

Ruskie Pierogi with potato, cheese, and onion

By Teresa Grabiec Silverstein

Dough:

1 egg yolk (egg whites can make the dough hard)
25 g (5 TBS) oil
250 g (1cup) boiling water
500 g (1.1lb) all-purpose flour
1/2 tsp salt

Best to make it in the Thermomix, but you can make it by hand too😊

Sift the 1.1lb of all-purpose flour to TM dish (or any other dish).

Add 1 cup boiling water and mix/combine. Thermomix setting 1.5 min/ setting 🌀 , or by hand, approximately 2-3 min.

Wait 3 min. It's necessary to wait before you add the egg as the egg will set, making it impossible to mix it in. After 3 min, add 1 egg yolk and repeat the dough mixing process as above. Thermomix setting 1,5 min/ 🌀 ; if doing it by hand, knead the dough approximately 2-3 min.

Add 5 TBS of oil, and 1/2tsp of salt. Knead the dough again, as above: Thermomix 1.5 min/ 🌀 and 2-3 min by hand.

Put the dough on a wooden board and knead it to form a solid ball. No need to over-knead it. Cover it with a cloth or foil to avoid drying. You will need to roll it flat a little at a time.

Cut out the pierogis, fill them with potato/cheese filling, close them up (many different technics exist, you can create your own). You will need a big pot of boiling water, add 1 TBS of salt. Once the water is boiling, add 10-12 pierogis at the time. Don't overcrowd it. Cover the pot and wait for the pierogis to come to the top, uncover, stir it once, and let it boil for 1-2 min. Quickly take them out and put on the flat surface covered with a tiny bit of oil or butter so they don't stick to the plate.

Potato and cheese filling:

3 lb of potatoes boiled and mashed with potato ricer
1.5 lb of farmers cheese mashed with potato ricer
3 onions fried with butter
2 TB of butter
3 tsp of salt

Mix all of the above ingredients. Optional additional salt and pepper to taste.