



## JERNEJ KITCHEN

# IDRIJSKI ŽLIKROFI (POTATO FILLED PASTA)

*Idrijski žlikrofi, or Potato Filled Pasta, is a Slovenian traditional dish. This tasty vegetarian pasta is often served as an appetizer, side, or entree.*

MAKES	150	SMALL ŽLIKROFI (8-10 PEOPLE)
PREPARATION:	15	MINUTES
REST:	60	MINUTES
COOK:	20	MINUTES
TOTAL TIME:	115	MINUTES

### DOUGH

300 g (2 1/2 cups) all-purpose flour  
2 eggs  
1 tbsp canola oil  
2 - 3 tbsp milk

### FILLING

500 g (17.5 oz) potatoes  
50 g (1.7 oz) pork cracklings in lard  
OR chicharon OR pancetta  
  
1 large onion  
1 tbsp chopped chives  
1/2 tsp chopped marjoram

### TO SERVE (OPTIONAL FOR 4 PEOPLE)

80 g (1/3) cup unsalted butter  
3 sage leaves  
120 ml (1/2 cup) water  
1 tbsp chopped chives

### TOOLS AND EQUIPEMENT

bowl  
clingfilm  
saucepan  
pan

### DOUGH

First, make the dough. Add flour, eggs, oil, and milk to a bowl. Using a spoon, combine the ingredients, then knead into a smooth and elastic dough. Transfer the dough to a bowl, cover with clingfilm, and transfer to a freezing bag. Place in the fridge for at least 1 hour.

### COOK THE POTATOES

Peel the potatoes, cut them into small cubes, and place them in a pot. Pour water into a pot, season with salt, and place over high heat. Cook for 15 minutes or until they are cooked. Strain the potatoes and place them in a bowl.

### FILLING

Add lard to a pan. Place over medium heat and wait for the lard to melt. Dice the onion and add to a pan. Cook for 8 - 10 minutes over low heat or until soft and translucent.

### FILLING

Add the onion and lard to the potatoes in a bowl. Season with salt and pepper, add the chopped chives, chopped marjoram, and mash into a puree. Set aside to bring the potatoes to room temperature. Then, shape the potato filling into hazelnut-sized balls.

### SHAPING

Divide the dough into four parts. Take one piece of dough and cover the rest with a cloth to prevent drying out. Roll the dough into 1 - 2 mm thickness. The easiest way to do that is to use a pasta machine. Place the potato balls on the dough, keeping them a thumb-size apart. Cover the balls with the

Sponsored

pasta machine  
pot

dough and press together to get little pockets. Cut off the excess dough on top. Trim the dough around the filling, seal again, and press on top of the dough to get a hat-shaped žlikrof. Repeat the process until you use all the ingredients.

#### COOK

Pour water into a pot. Season with salt and place over high heat. Bring to a boil. Drop the zlikrofi into the water and cook for 3 - 4 minutes or until cooked.

#### SERVING IDEA (FOR 4 PEOPLE)

Place a large pan over medium heat. Add the butter. When the butter starts to foam, add the sage, and cook for 1 - 2 minutes. Add half of the cooked zlikrofi and water. Toss to combine and cook for 2 - 3 minutes for the sauce to thicken. Stir in the chopped chives and serve.