. I prefer to use Russet potatoes, but other kinds of potatoes would work, too.

Tools:

Measuring Spoons & Measuring Cups
Chef's Knife and Cutting Board
Large saucepan or medium pot (about 6QT)
Measuring Pitcher or Small Mixing Bowl
Immersion Blender or Food Processor
Silicone brush
Colander
Paring knife
Box Grater
Large mixing bowl (about 8 QT or more)
Dough Cutter or Sharp Knife
Rolling Pin
Lager nonstick fry pan (with a diameter of about 12" or more)
Thongs

Directions:

Already prepared:

1. **Potato preparation:**

Note: Cook potatoes with the peel on, and when fully cooked and cooled, you are going to peel them and then process them further.

- 1.1. Thoroughly rinse **2 LB** of potatoes under cold water to remove surface dirt.
- 1.2. Place into a pot, add enough water to make sure that all potatoes are fully immersed, and then place them on a high-heat burner and cover with a lid.
- 1.3. Bring to a boil, then reduce heat to medium and cook until fully cooked (the exact cooking time depends on the kind and size of potatoes).

Tips & Notes:

- The most common cooking time will be 30 minutes. However, given these parameters, it can be cooked between 20 – 60 minutes.
 - To ensure that potatoes are fully cooked, place a fork in the center – if the fork goes in smoothly and without significant resistance (just as it would when you are eating side potatoes), your potatoes are cooked.
 - If you are still not sure, cook the potatoes a little bit longer – slightly overcooked potatoes will do the job well, too.
- 1.4. When cooked, let them fully cool for later steps (before peeling) on the countertop.

Tip:

You can speed up the process by immersing them in cold water.

Start here:**2. Brushing mixture:**

2.1. Place into a measuring pitcher:

½ cup of Extra Virgin Olive Oil

5 cloves of garlic – peeled

Process until smooth using an immersion blender.

2.2. Set aside for a later step.

3. Lokše dough:

3.1. Peel potatoes by hand or optionally use a paring knife for parts that are hard to peel. Dispose of the peel.

3.2. Use a box grater (the side with fine holes) to shred the potatoes. Shred them into the large mixing bowl.

Tip: For pieces that cannot be shredded – too small or falling apart – simply smash with your hand and add into the bowl.

3.3. Then add:

2 ½ cups of all-purpose flour

¼ TSP of salt

3.4. Process by hand until a not sticky dough is formed (usually about 5 – 6 minutes).

Important:

- Do not process the dough in a kitchen mixer or food processor, as it will become over-processed.
- Over-processing will require significantly more flour, impacting the flavor by diminishing the potato flavor.
- Do not add extra flour.

4. Form lokše:

Notes:

- You can form all lokše and then start cooking them individually. Or you can form them and cook them while continuing to form others, as I do. This takes some practice, but it speeds up the process.
- Work on a floured surface.

4.1. Place the dough on a floured surface and separate it into 6 even pieces using a dough cutter or knife (no need to be exact).

4.2. Then, using a rolling pin, roll each piece until you reach a circle with a diameter of about 12 inches or more if you have a large pan (the circle doesn't need to be perfect).

5. Cooking:

Notes:

- Do not use any oil for cooking.
- Cook each lokše one by one.

5.1. Preheat a non-stick frying pan over medium-high heat.

5.2. Take each lokše, try to dust off the excess flour without ripping it, and then place it in a pan.

Tip: The best way to transfer the formed lokše to the pan is to roll it onto the rolling pin and then unroll it onto the pan.

5.3. Cook until the side touching the pan is done – it will have a nice color with brown marks (usually about 1-3 minutes, but it can take less or more).

5.4. Then carefully turn using tongs.

5.5. While still in the pan, brush with the brushing mixture and cook until the other side is done.

5.6. When done, place the lokše on a plate and repeat with the remaining lokše - keep them piled to keep them warm.

6. Assemble & serve:

6.1. Place each lokše on a plate.

6.2. Salt and pepper it.

- 6.3. Sprinkle with about the part of the shredded cheese.
- 6.4. Roll it up.

