

# POTATO AND CARROT TARTS

## SKLANDU RAUŠI

### Ingredients:

dough;

- 500g rye flour;
- 100ml water;
- 50g pork fat
- 10g sugar;
- 10g salt;
- 1 egg;

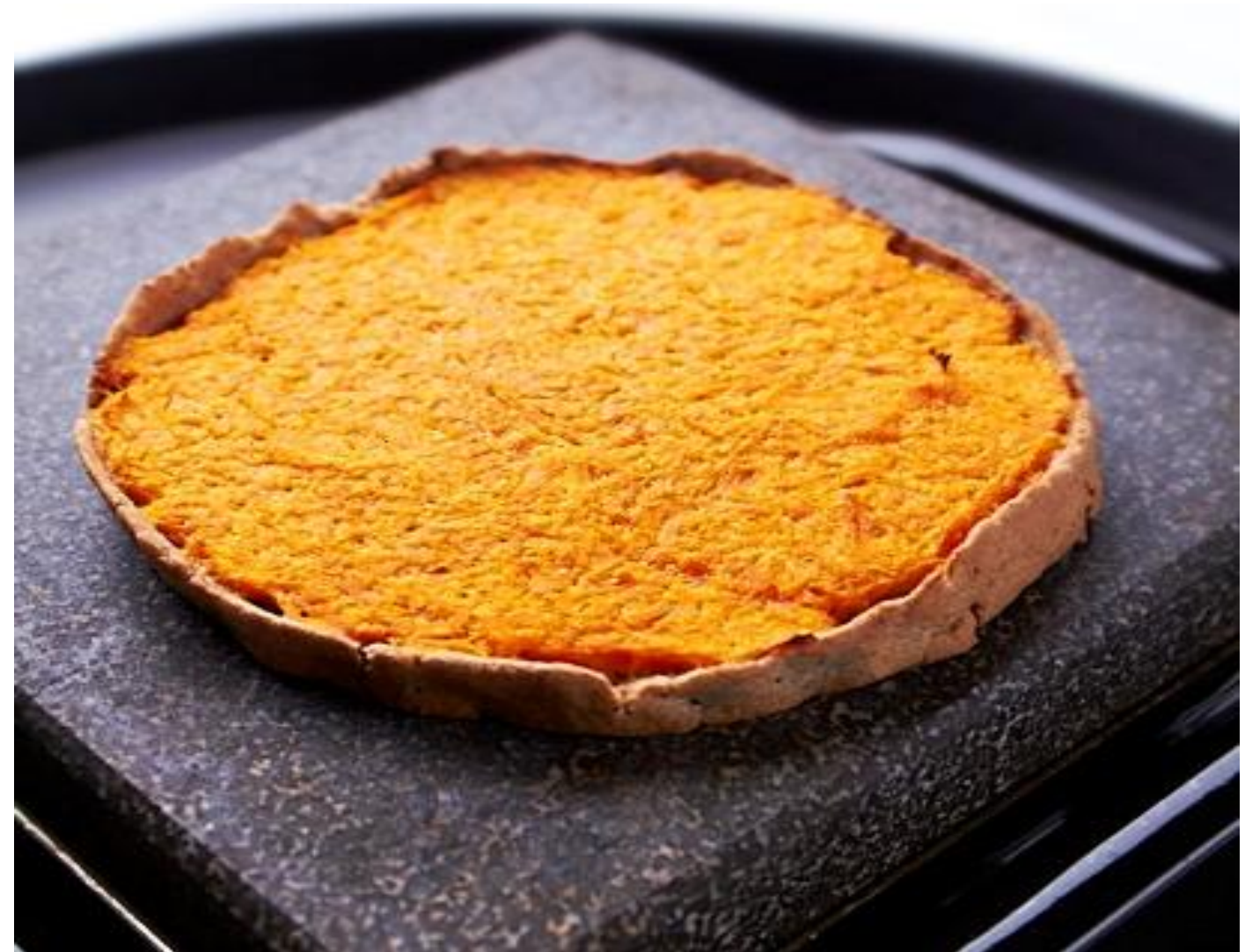
2 pretty big boiled potatoes (peeled);

500g boiled carrots, peeled and grated on a thin grater;

3 eggs;

1/2 teaspoon of honey;

salt; pepper



### Preparation:

To make dough.

First mix together liquid ingredients, then add flour and knead it.

Roll the dough 2,5 mm thick and extort round shapes. Roll up edges, so they would be faced to up.

Filling:

Mash potatoes with 1 egg in a bowl. In a different bowl mix carrots with 2 eggs, honey and spices.

Put the potato mix on the prepared dough, then put a carrot paste on the potato mix.

Heat oven to 180 degrees. Cover baking pan with baking paper and put the tarts on it. Put the pan into the oven for about 25 minutes.

Take it out, cool the tarts and they are ready for eating.