

K?daini? Blynai

From: [lamaistas](#) and [worldrecipes](#)



Ingredients

For pancakes dough:

- 2.5 kg potatoes
- 1 egg
- 1 onion
- 2 tbsp flour
- salt, pepper

For filling:

- 600 g minced pork
- 1 onion, chopped finely
- marjoram
- salt, pepper

Method

1. For the pancakes dough grate super finely potatoes with onions.
2. Add the grated potatoes to the sieve placed above the bowl to let the potato juice sieve through.
3. Add the potato leftovers to a bowl. Let the starch settle at the bottom of the potato juice. Then slowly poor the juice out so that the starch would remain at the bottom. Add the starch back to the potatoes.

4. Add eggs, flour, and then finally salt and pepper to taste. Mix well.
 5. Mix the minced meat with a finely chopped onion, marjoram, salt, and pepper to taste. Set aside.
 6. Heat the pan to the medium heat, add oil. Take one tablespoon of potato dough, spread quite thinly on a pan. Then using your hands and fingers take some meat, form a flat circle and place on top of the pancake. Finally, add another tablespoon of potato dough on top of the meat layer.
 7. Fry for 5-7 minutes until nicely browned, then flip the pancake and fry for another 5-7 minutes.
 8. Serve with a sour cream (or Crème Fraîche). Or with a [garlic milk curd sauce](#).
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