

“KOLACZYKI”/ CABBAGE PASTRIES

(Serve as an hors d'oeuvre or as a side to Borscht)

Ingredients

Pastry Dough:

10.5 oz Wheat Flour

0.75 oz Yeast

¼ cup lukewarm Milk

1.5 oz Butter.

2 Eggs (yolks and whites separate)

1/3 tspn Salt

Filling:

1 small head of Cabbage

2 oz Lard

1 medium Onion

Salt and Pepper to taste

1.75 oz shredded yellow Cheese (or Goat Cheese)

1 Egg

Pastry Dough:

Dissolve the yeast in the lukewarm milk then combine with the flour, softened butter, egg yolks, and salt. Mix well by hand or with a mixer and knead until the dough no longer sticks to your hands or the bowl. Set the dough aside for 1-1.5 hrs or until it doubles in size. Separate the dough into small 1 oz buns and arrange on a buttered baking pan about 2 inches apart. Set aside again for 30-45 minutes until the buns rise some more. Create a dimple in each bun by pressing lightly in the center with your finger. Beat the egg whites and brush each of the buns. Place the filling in each dimple.

Filling:

Preheat oven to 350 deg F. Quarter the cabbage, cover with water in a pan, and boil for 15 minutes. Let cool, then dice very fine. Dice the onion as well and saute, along with the cabbage, in the lard over medium heat. Season with salt and pepper to taste. Add the shredded cheese and egg. Mix well and place an equal, small amount in each bun dimple. Brush with beaten egg whites and bake until nicely browned.