Sweet Lokše

6 large lokše (6 servings)

Ingredients:

Lokše dough:

About **2 LB** of potatoes *

2 ½ cups of all-purpose flour

¼ TSP of salt

Brushing mixture:

¼ cup of Extra Virgin Olive Oil

Toppings:

1 – 2 cups of preserves of your choice (plum is my favorite).

Confectioners' sugar

* The amount of the potatoes includes skin and is approximate. Always use a little more potato than less. I prefer to use Russet potatoes, but other kinds of potatoes would work, too.

Tools:

Measuring Spoons & Measuring Cups

Chef's Knife and Cutting Board

Large saucepan or medium pot (about 6QT)

Measuring Pitcher or Mixing Bowl

Silicone brush

Paring knife

Box Grater

Large mixing bowl (about 8 QT or more)

Dough Cutter or Sharp Knife

Rolling Pin

Lager nonstick fry pan (with a diameter of about 12" or more)

Thongs

Silicone spatula

Directions:

Already prepared:

1. Potato preparation:

Note: Cook potatoes with the peel on, and when fully cooked and cooled, you are going to peel them and then process them further.

- 1.1. Thoroughly rinse **2 LB** of potatoes under cold water to remove surface dirt.
- 1.2. Place into a pot, add enough water to make sure that all potatoes are fully immersed, and then place them on a high-heat burner and cover with a lid.
- 1.3. Bring to a boil, then reduce heat to medium and cook until fully cooked (the exact cooking time depends on the kind and size of potatoes).

Tips & Notes:

- The most common cooking time will be 30 minutes. However, given these parameters, it can be cooked between 20 – 60 minutes.
 - To ensure that potatoes are fully cooked, place a fork in the center – if the fork goes in smoothly and without significant resistance (just as it would when you are eating side potatoes), your potatoes are cooked.
 - If you are still not sure, cook the potatoes a little bit longer – slightly overcooked potatoes will do the job well, too.
- 1.4. When cooked, let them fully cool for later steps (before peeling) on the countertop.

Tip:

You can speed up the process by immersing them in cold water.

Start here:

2. Brushing oil:

- 2.1. Place into a measuring pitcher:

½ cup of Extra Virgin Olive Oil
- 2.2. Set aside for a later step.

3. Lokše dough:

- 3.1. Peel potatoes by hand or optionally use a paring knife for parts that are hard to peel. Dispose of the peel.

3.2. Use a box grater (the side with fine holes) to shred the potatoes. Shred them into the large mixing bowl.

Tip: For pieces that cannot be shredded– too small or falling apart – simply smash with your hand and add into the bowl.

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2 ½ cups of all-purpose flour

¼ TSP of salt

3.4. Process by hand until a not sticky dough is formed (usually about 5 – 6 minutes).

Important:

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- 5.5. While still in the pan, brush with the brushing oil and cook until the other side is done.
- 5.6. When done, place the lokše on a plate and repeat with the remaining lokše - keep them piled to keep them warm.

6. Assemble & serve:

- 6.1. Place each lokše on a plate.

Tips:

- If the lokše has cooled down, gently reheat them in the microwave.
- You can even reheat all the lokše piled together.

- 6.2. Spread about part of the preserve over the entire surface.
- 6.3. Roll it up.
- 6.4. Dust with confectioners' sugar just before serving.

Disclaimer:

All steps in this recipe are just suggestions, and the author and/or publisher of this recipe is not responsible for the following:

- outcome of preparation
- any health risk related to the incorrect handling of food and/or not following USDA recommendations, such as but not limited to, following the minimum safe serving temperatures
- provide health and dietary advice to readers
- safety during preparation, including incorrect handling of equipment and the equipment's suitability for food preparation, improper cooking techniques, sourcing of ingredients, and anything related to the preparation and consumption of the products of this recipe

All readers are responsible for evaluating if the recipe and its' ingredients and steps fit with their dietary restrictions and can adjust accordingly.