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The Midday Entrée

Wednesday, June 4, 2008

The Music:

Symphony No. 2, Op. 35, by Leevi Madetoja
Finnish Radio Symphony Orchestra, Leif Segerstam, conductor
[Apex 43074]

The Recipe: Finnish Ham and Onion Pie (Sipulipiirakka)

1 Package active dry yeast
3/4 cup warm water (105 to 116 degrees F)
1/2 teaspoon salt
1 1/2 cup all purpose flour
1 1/2 lb sweet onions, sliced
1/4 lb smoked ham, diced
1 cup sour cream
4 eggs
Pinch of salt
1 Tablespoon caraway seeds
2 Tablespoon oil or melted butter

In large bowl, dissolve yeast in warm water. Let stand 5 minutes. Add salt, oil or butter, and flour. Beat until dough is smooth and satiny. Cover, let rise for 1 hour (until doubled).

Cut onions into thin slices. Place in frying pan along with ham and cook over low heat until onions are soft (about 15 minutes). Remove from heat, stir in sour cream, eggs, salt to taste, and caraway seeds.

Butter 10 inch pie, quiche or tart pan. Preheat oven to 400 degrees F. On lightly floured board, roll out pastry to fit prepared pan. Turn filling into lined pan. Bake for 35 to 40 minutes until crust is browned and pie is set. Makes 6 servings.

The recipe feature will be on hiatus for the summer, but look for new offerings to resume after Labor Day. In the meantime feel free to contact Chris directly (chris@dptv.org) if there's something in particular you're looking for. Hyvää ruokahalua, and thanks for listening!