**Polish Recipe**

**Pączki (doughnuts)**

**Ingredients for about 40 pieces:**

* **1 kg of wheat flour**
* **100 g of fresh yeast (or 50 g dry yeast) \***
* **100 - 150 g sugar**
* **500 ml of milk**
* **6 egg yolks**
* **1 whole egg**
* **5 - 6 tablespoons of oil or 100 g of butter**
* **half a vanilla stick (or a small package of vanilla sugar)**
* **40 ml of spirit**
* **juice and zest of 1 lemon rubbed**
* **half a teaspoon of salt**

**Moreover:**

* **frying fat**
* **jam for stuffing**
* **powdered sugar for sprinkling or icing (1 cup powdered sugar spread with 2 - 3 tablespoons of hot water, the proportions can be increased)**

**Sift flour, mix with dry yeast (with fresh first do** [**solution**](http://www.mojewypieki.com/post/jak-zrobic-rozczyn-ze-swiezych-drozdzy)**).  
  
To prepare the solution:**

* **25 g of fresh yeast**
* **1 tablespoon of sugar**
* **1/4 cup lukewarm milk**
* **3 tablespoons of flour**

**In a small pot crush yeast, add sugar. Pour over the summer milk (not hot! Too high temperature will kill the yeast). Stir to dissolve the yeast.**

**Add flour, stir to no lumps.**

**Cover with a dishrag and leave in a warm place to rise for about 20 - 30 minutes.**

**Add remaining ingredients and mix at the end by adding the dissolved fat. Knead a few minutes, until the dough is smooth and soft. (you can also use a mixer knead with the dough hook or a bread machine). The kneaded dough formed into a ball, put into a lightly floured bowl, cover and set aside in a warm place until it double in volume (about 1.5 hours). After this time, shortly develop.**

**Portions of dough take with the spoon, form a small circle in your hand, put half a teaspoon of the filling, stick together, forming donuts, put floured pastry board. Cover the napkin and leave to rise in a warm place. You can also do it another way - Roll out the dough to a thickness of about 1 cm, strongly dusting with flour so that the dough is not sticky. Cut circles with a glass, put the cut circles to the pastry board to rise. It is also possible to stuff donuts after frying so that the jam not leak during frying (with a long sleeve for stuffing).**

**Fry in deep fat (at 175 º C) on both sides until golden brown.**

**Remove, drain on a paper towel, sprinkle with powdered sugar or decorate with icing.**

**Ewelina Wojcik / Deinde**

**Polish Recipe**

**Kaczka z jabłkami**

**Ingredients**

**1 whole duck, cleaned, dried**

**6 granny smith apples, peeled, cut into wedges**

**1 small onion, peeled**

**½ orange**

**butter**

**2 tsp sugar**

**1 bunch fresh marjoram**

**Cranberry sauce**

**Prick the skin of the duck (this will let the fat melt into the meat and will make the skin nice and crispy). Cover the duck with the salt and marjoram leaves and let it rest for 2 hours before roasting.**

**Stuff the duck with 2 of the apples, the whole onion and the orange.**

**Bake the duck in an oven at 220ºC for 20 mins, then lower heat to 170ºC and bake for a further 40 minutes. During baking, baste the duck with its own juices.**

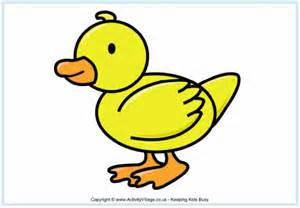
**Remove the duck from the oven and set aside to rest for 10 minutes. Carve into portions.**

**Fry the remaining apple wedges in butter and sugar. Once caramelized, add the marjoram.**

**Arrange the apples in the middle of a plate, top with duck and decorate with fresh marjoram.**

**Serve with cranberry sauce.**

**Ewelina Wojcik / Deinde**



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**Polish Recipe**

**Chrust (literally translated from Polish it means brushwood)**

**Typically eaten on Fat Thursday or period before Lent.**

**30 ounces of flour**

**5 egg yolks**

**2 tablespoons cream**

**1 tablespoon of spirits**

**A bit of salt**

**Lemon juice**

**To the sifted flour, add the fat, chop with a knife, add the egg yolks and remaining ingredients. Knead to a smooth dough. The dough teaches at the pastry board lightly sprinkled and start rolling, syntax and re-rolling the dough.**

**Repeat the action several times. We try to aerate the dough, so that during frying on the surface Chrust’s bubbles appear and it will become crispy and delicate in texture.**

**The second school says about hitting the dough roller on each side.**

**Thinly roll out, punching mold strips, each strip in the middle of doing a hole, through which translate the cake as pictured next. Fry in hot fat. Put down on the paper. When it is cold, sprinkle with powdered sugar.**

**Ewelina Wojcik / Deinde**

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