

PIEROGI

INGREDIENTS

1kg Potatoes
600g Plain flour
220g Butter
200g Cheddar
200g Sour cream
50g salt
2 x Eggs
2 x White Onion
75g Chives

Dough

600g plain flour
2 tsp salt
100g butter
250ml water
2 x eggs

Filling

1kg Potatoes
60g Butter
200g Cheddar
Salt and pepper

Onion butter

2x White onion
60g Butter

METHOD

Filling

Boil and mash potatoes, immediately add butter, cheese mix and season. Spread on a tray and press with cling film and cool

Dough

Melt butter and water together, whisk flour and salt in a mixing bowl, add egg butter, water and then combine. Knead until smooth. Wrap in cling and rest for 30 min.

Onion Butter

Melt butter, add finely diced onion, salt then cook stirring regularly for about 10-15 min until golden on the edges.

Cooking

Boil 8 – 10 pierogi per batch, cook for 5 mins or until floating. Ideally add them into a frying pan with cooking water and onion butter then toss and serve.

