

# Keri's Latvian Piragi

(Or 'pirags', as we say, having anglicised the plural).  
I found this recipe online and it belongs to a Latvian family.  
I have added a few of my own changes and notes.



## Timings:

- Prep Time: 2 hours ish
- Cook Time: 15 minutes ish
- Makes approx. 28 piragis

## Ingredients

### Dough:

500 gm Plain Flour  
1 teaspoon Salt  
15 gm (2 x 7g sachet) Dry Yeast  
2 teaspoons Sugar  
300 ml Milk  
200 gm Butter  
200 gm Sour Cream

### Filling:

500 gm Streaky Bacon (I tend to use at least 600g tbh, which is two supermarket packs. I usually use the smoked version).

1 Onion

Salt & Pepper to taste \*\*Note, you need a lot of pepper as about 1/2 will disappear when being cooked in oven. I don't tend to add salt as the bacon brings enough saltiness.

### Glazing:

1 Egg

# Preparation

Sift flour and salt into a mixing bowl.

Warm 150 ml of the milk in microwave for 20 seconds or so until blood temperature. Or gently in a pan on the hob.

Add the sugar and yeast to the warmed milk, stir and cover with a saucer or little plate.

Leave to stand for 10 minutes.

Melt the butter and the remaining 150 ml of the milk together. Either briefly in the microwave or in a pan on the hob. Check it is at blood temperature.

Add both liquids to flour, mix with your hand to a soft dough.

Knead dough until it is smooth, elastic and leaves the sides of the bowl cleanly.

Add extra flour if necessary, to make the dough come away from the sides of the bowl. I always find that a fair bit of flour has to be added at this point.

Turn dough over so it is smooth on top, cover bowl and stand in a warm place for approximately 1 hour or until it doubles in bulk. I usually put it close to a radiator. An airing cupboard is a good place (but I don't have one of those).

Whilst waiting for the dough, finely chop the bacon and onion and gently fry, adding salt & pepper to taste. (As mentioned, I never add salt here).

Cool before putting into dough by placing the bacon and onion mixture on a large cold plate.

Punch down the dough and add the sour cream and extra flour if required. It is always required tbh (keep it tacky, not TOO much flour!). Once again, I find that, if adding 200g of sour cream, it's all very wet and lots of added flour is needed. You'll see!

Divide the dough into 4 pieces for easier handling.

Break off walnut-size pieces or cut rounds.

Press the dough into 2" rounds, place a teaspoon or so of the bacon and onion mix into the rounds of dough, fold over the dough to cover the filling and pinch/squish the sides together. Place them join side down on baking tray. (I usually put tin foil onto a flat baking tray for the piragi to sit on).

I get a bit of a production line going - make a batch of about 10 of the dough rounds, plonk the bacon and onion mix onto all those rounds, then fold each of them over and put on the baking tray in one hit.

Then repeat all of that with another sections of the dough.

Brush the pirags with beaten egg.

Bake in very hot oven (230°C) for approx. 15 minutes, or until REALLY golden brown.

Serve warm, preferably. But they are delicious cold too. Can be made in advance and frozen but they generally won't hang around that long as they will be scoffed by anyone passing. They are great with a cold beer or a lovely cup of tea or coffee.

I really hope that you enjoy them and would love to see your results.

Keri. X