

WE TRIED TO DO

# *Laufabraud*

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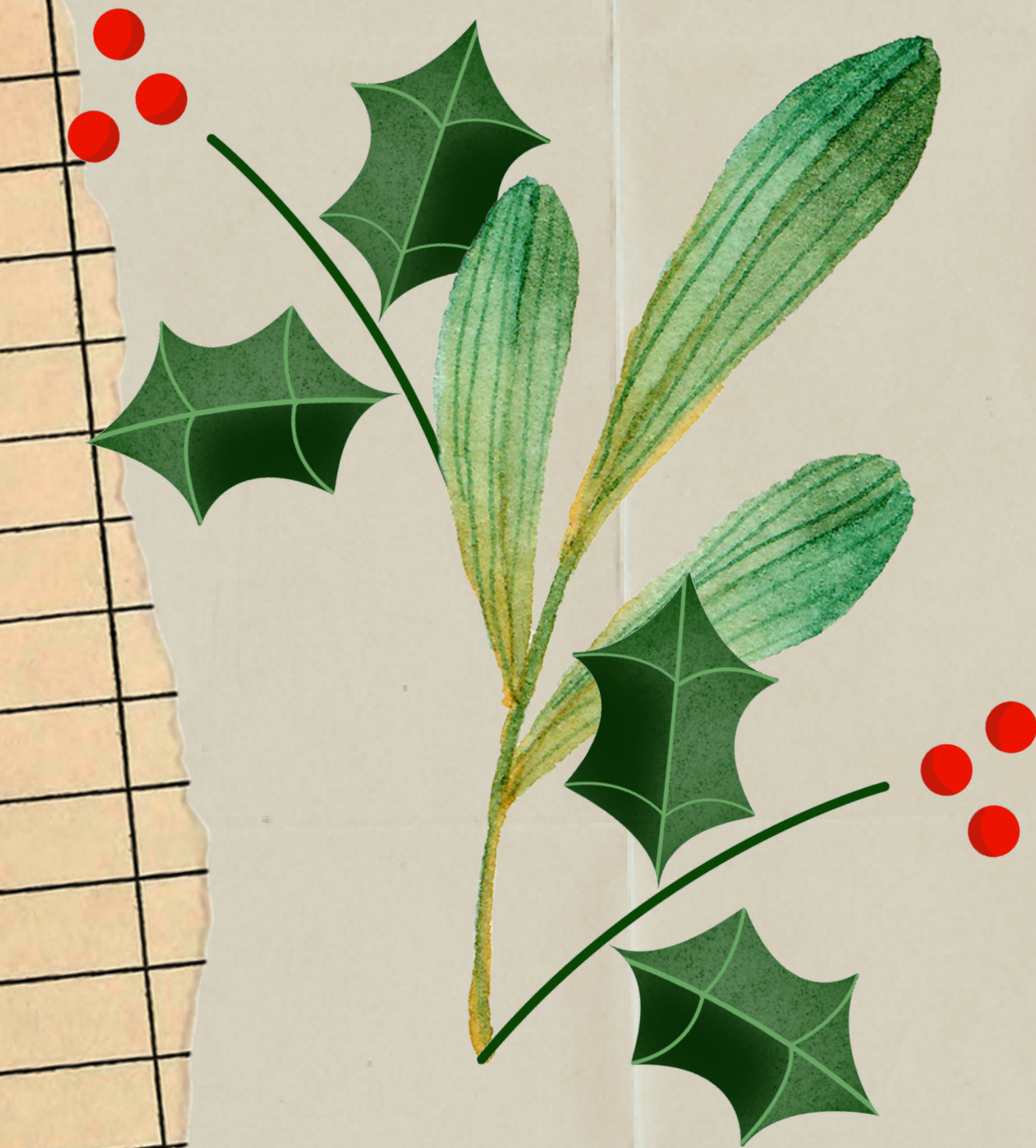
# *How it went*

When we saw the recipe you sent to us, we immediately wanted to try to make it. We both love to cook and try new meals from foreign countries so preparing this typical Iceland Christmas meal was very fun.

