

PIEROGI

Ingredients for the batter

- 3 glasses of flour
- 1 cup hot or very hot water (not boiling)
- 1 egg
- 3/4 teaspoon of salt
- 1 teaspoon of oil

Place all ingredients in a bowl and mix with the hands until smooth. Cover with plastic foil and leave in a warm place for 30 mi.

Roll the dough, sprinkling the flour slightly, about 2 mm thick.

Cut out of the circles, put on a spoonful of filling, stick together.

Dumplings stuffings

Cheese stuffing

- 500 grams of semi-fat or fat cottage cheese
- 1 egg
- 3-4 tablespoons of sugar
- 8 g of vanilla sugar

Mix all the ingredients.

Blueberry stuffing

- about 1 kg of blueberries
- 4 tablespoons of sugar

„Russian pierogi” stuffing

Ingredients for stuffing

- boiled potatoes - 500 grams
- cottage cheese - 500 grams
- 1 small onion
- butter for frying onions

Chop the onion and fry it golden. Mince the potatoes and cheese, add onion. Add salt and black pepper.

Folding

- 1. Cut circles using a glass.**
- 2. Then put any of the stuffing on circle but not too much. Then stick the edges.**
- 3. It should look like in the photo.**



- 4. To not leave dumplings raw, they should be thrown into salted boiling water and for about 2 minutes from the moment they float to the surface of the water.**