

# Recipe for pierogi ruskie



Ingredients: (enough for 75 pieces)

Dough:

- 600 g of wheat flour
- 2 pinches of salt
- 400 ml of boiling water
- 60 g of butter

Filling:

- 500 g of cottage cheese
- 500 g of potatoes
- 2 tsp of salt
- ½ tsp of ground pepper
- 1 small onion

Final prep:

- thick sour cream 12%
- fried onion
- cracklings

[Source for the recipe](#)

### Dough

First to make the dough we need to sift the flour straight into the bowl and add salt. In another bowl with boiling water add butter and melt it, then gradually add into flour mixing everything with spoon. After combining the ingredients, put the dough on the table covered with flour and knead the dough for 8-10 until it is smooth and soft. Put the dough into a bowl, cover with plastic wrap and let it rest for 30 minutes.

### Filling

While the dough is resting peel, cut and put the potatoes into the pot. Then cover them with cold water, add salt and cook them for 30 minutes or until potatoes are soft. Strain, put back into the pot and mash with potato masher until they form a soft mass without any lumps. Leave to cool down. Divide cottage cheese into smaller pieces, then crush it with a fork. Add the cheese into potatoes and mix. Dice the onion then fry it on butter or lard, add into the filling and mix. Season with salt and pepper.

### Shaping

Divide the dough into 4 parts and roll it up until it is thin. Using a small glass cut out small circles and put a spoon (or how much fits) of filling in the centre of the circle. Fold the dough in half and seal the edges watching not to let the filling get to the edge of the pierogi. Put ready pierogi on the table covered with flour.

### Cooking

In a big pot boil salted water on high heat and put your first batch of 15 pierogi into the pot and after the water boils again lower the heat to medium and cook for until the pierogi surfaces. After pierogi surfaces cook them for another 1,5 minutes (time may vary depending on thickness of dough and size of pierogi). To check if pierogi is ready fish out one pierogi using a skimmer and check is dough is soft. After the cooking process is finished fish out pierogi using skimmer and serve them on the plate.

Serve them with fried onion or with lard with cracklings and sour cream.