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by ewfood

Potato & Cheese Pierogi

Ingredients

¼ onion, grated

1oz. butter

16oz. mashed potato, cold

0.75lb. cottage cheese, chunky (try use the Russian brand as it is firmer than traditional cottage cheese)

11oz. flour

1 egg

0.5fl oz. oil

6fl oz. water, warm

Salt and pepper to taste

Servings

4

Person

Preparation Time

20

min

Preparation

- 1 Make the filling by lightly sautéing the onions in the butter until the onions are soft and translucent. Combine the onions and butter with the mash and cottage cheese
- 2 Combine flour and a pinch of salt. Add the eggs, water and oil and knead until dough is formed. Leave it to stand for 15 minutes
- 3 Roll the dough out until it is less than half a centimeter thick (it should be quite thin)
- 4 Using a wide brimmed glass cut out pieces of dough. Place the filling into the middle of the dough circle and fold it. Seal the dough with a fork so the filling cannot escape
- 5 Bring a large pot of salted water to boil. Boil the pierogis a few at a time separating them lightly from each other. Boiled for approximately 4 minutes or until the pierogis puff up
- 6 Once they are all cooked they are ready to be served.

Cooks Note

Preparation time: 20 minutes; Cooking time: 5 minutes; Serves 4
