

Slovakian Tushki

Dough:

3/4 cup warm water

2 cups all-purpose flour

1 teaspoon salt

Filling:

1 cup pure plum butter

Topping:

1/4 cup poppy seeds

2 tablespoons sugar

1/2 cup diced onions

1/2 teaspoon extra-virgin olive oil

(1) With a fork, mix flour and salt into water. When the dough becomes too thick to stir, knead the remaining flour into the dough. Set dough under a warm bowl for 15 minutes. Divide the dough in half, and roll each half into an 11-by-13 inch rectangle.

(2) Make ravioli-like pockets by placing the plum butter 1 teaspoon at a time in a row along the long side of the dough, leaving a finger's distance in between each teaspoonful. Fold dough and plum butter over and press dough around to seal pockets. Use a pizza cutter to separate. Continue until dough and jam are gone. Set aside.

(3) Fill a 4-litre soup pot with 3 litres of water and 1/2 teaspoon salt. Bring to a boil over high heat. Meanwhile, grind poppy seed and sugar 3 tablespoons at a time using a coffee grinder. Sauté onion in oil in a large, non-stick pan over medium-high heat until the onion is translucent. Do not let the onion burn or it will taste bitter. When finished, remove from heat, cover, and set aside to stay warm.

(4) When water comes to a full rolling boil, drop in jam pockets one at a time. Bring water back to a boil, stirring occasionally. Remove from water when pockets are all floating and dough is cooked, about 6 to 8 minutes from the time the pockets go in. Drain pockets and run under cold water.

(5) Add pockets and poppy seed mixture to pan with onions. Stir gently. Serve hot.

Hint: If you can't find plum butter, simmer 1 (16 oz) package of dried plums and 1 cup water over medium heat for 20 minutes. Process in a blender or food processor until smooth.