

# Pierogi Ruskie - The Best Polish Dish Recipe



## Ingredients (for 75 pieces)

### dough:

- 450 g of wheat flour
- large pinch of salt
- 375 ml of hot water
- 50 g of butter

### for dumplings stuffing:

- 500 g white cheese fat or semi-skimmed
- 500 g of potatoes
- 1 small onion
- 2 tablespoons butter
- 2 teaspoon salt (or to taste)
- 1/2 teaspoon pepper herbal

### for serving, such as :

- sour cream 12 or 18 %
- melted butter
- salt and pepper

### Preparation:

*stuffing:* Peel the potatoes , rinse, put into the pot , add salt , cover with cold water and bring to a boil . Cook under the lid ajar for about half an hour or until tender . Drain , put back into the pot and still hot smash very carefully pestle potato (a few minutes to a smooth paste with no lumps) . Potatoes completely cool, Then grind in a meat grinder or pass through smashed , so that they become even more fluffy. Cheese finely crumble , mash with a fork or pass through the crushed ( not cheese in a food processor grind because the filling will come out for rare ) . Chop the onion and fry in butter or lard until golden brown , then add the cheese and potatoes. The whole mix , season with salt and pepper and herbs .

*dough:* Sift the flour into a bowl, add salt . For hot water put the butter and melt , gradually pour into the flour , stirring with a spoon all . Combine the ingredients and put them on covered flour pastry board . Squash the dough with hands for about 7 - 8 minutes , adding flour , if necessary , so that the dough can not be sticky . Put into a bowl and cover with a damp cloth and let stand for 30 minutes. Put the dough on the cutting board and powygniatać for about 1 - 2 minutes , and then divided into 3 - 4 parts , and each successively rolling a thin cake (approximately 2 - 3 mm) , and the roller showering flour pastry board.