In our opinion we managed to deal with it even though, it definitely doesn't look like yours :D But that doesn't matter. How it looked is not important but how it tasted is.

Obviously, we don't know how it tastes originally but the taste of the ones we made reminded us of a very typical meal for Slovakia, LANGOŠE.

In the upcoming pages you can find a recipe how to make langoše and you can compare it to laufabraud.





*we both took part at cooking*



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*Here is the final result*







# Langoše

## INGREDIENTS:

### SOURDOUGH:

1kg	flour
40g	yeast
500ml	milk
2tsp	sugar
1tsp	salt
1	egg
200g	sour cream/yogurt
	oil for frying

### SAUCE:

garlic  
cheese  
sour cream  
salt





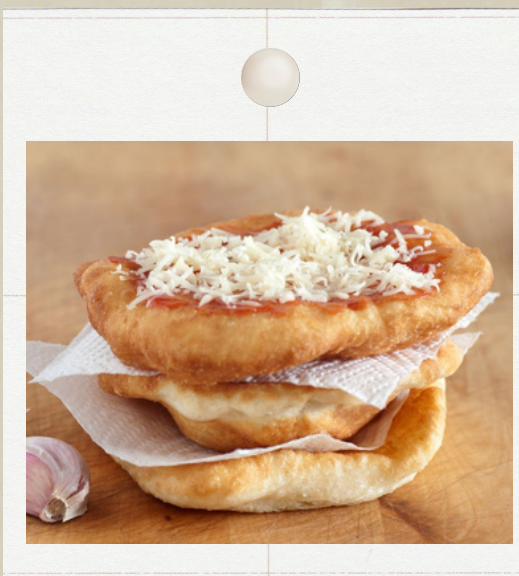
## Steps



1.

Put 2 teaspoons of sugar in 200 ml of lukewarm milk and crush the yeast. Let it ferment nicely. The milk must not be hot!

2.



Pour flour into the bowl, add eggs, salt, the rest of the milk and sour cream.

3.

When the yeast is fermented, pour it into a bowl of flour with other ingredients. Mix it well and work out the dough, which we let ferment for about 1 hour.

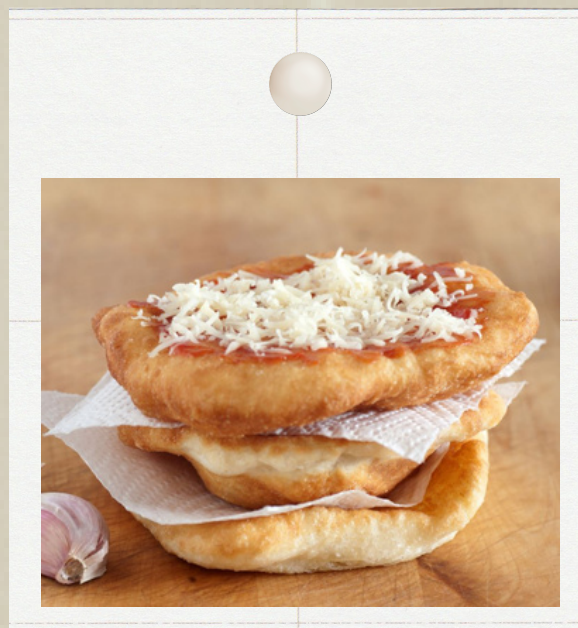
4.

Then we divide the sourdough dough into smaller loaves, which we let ferment again for about 20 minutes





## Steps:



5.

If correct, they earn the points. If the answer is incorrect, the question stays on the board.

6.

When the loaves are sour, we roll them out on a plate into medium-sized pancakes.

7.

Heat the oil in a deeper pot, the crawfish should float in the oil. They are baked very briefly on both sides (when the oil is well heated).

8.

You can easily prepare the garlic filling. Press garlic into a bowl, salt well and add a little water. Stir well. Apply the spread on the finished langoše.



*Even though Langoše is not a Christmas dish,  
we hope that you will have at least as much fun making it as we  
had while making Laufabraud.*

*Merry Christmas!*

Jakub & Michaela