



We went to Poland again last night. Apparently this roughly translates as Little Hooves. The description doesn't do them justice!

Ingredients:-

3 Large Potatoes, cooked, cooled and mashed
1 Large Egg
50g of Cornflour
50g of Rice Flour
50g of Tapioca Flour
½ Tsp of Salt
3 Cloves of Garlic, minced
1 Onion, Diced
200g of Mushrooms, sliced
2 Rashers of (Home cured) Dry Cured Bacon
4 Kielbasa, chopped diagonally
200g of Sauerkraut
Oil to fry

Method:-

- (1) Add the mashed Potatoes, Egg, Flours and Salt to a bowl.
- (2) Knead together to form a dough.
- (3) Roll out on a floured surface into a thick Sausage shape.
- (4) Cut at an angle into about 1 ½ inch pieces.
- (5) Bring a large pan of salted water to the boil and add the Kopytka in batches.

- (6) Allow to simmer for 5 minutes until they float to the surface.
- (7) Remove and set aside.
- (8) In a frying pan heat Oil and add the Onions, frying until softened.
- (9) Add the Garlic, Bacon, Kielbasa and mushrooms & fry for a further 3 to 4 minutes, until the Bacon is crisp.
- (10) Add in the Kopytka and fry until golden brown.
- (11) Stir in the drained Sauerkraut and cook for a further minutes or so.

We're fortunate to have a Continental Shop within sight here. So the Polish Smoked Sausages (Kielbasa) and Sauerkraut with easy to get hold of and remarkably cheap.