

Pierogi Dough

Ingredients:

1 lrg. Idaho potato
1 Tbsp. + 1 tsp. salt
1 3/4 cup all purpose flour
1 cup cornstarch or potato starch
1 lrg. egg
3 1/2 Tbsp. creme fraiche or sour cream
5 Tbsp. unsalted butter, melted

Directions:

Place an unpeeled potato in a large saucepan and cover by two inches with cold water. Add 1 tablespoon salt and bring to a boil. Lower heat to medium, and cook until tender, about ten minutes. Drain. While still hot, peel and pass through a potato ricer or food mill into a large bowl. Sift flour, starch and remaining salt into the bowl with the potato. Combine. In a small bowl, whisk together the egg, sour cream and butter. Add to the bowl with the potato mixture. Mix until well combined. Turn dough out onto a lightly floured surface, and knead for five minutes, until smooth and firm. Let rest, covered for ten minutes. Roll dough out on a lightly floured surface to a thickness of approximately 1/8 inch thick. Cut the dough with a 3 1/2 inch in diameter cookie cutter. Cover with plastic wrap while preparing the filling.

Sauerkraut and Mushroom Pierogi Filling Kapusta z Grzybami - nadzienie

Ingredients:

2 cups of sauerkraut 1 cup mushrooms
1 onion chopped butter, salt, pepper

Directions:

Cook sauerkraut for 10 minutes. Drain and chop well. Fry onion and chopped mushrooms in butter, add sauerkraut and fry until flavors are blended. Cool and fill dough circles.

Potato Filling (Ruskie Pierogi)

1 lb. cooked potatoes and 6oz. cottage cheese through a meat grinder. Add 1 small raw egg to this along with 1 medium onion, finely chopped and browned to golden brown. Add salt and pepper.

Cheese Filling (Pierogi z Serem)

Rub 1 lb well drained cottage cheese through a wire sieve, then mix thoroughly

with 1 small egg (raw) and salt. The filling swells during cooking, so do not use too much. Serve immediately, after pouring butter over them.