

# FOOD FROM OUR HOMELAND

## Piragi

Recipe supplied by Ulla Gicasvili

### ingredients

2 cups plain flour  
2 level teaspoons of granulated yeast  
1/2 teaspoons salt  
125 ml milk  
125 ml sour cream  
2 eggs  
100 gm butter

#### FILLING

300 grams bacon  
200 grams onions  
2 tablespoons oil  
30 grams butter

### directions

- Preheat oven to 180 fan-forced or 200 degrees normal.
- Dice bacon and onions and fry gently in the oil and butter until onions are clear.
- Drain through a strainer but leave a little of the fat in the mixture. Allow the mixture to cool.
- Place flour, yeast and salt into a bowl with a teaspoon of sugar to feed the yeast.
- In a saucepan, slowly warm the milk, butter and cream.
- Combine the flour mixture with the milk and cream mixture and add the cooled, strained onion and oil mixture.
- Add an egg and mix using either a dough hook or a wooden spoon. The mixture is quite soft in texture. Cover and allow to rise in a warm place until doubled in size.
- Take small portions of dough and roll out to be about 3mm thick. Sometimes you may need to add a little more flour.
- Place small portions of onion and bacon mixture on the dough. Cover with dough and press out moon shaped piragi using the scone cutter or a wide opened mug.
- Place piragi onto a baking tray on baking paper and baste with beaten egg.
- Allow to stand for about 20 minutes and then bake in a moderate oven for 25 minutes.



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