Main dishes / North Macedonia

Pastrmajlija



A yeast-dough boat with cured pork and an egg, from Štip.

Time 115 min **Servings** 4

What you'll need.

- ☐ 500 g Flour
- ☐ 7 g Dry yeast
- ☐ 600 g Pork neck — with its fat, diced
- ☐ 2 tsp Paprika
- ☐ Salt and pepper — to taste
- ☐ 300 ml Warm water
- ☐ 50 ml Vegetable oil
- ☐ 4 piece Eggs
- ☐ 2 piece Hot chilli — to serve

Let's make it.

01 Dice the pork into centimetre cubes, salt it generously and leave it two hours in the cold.

02 Dissolve the yeast in the warm water and leave it ten minutes, until it foams.

03 Knead a soft dough from the flour, sponge, oil and salt and work it ten minutes.

04 Let it rise an hour somewhere warm, until doubled.

05 Divide the dough into four and stretch each into an oval thirty centimetres long.

06 Fold the edges in to make a rim and spread the meat with paprika over the whole surface.

07 Bake at 250 °C for twenty minutes, crack an egg on top and give it five more.

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