



ES Mūžizglītības programmas

**Comenius daudzpusējais projekts „The treasure chest and ICT or ICT in reading and writing”**

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## **Pīrāgi (bacon rolls)**

This is one of the most traditional Latvian staple, consumed in every major Latvian festivity.

### **Ingredients**

- Yeast dough

### **Filling:**

- smoked bacon
- onions
- black pepper

### **Preparation method**

Prepare the filling by cutting the bacon and onions into cubicles and mix those with ground pepper.

You will need freshly prepared Yeast dough. Put the dough on the table, use the fingers to press one corner of the dough flat until you get ~4x4cm surface (0.5cm width), put on the surface 1/2 teaspoon of filling and roll it up - lift the front edge of dough over the filling and press to the far end of the surface. Use a glass to squeeze off a half-moon shaped roll - you have made the first Pīrādziņš. Repeat the activity until all dough and filling is used up.

Put Pīrādziņi on the pan and let them rise before the baking. Bake until ready.