

## 4. Lokše 2024

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### Important:

- We will prepare 3 kinds of Lokše.
- The dough for all 3 is the same.
- If you want to cook the full amount of each recipe, you will need 2 LB of potatoes (one batch) for each, which would mean 6 LB (3 batches)
- I will be preparing only two batches, which will require 4 LB of potatoes. I intend to prepare a regular amount of toppings (so I will have a little more toppings than I need).
- You can follow what I will do, prepare just one batch, or prepare 3 batches. Keep in mind that Lokše are great as leftovers when making this decision.
- **About half an hour or an hour before the class, start cooking your potatoes** (that will be the only cooking task before class).
- If you are unsure how long to cook potatoes according to the recipes, choose regular-size russet potatoes and cook them for exactly 30 minutes in boiling water.

Here are the directions for cooking potatoes **for one batch** (I will double it to have potatoes for 2 batches):

### 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.

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## 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

Additional Preparation steps:

No additional preparation steps are needed.

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## 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

Additional Preparation steps:

No additional preparation steps are needed.

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## 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

Additional Preparation steps:

No additional preparation steps are needed.

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Please let me know if you have any questions: [tom@cookinghub.com](mailto:tom@cookinghub.com)

