


EDVARD THE BOOBLE HAM PIES (makes about 20 pies)

Dough for the crust:

3 dl flour
1 dl rye flour
1 dl potato flour
1 tsp baking powder 
0.5 tsp salt
125 g butter or margarine
2 dl cold water

Filling:

2 dl cooked porridge rice
150 g ham or smoked ham
4 pineapple rings
2 dl (100 g) grated zucchini or chopped leek
0.5 dl chopped chives or parsley
200 g garlic or chive cream cheese
0.5 tsp salt
1 tsp garlic pepper or 0.5 tsp black pepper



Egg for brushing

For topping: sesame seeds, rose or green peppercorns

1. Mix the dry ingredients for the crust and add the softened fat.
2. Add cold water. Stir just enough to mix the ingredients. Let the dough stand in the refrigerator while you prepare the filling.
3. Cut the ham and pineapple rings into tiny cubes.
4. Grate the zucchini (with peel) using a coarse blade. If using leek, chop it finely. Spread the grated zucchini or chopped leek on a flat plate and cook in the microwave at full power for 2 minutes.
5. Mix all the filling ingredients into the rice.
7. Roll half of the dough into a thin sheet on a floured table and use a round mould to cut out pie crusts (about 10 cm in diameter). A large cup is suitable as a mould.
8. Put the filling in the middle, lift the edges straight up and close by pinching the edges together with your fingers. Place the pie on an oven sheet covered with baking paper. Shape the connecting part into a wave with your fingers to form a back for the booble. Leave space for a head and tail.
9. Roll the rest of the dough into a head and a long tail. Attach them with water and flatten them with your finger into a triangular shape.
10. Use the other half of the dough to make another pie in the same way.
11. Brush the pies with egg and sprinkle sesame seeds on top. Place the peppercorns as eyes by pressing them lightly onto both sides of the head.
12. Bake the pies on the middle level of the oven for 15-18 minutes at 225°C.

