

## ONION PIE A LÁ WEIMAR



### *A hearty snack*

It's as much a part of the Onion Market as the layers of skin are part of an onion itself, but it's also available at local bakeries before and after the October festival. Anyone wanting to try it for themselves can even peel the onions. Breathe through the mouth to avoid crying.

Every baker and every housewife has his/her own recipe. What they all have in common is yeast dough and onions. We've listed one recipe here. Tip: Onion pie tastes best when still warm.

### *Ingredients*

Dough:

500 g flour  
¼ L milk  
40 g yeast  
1 pinch sugar  
1 pinch salt  
2 eggs  
5 tbs oil

Filling:

1 kg onions  
4 tbs oil  
½ L sour cream  
¼ L milk  
4 eggs  
1 tsp caraway  
Salt, black pepper

### *Directions*

Yeast dough: Dissolve the yeast in the milk. Add the flour, sugar, salt, eggs and oil, then knead to combine. Leave to stand for approx. 1 hour covered. Cut the onions into fine rings using a mandoline, and sauté in hot oil, without browning. Once cool, spread them over the dough base. Roll the dough out on a greased baking tray, pinch up the sides, pierce with a fork a few times, and leave to stand for approx. 5 minutes. Whisk the remaining ingredients and pour on top. Bake the pie at 190 degrees for 45 minutes.

---

Anzeigen