

# Latvian

## TRADITIONAL

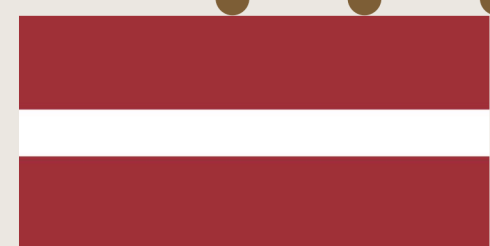
# BACON ROLLS

### RECIPE

A SOFT DOUGH  
STUFFED WITH  
CHOPPED COOKED  
ONION AND BACON  
THEN BAKED TO A  
GOLDEN BROWN.



Latvian  
RECIPE



LATVIAN PIRAGI (BACON BUNS) *A Ridler favourite -  
Suzie, Jason and Shannon*

Dough:

3 cups scalded milk	1 cup cooking oil
3/4 cup sugar	3 eggs
1 tsp. salt	2 pkgs. yeast
1/2 cup lukewarm water	9 1/2 cups flour

Filling:

2 lbs. bacon	2 onions
pepper to taste	

Dissolve yeast. Scald milk. Stir together oil, sugar, eggs, and salt. Add hot milk, add yeast. Add flour, mix and knead.

Place in greased bowl, then turn dough over.

Cover and let rise to double its size. (Preheat oven to 150° and then turn off and put dough in to rise.)

While dough is rising, make filling. Chop bacon (easier if somewhat frozen) into very fine pieces. Add onions, either chopped or grated. Add pepper to taste. Mix well.

Making the Piragi:

Punch down dough and cut into four pieces. Keep covered and work on one at a time. Cut the 1/4 piece of dough into 15 pieces. Roll each piece into a ball and then flatten into a circle. Put filling in centre and fold over once enclosing bacon. Seal by cutting excess edges off with a glass. Place on greased cookie sheet and brush with egg wash (1 egg mixed with 1 tbsp. water). Bake at 350° for 15 minutes or until golden brown. Remove to cooling racks and brush with sweet strong black coffee. Cover with warm towels while cooling. Repeat for other 3 batches.

*Makes 60.*





# INGREDIENTS

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RECIPE



## Dough

- 3 cups scalded 1% milk
- 3/4 cup + 1 tsp sugar
- 1/2 cup lukewarm water
- 1 cup cooking oil (I used Canola)
- 3 eggs
- 2 pkg (4 1/2 tsp) traditional yeast
- 9 1/2 cup flour

## Filling

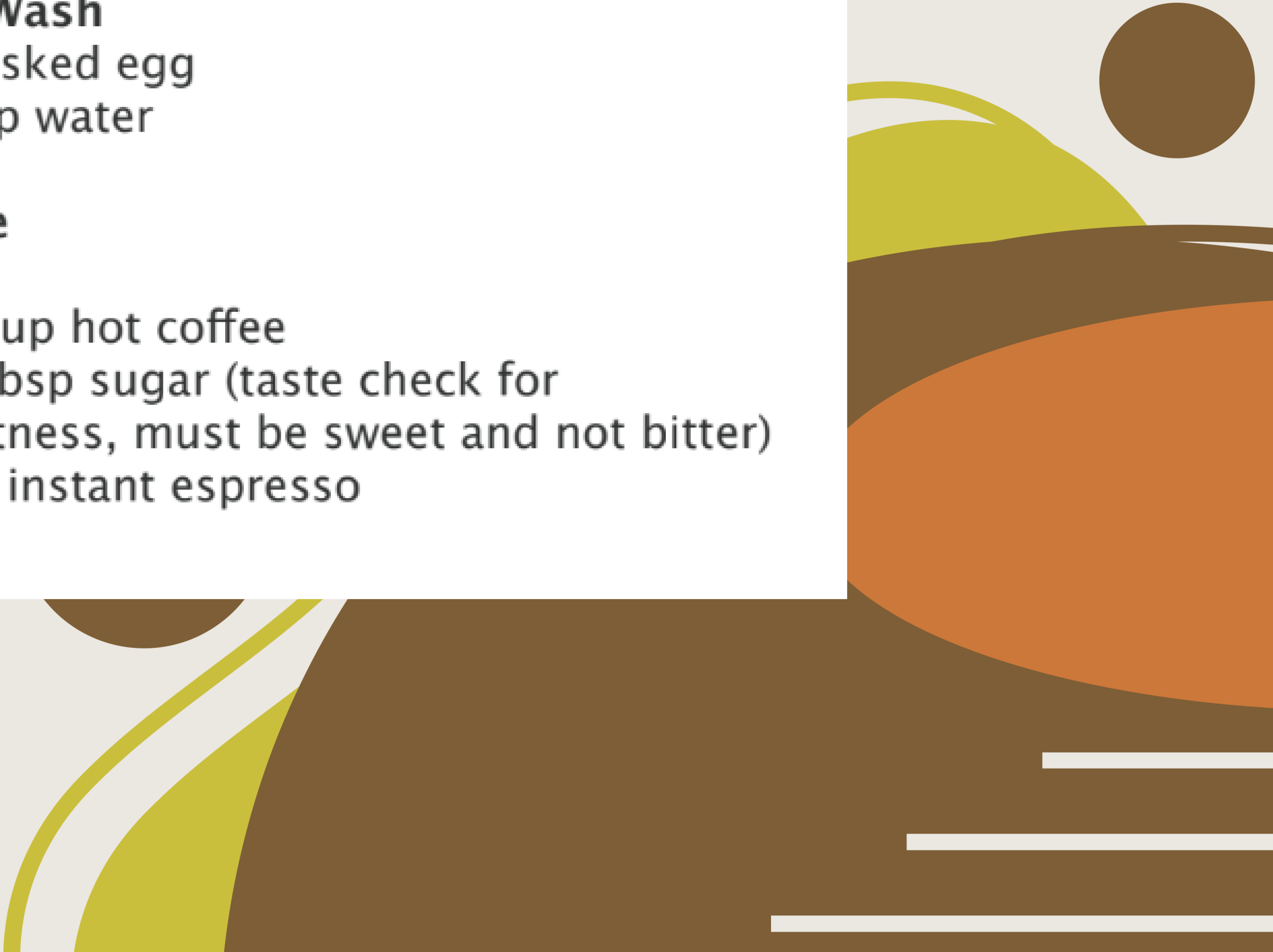
- 2-3 lbs of finely chopped bacon
- Freshly ground black pepper
- 2 finely chopped onions

## Egg Wash

- 1 whisked egg
- 1 tbsp water

## Glaze

- 1/2 cup hot coffee
- 1-2 tbsp sugar (taste check for sweetness, must be sweet and not bitter)
- 1 tsp instant espresso





# DIRECTIONS

*Latvian*  
**RECIPE**

Add yeast and 1 tsp of sugar to lukewarm water and let bloom for 5 minutes.

Scald milk. You want to have a few bubbles around the edge and steam coming up from the milk. Do not make it too hot. It should just be above body temperature.

Stir together oil, sugar, eggs and salt.

Add hot milk, yeast and then slowly add flour. Knead for 10 minutes.

Place in a greased bowl and flip so dough is coated.

Cover with a clean tea towel and let rise double its size by putting in a preheated 150F–200F oven that has been turned off.

While dough is rising, make filling.

In a large pan fry bacon and onions in a little hot oil over medium low heat. You do NOT want to brown the bacon, you just want it cooked and well seasoned with black pepper. Put on plates covered in paper towel to remove the excess fat. Let cool to room temperature.

