

CURRENT RIVER BAKERY – Heather Savela

Rice Patties (Karjalan Piirakat)

Dough for the Shells

$\frac{3}{4}$ cup water
1 tsp salt
2 tsp butter

1 cup bread flour (white)
1 cup dark rye flour

In mixing bowl, put water, salt, butter and dark rye flour. Mix. Add half the white flour and mix. Knead enough of the remaining flour in to make firm dough. This dough is better if refrigerated overnight.

Rice pudding

$\frac{3}{4}$ cup rice – rinsed and drained
1 litre whole milk

2 T butter
Salt to taste – 2 tsps

Put rice, milk, butter, and salt in a saucepan and bring to boil, stirring often. Turn stove down so that the pudding thickens and does not stick to the bottom of the pot. Stir often. When the pudding is cooked, turn out onto a cooling tray.

Roll out dough with a rolling pin to about $\frac{1}{8}$ inch thickness. Cut with about a 3 inch biscuit cutter, and then roll those pieces to about 5 inch diameter. Place a large spoonful of pudding in the centre and smooth it with a spatula. Crimp edges of dough into the rice pudding.

Bake in a hot oven, 450 F. Check after about 10 minutes. Cook longer if needed. The rice patties should be brown on the bottom. After taking them out of the oven, brush with melted butter. Rice patties are best served warm as is, or with egg salad and cheese on top.