



# Chorizo and prawn pierogi in a chorizo and cider broth

by [Kuba Winkowski](#)

 4  1 hour 30 minutes

## Ingredients

Pierogi dough	250g of plain flour, plus extra for dusting	<input type="checkbox"/>
	120ml of water	<input type="checkbox"/>
	20g of vegetable oil	<input type="checkbox"/>
	2g of salt	<input type="checkbox"/>
Chorizo and cider broth	100g of onion, diced	<input type="checkbox"/>
	10g of olive oil	<input type="checkbox"/>
	200g of chorizo, finely diced	<input type="checkbox"/>
	120ml of cider	<input type="checkbox"/>
	300ml of white chicken stock	<input type="checkbox"/>
	1 tsp smoked paprika	<input type="checkbox"/>
	1 tsp paprika	<input type="checkbox"/>
	1 tbsp of sherry vinegar	<input type="checkbox"/>
Pierogi filling	150g of king prawns, raw, roughly chopped	<input type="checkbox"/>
	1 red chilli, finely chopped	<input type="checkbox"/>
	2 tsp basil leaves, chopped, plus extra to garnish	<input type="checkbox"/>
	1/2 tsp thyme leaves	<input type="checkbox"/>
	1 pinch of salt	<input type="checkbox"/>

## Method

- 1 To make the pierogi dough, pour the oil and water into a saucepan and bring to the boil. Meanwhile, combine the flour and salt in a large heatproof mixing bowl, then slowly pour the water/oil mixture into it, stirring continuously with a fork to bring everything together
  - 20g of vegetable oil
  - 120ml of water
  - 250g of plain flour, plus extra for dusting
  - 2g of salt

- 2 Once all the water has been poured in, work as quickly as you can to bring the dough together using your hands – it will be hot so be careful. Knead the dough a little until it comes together and becomes smooth, then wrap in cling film and place in the fridge for at least 30 minutes to rest
- 3 To make the broth, heat the olive oil in a large saucepan and add the diced onion. Sweat the onions gently until softened but with no colour (about 5 minutes), then add the diced chorizo and continue to cook over a low-medium heat until the sausage releases its oils
  - 10g of olive oil
  - 100g of onion, diced
  - 200g of chorizo, finely diced
- 4 Add the 2 types of paprika and cook out for 1 minute, then pour in the cider and chicken stock, increase the heat and bring to the boil. Once boiling, reduce the heat back to a gentle simmer and cook for 30 minutes. You don't want the liquid to reduce as there's the risk of it becoming too salty
  - 1 tsp smoked paprika
  - 1 tsp paprika
  - 120ml of cider
  - 300ml of white chicken stock
- 5 When you're happy with the flavour of the broth, strain it into a clean pan and reserve the onion and chorizo mixture for the pierogi filling. Stir the sherry vinegar into the broth, taste for seasoning, then set aside for later
  - 1 tbsp of sherry vinegar
- 6 To prepare the filling, run a knife through the reserved onion and chorizo mixture to chop it into smaller pieces. Stir in the prawns, chilli and herbs, season and set aside
  - 150g of king prawns, raw, roughly chopped
  - 1 red chilli, finely chopped
  - 2 tsp basil leaves, chopped, plus extra to garnish
  - 1/2 tsp thyme leaves
  - 1 pinch of salt
- 7 Once the dough has rested, roll it out on a work surface dusted with flour until 2mm thick. Use an 8cm pastry cutter or glass to cut out approximately 20 circles, then scoop a tablespoon of the filling into the centre of each one. Fold over each circle, sealing the edges by pushing down with your fingers. Repeat this process until you have 20 sealed pierogi
- 8 Bring a pan of water to the boil and gently reheat the broth in a separate pan. Once the water is boiling, plunge the pierogi in and cook for a few minutes – they're ready when they rise to the surface
- 9 To serve, place 5 pierogi in each bowl and pour over the broth. Top with chopped basil