Main dishes / Belarus

Machanka

A thick pork and sausage gravy on soured cream, into which pancakes are dipped. Hence the name.

Time 75 min **Servings** 4

What you'll need.

- ☐ 500 g Pork shoulder — diced
- ☐ 250 g Smoked sausage
- ☐ 250 g Smoked ribs
- ☐ 2 piece Onion
- ☐ 300 ml Soured cream
- ☐ 2 tbsp Flour
- ☐ 2 piece Bay leaf
- ☐ 250 g Flour for pancakes
- ☐ 500 ml Milk
- ☐ 2 piece Eggs
- ☐ Salt and pepper — to taste

Let's make it.

01 Brown the pork well, add the onion and fry until soft.

02 Add the sliced sausage and ribs, pour in a cup of water, add the bay and stew twenty-five minutes.

03 Whisk the flour into the soured cream until smooth and stir it into the pot.

04 Simmer ten minutes on a low heat, until the gravy thickens to the consistency of pouring cream.

05 Whisk a pancake batter from the flour, milk, eggs and salt and let it stand fifteen minutes.

06 Cook thin unsweetened pancakes in a dry pan.

07 Serve the machanka in a deep bowl with the pancakes stacked beside it. You tear off a piece and dip.

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