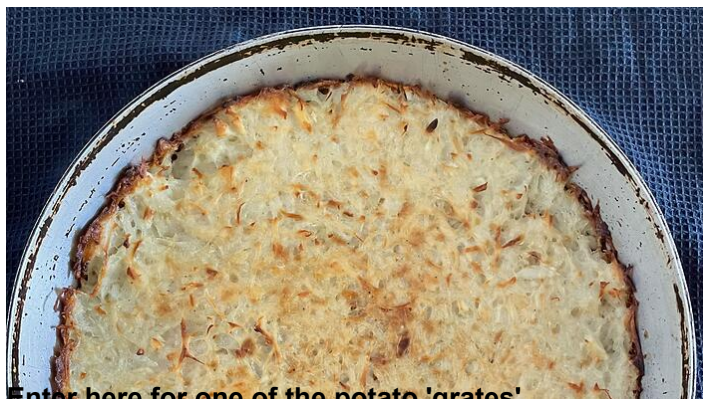


1 OCT 2021 - 11:36AM

Kljukuša: somewhere between pie and hash brown

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Enter here for one of the potato 'grates'.
Hot potato, hot potato. (Farah Celjo)Source: Farah Celjo
Farah Celjo

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Anyone who knows me, knows I'm guilty of fangirling over the potato.

From the classics of chips and creamy mash, pastries and pies all the way to fritule ([potato doughnuts \[https://www.sbs.com.au/food/recipes/potato-doughnuts-fritule \]](https://www.sbs.com.au/food/recipes/potato-doughnuts-fritule)), there is just so much to love about its personality and versatility.

Often layered between pastry sheets or soaking in a hearty stew, potato featured so heavily in my upbringing and it was not only cost-effective and filling, but it was also *bulk-effective* and easy to tuck it away under the laundry and kitchen sink cupboards without fail.

BRB

[[/food/recipes/burek?cid=inbody:kljukuša-somewhere-between-pie-and-hash-brown](https://www.sbs.com.au/food/recipes/burek?cid=inbody:kljukuša-somewhere-between-pie-and-hash-brown)]



Burek

I still remember my mother rolling out her homemade pastry onto cotton sheets, begging us not to touch or step on them. Pita was my lunchbox food and burek was the meaty winner that mum would often serve with chopped potato because she knew what a spud fiend I was. This recipe is also great with store-bought filo sheets if you're on a time crunch and kajmak (clotted cream), ajvar (capsicum relish) and plenty of cracked pepper are all screaming for a piece of this pie.

While most of my associations do tell the pita tale, it is, in fact, kljukuša (pronounced *klyu-kusha*) that I often overlook. Probably because it is such a staple and was the stuff of university share-house dreams; comfort + ease/condiment stacking potential, I think was the formula I remember needing at the time.

Like most dishes, you'll often find slight variations from Bosnian household to household, some including eggs, sour cream or milk, while others are topped with garlic and yoghurt. Mine is a little combination of all of the above, featuring salt, pepper and Vegeta and [ajvar \[https://www.sbs.com.au/food/recipes/ajvar-roast-capsicum-relish \]](https://www.sbs.com.au/food/recipes/ajvar-roast-capsicum-relish).

Kljukuša typically consists of potato, flour, oil, salt and pepper and is baked in the oven until golden and crisp on top and juicy in the middle. I liken it to hashbrowns, meets, rosti but in a pie-like form, and if that is all too confusing to wrap your head around then just make it and devour.



Don't leave any crispy bits behind.

Crisp it up at home

Serves 2 (sometimes 1 if you're that kind of potato lover)

Preheat oven to 220°C.

Grate into a bowl:

- **600 g** potato, peeled
- **1** onion, peeled

Season with:

- **1 tsp** Vegeta
- **½ tsp** pepper
- **½ tsp** salt

Add to the potato and onion mixture:

- **1** egg
- **4 tbsp** plain flour
- **60 ml** vegetable oil
- **3 tbsp** water (or milk)

Combine this mixture well and I definitely recommend using your best tools, your hands, to do this.

Scatter and gently press the mixture into a greased 23 cm round baking tray. The smaller the tray used, the thicker the kljukuša will be and you'll need to increase the cooking time slightly to ensure the potatoes are cooked through.

Bake at 200°C for 30-40 mins until crisp and golden on top. Serve hot with a friendly dollop of sour cream and/or ajvar.



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Hot potato, hot potao

</food/article/2021/09/24/meet-perfect-fusion-salt-and-pepper-chips?cid=inbody:kljukuša-somewhere-between-pie-and-hash-brown>]



Meet the perfect fusion that is salt and pepper chips

Hot chips just got a dose of culture and we need Australia to know about this delicious union.

</food/article/2021/09/23/life-blue-collar-baltic-potato-loving-household?cid=inbody:kljukuša-somewhere-between-pie-and-hash-brown>]



Life in a blue-collar, Baltic, potato-loving household

Roasted, mashed, or fried, there's no wrong way to eat potatoes.

</food/recipes/mashed-potato-and-gravy?cid=inbody:kljukuša-somewhere-between-pie-and-hash-brown>]



Mashed potato and gravy

For this recipe, you'll need some leftover fat and juices from roasting a chicken. It's best to make the mash while the potatoes are still hot, otherwise they go gluey.

</food/article/2021/08/18/greek-family-tradition-yiayias-sunday-roast-lemony-potatoes?cid=inbody:kljukuša-somewhere-between-pie-and-hash-brown>]



A Greek family tradition: Yiayia's Sunday roast with lemony potatoes

Nick Makrides grew up in a food-driven Greek household. Inspired by his family's love for cooking, he became a baking enthusiast.

</food/recipes/chicken-parmi-and-chips?cid=inbody:kljukuša-somewhere-between-pie-and-hash-brown>]



Chicken parmi and chips

My go to midweek meal. Love this classic Aussie pub dish! Especially when the footy is on.

</food/article/2021/08/06/potato-pancakes-and-apple-sauce-days-will-always-stand-test-time?cid=inbody:kljukuša-somewhere-between-pie-and-hash-brown>]



Potato pancakes and apple sauce days will always stand the test of time

This German village's attempt to bait foxes with potato pancakes only baited their own people.

</food/article/2021/04/30/three-simple-steps-best-roast-potatoes?cid=inbody:kljukuša-somewhere-between-pie-and-hash-brown>]



Three simple steps for the best roast potatoes

Can confirm, Silvia Colloca knows how to handle a potato. It's all in the crisp...

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