Slovak lokše recipe

Ingredients:
600 g of potatoes
200 g of plain flour
Pinch of salt
1 egg yolk
100 g of butter
150 g of plum jam (optional)
150 g of cottage cheese (optional)
100 g of icing sugar (optional)

Mix the cooked and mashed potatoes with the flour, egg yolk and salt. Place the dough on a wooden board dusted with a bit of flour. Divide the dough into equal parts, rolling each one with rolling pin into a flat, round shape before cooking in a pan on the stovetop. Once baked, you can add either sweet condiments such as jam, cottage cheese and sugar on top, or salty ones, such as goose fat, or butter.

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