

SHORTCRUST PASTRIES FOR BORSCH

(Old-fashioned Polish Recipe)

Ingredients

SHORTCRUST PASTRY DOUGH:

7 oz Flour
4 oz Butter
1 Egg or 2 Egg Yolks
1 tbspn Sour Cream
½ tspn Salt

FILLING:

2-3 oz Dried Mushrooms
1 small Onion
1 Egg
1 tbspn Bread Crumbs
Salt and Pepper to taste

Filling: Boil the dried mushrooms in a small amount of water until they are soft and then thinly slice them. The water used for boiling the mushrooms can be saved and used to make borsch. Dice the onion and sautee in butter. When the onion softens, add the mushrooms and the bread crumbs. Mix in one egg and season with salt and pepper.

Shortcrust Pastry Dough: Preheat oven to 350 deg F. Combine all the ingredients on a cutting board and cut the butter in, thoroughly chopping until you have a crumb like mixture. Knead the dough and set it aside in a cool place for 30 minutes. Roll the dough out very thin and use a small wine glass to cut out circles. Place a spoonful of the filling onto each circle, fold each circle over in half and pinch the edges to close. Place the pastries on a cookie sheet and bake until they are golden in color.

