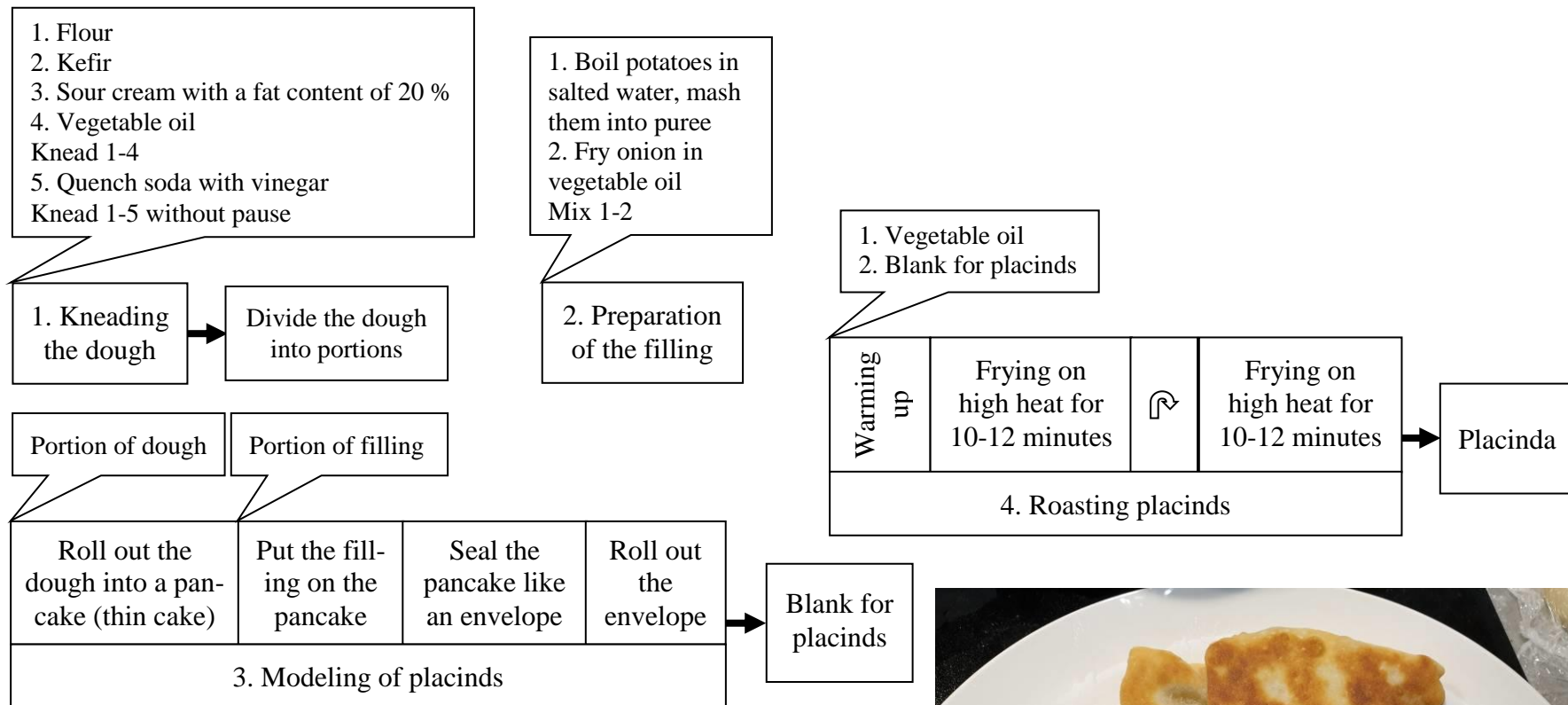


## Placinda with potatoes and onions "Zelenogradskaya 2" (khurs.ru - 2021)



↻ - flip over

1. Wheat flour
2. Potatoes
3. Onion
4. Baking soda
5. Vinegar
6. Vegetable oil
7. Kefir
8. Sour cream fat content 20 %
9. Salt



## Placinda with potatoes and onions "Zelenogradskaya 2"



1. Take wheat flour



2. Take potatoes



3. Peel potatoes



4. Take onion



5. Peel the onion



6. Cut the onion into medium squares



7. Take kefir



8. Take sour cream with a fat content of 20 %



9. Take vinegar



10. Take baking soda



11. Take vegetable oil



12. Take a container

## Placinda with potatoes and onions "Zelenogradskaya 2"



13. Put flour and kefir in a container, knead the dough



14. Add sour cream to the dough



15. Add vegetable oil to the dough and knead



16. Put soda and pour vinegar into a mug, quench the soda



17. Quickly pour the slaked soda into the dough and knead again



18. Divide the dough into measured portions



19. Cook potatoes



20. Mash potatoes on mashed potatoes



21. Put the frying pan on the fire



22. Pour vegetable oil into the frying pan



23. Put the onion in the frying pan



24. Fry the onion over high heat, mix

## Placinda with potatoes and onions "Zelenogradskaya 2"



25. Fry the onion to an ochre hue



26. Put the fried onion in mashed potatoes, mix



27. Roll out the portion dough into a pancake (thin cake)



28. Put a portion of the filling on a pancake (cake)



29. We distribute the filling on the surface of the pancake



30. Alternately fold the edges of the pancake (placinda) into the envelope



31. We give the placinda a flat shape with a rolling pin



32. We put the frying pan on the fire



33. Pour vegetable oil into a frying pan



34. Put the placinda in boiling oil and fry



35. Turn the placinda over and fry it on the other side



36. We serve placinda on the table