



Pierogi Ruskie recipe

The most popular types of Polish dumplings

Ingredients:

The dough:

- 500 grams of flour (type: 500 or 450);
- 1/2 tea-spoon salt;
- 4 tablespoons oil;
- 250 millilitres lukewarm water

The stuffing:

- 500 grams of cooked peeled potatoes
- 300 grams of Polish quark (twaróg).

If you can't reach Polish supermarket you can use farmers' / cottage cheese

- spoons butter (we use it to caramelize onion)
- one big onion
- 1/2 tea-spoon salt; 1/2 tea-spoon ground herbal pepper or black pepper

Preparation:

1. Peel about 650 grams potatoes and boil them in salted water until they are soft. Pour off the water. Leave potatoes to cool down a little.
2. In the meantime gather all ingredients for dough. Put flour in a large bowl. Add salt and mix it. Slowly add the lukewarm water bit by bit. Bring the dough together with your hands, kneading well and adding a little flour or water as necessary to form a smooth dough ball. Tip: If it's not comfortable for you making the dough in the bowl you can also do it using a floured work surface
3. Divide the dough in 2 or 3 pieces and cover it with a towel. Let it rest 15 minutes.
4. Put potatoes in a large bowl and fork blend them (you should be able to come up with no more than 500 grams of potato pulp). Add the Polish farmer's cheese and sautéed onion and mix well. Season with salt and pepper and set aside.
5. Prepare work space for forming the pierogi. Put one pieces of the dough on a floured work surface. Roll out the dough to 1/8-inch and cut with glass. Spoon 1 1/2 teaspoons of the filling into the middle of each circle. Fold the dough in half and pinch the edges together. Gather scraps, re-roll and fill. Do the same for other pieces of dough. You should get between 40 and 50 Polish dumplings.
6. Fill a pan with 250ml water and add 1/2 tea-spoon salt. Boil the water. Put the half of dumplings in the pan. Fish out the dumplings about 3-4 minutes after they have been floated to the surface. Use the same water and way to cook other half of the dumplings.
7. Serve warm with caramelized onions

