



PIEROGI

Basic Pierogi Dough

- 3 cups AP flour
- 1 tsp salt
- 6 oz water, just boiled
- 4 oz milk, room temp
- 1 egg, room temp
- 1 tbs vegetable oil

1. In a large bowl containing the flour and salt make a well in the center, add liquid.
2. Using a fork whisk egg then begin to bring the flour together with the liquids.
3. Continue to work until dough comes together into a shaggy mass.
4. Then work with hands until smooth and elastic.
5. Let rest, wrapped, at room temp, for 15 minutes before use.

Savory Filling

- 3-4 boiled Yukon potatoes, skin on
- ½ cup cheese, shredded
- 1 egg
- 2-3 scallions, minced
- 1 oz fresh herbs, chopped
- S&P
- *Water for sealing*
- *Oil to fry*
- *Sour cream to dip*

1. Carefully peel potatoes, then mash in a large bowl.
2. Add remaining ingredients, mix well, but do not overwork.
3. Fill dough rounds when ready, Brush with water to seal, pinch closed.

Sweet Filling

- Fresh berry jam
- Triple-cream cheese
- Powdered sugar

Rolling, Cutting & Cooking

1. Cut dough into equal 12+ portions, roll into balls then, flatten with
2. Use plenty of flour to prevent sticking. roll all to a little less than ¼ inch thickness.
3. Use a cookie cutter if desired, save and re-roll scraps once they have rested.
4. Fill with small amount of filling, brush with water to seal, pinch closed.
5. Make all dumplings before boiling, place on flour dusted parchment lined tray, do not stack.
6. Working in batches, place into rapidly boiling salted water for 2 mins, drain.
7. To brown savory--gently place in Teflon pan with a small amount of oil on medium heat.
8. For sweet--finish with a dusting with sugar, enjoy!

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