**Bryndzové Halušky**

The most popular halušky is traditional **bryndzové halušky** (*sheep cheese gnocchi*). Sheep cheese gives a unique flavor to the meal on itself, but it is even more tasty with small pieces of bacon greaves and chives or dill. Usually served with a glass of sour milk called **žinčica**.

**Recipe**

**Preparation time:** 30 minutes

**Ingredients:**

* Potatoes – 3 pieces
* Flour – 5 tablespoons (tbsp)
* Egg – 1 piece
* Bacon
* Bryndza (Slovak Sheep Cheese)
* Salt

**Instructions:**

1. First peel potatoes and shred them.
2. Add egg and flour. You need to make dough that is not watery but also not tough. If it happens to be too watery, add more flour; if it is too tough, add some water. Add 1 tbsp of salt.
3. Boil water with 2 tbsp of salt (the water has to boil all the time during the preparation).
4. Toss pieces about 2,5 cm (an inch) long into the boiled water, using kitchen knife and cutting board.
5. Cook them for few minutes until they float on the water level. Take them out with a strainer and halušky are ready.
6. Cut bacon into small pieces and fry them.
7. Put bryndza on top of halušky and heat them together. It is very difficult or many times impossible to buy bryndza outside Slovakia, but you can use other cheese instead, for example feta cheese mixed with cream cheese and milk).
8. Put the fried bacon on the top of halušky (with a bit of grease) before serving.