

# Karelian pies



These ones are made by Sini-Mari and her partner Jyrki

## Rice filling

2 dl short-grain rice

1 liter milk

2 dl water

2 tsp salt

Bring water to a boil in a saucepan with a thick bottom. Add the rice and cook until the water is absorbed. Add milk and bring to a boil whilst frequently stirring. Simmer at a low heat for approximately 40 minutes, until cooked. The porridge must be cooked till it is really thick. Season the rice porridge with salt and set aside to cool.

## Watch this video first!

<https://www.youtube.com/watch?v=yPO0p6XwPz4>

## How much time does it take?

Total 2,5-3 hours

In the oven 10-15 mins

## Is it worth all the time and effort?

Yes!

## Do I need special skills or equipment?

You should have some experience on baking. This recipe is not for beginners. But only practice makes perfect!

Watch this video before you start: <https://www.youtube.com/watch?v=yPO0p6XwPz4>

## Dough

2 dl water

2,5 dl rye flour

2,5 dl white flour

1 tsp salt

Stir the flours and salt into water and knead into a solid dough. Form the dough into a bar on a well-floured baking board, and cut the bar into 20 pieces. Form little balls from the pieces and then flatten them.

Sprinkle some rye flour onto the baking board, and with a rolling pin, roll a piece of the dough into as thin a round crust as possible.

When all the crusts are ready, fill the center of each crust with a thin layer of rice porridge. Fold the edges of the crusts and pinch tightly with your fingers forming oval shaped pies. (Turn the tips of the pies inwards to prevent them from burning during baking).

Place the pies onto a baking tray covered with greaseproof paper, and bake at 275 – 300 degrees Celsius for 10 – 15 minutes, until golden brown.

When the pies are removed from the oven, brush them with melted butter or a butter and water / milk mixture (I use 50 % butter and 50 % water).