

Halushki Recipe (Traditional Ukrainian Dumplings)



Course	Main Course
Cuisine	Ukrainian
Keyword	Halushki, Halushki recipe, ukrainian dumplings
Prep Time	30 minutes
Cook Time	20 minutes
Total Time	50 minutes
Servings	12 Servings
Calories	371kcal

Ingredients

Halushki Dumplings

- 625 g flour
- 1 tsp salt
- 4 eggs
- 236.59 g lukewarm water
- 150 g Unsalted Butter - for dough

Halushki Toppings

- 3 tbsp Unsalted Butter - for sautéing veggies + dumplings
- 453.59 g fresh mushrooms
- 1 onion
- 113 g bacon pieces
- 1 tbsp salt - adjust to taste
- 1 tsp ground black pepper - adjust to taste

Instructions

Halushki Dumplings

1. Prepare ingredients for the recipe.
2. Place the flour and salt in a large bowl. Make a little well in the middle. Place whisked eggs, water, and melted butter into it. Using a fork, work the ingredients together to form the dough. Finish up combining the ingredients by hand until you get a smooth, even texture.
3. Divide the dough into eight even pieces. On a floured surface, roll each piece into a long string. Dice each string into small pieces.
4. At this point, you can either freeze the raw dough for later use or move onto the next step to cook them.
5. Bring a pot of salted water to a boil. Toss in the raw dumplings and boil them until they float

to the top.

Halushki Toppings

1. Gather the topping ingredients.
 2. Dice mushrooms and sauté them in a buttered skillet for about 5 minutes. Dice the onions and add them to the skillet, cooking them until softened. Season with salt and pepper.
 3. Stir in bacon pieces, sauté for 5 minutes.
 4. Place dumplings into a nonstick skillet and add in sautéed mixture and butter. Cook until they turn golden brown.
 5. Serve immediately and enjoy!
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