



# Pierogi with Potatoes, Cheese, and Fried Onions

🕒 70–75 Min 🍴🍴🍴

## Preparation

### Ingredients 4 Portions

♦ = Kotányi Produkte

For the dough:

350 g	All-purpose flour
100 ml	Lukewarm water
30 ml	Milk
1 tbsp	Oil
0.5 tsp	Salt

For the filling:

350 g	Mashed potatoes
180 g	Fresh cheese (farmer's cheese or quark)
60 g	Trapist cheese, grated
1 tbsp	Sour cream
0.5 tsp	Salt
0.25 tsp	♦ Paprika, Smoked
0.5 tsp	Granulated onion
20 g	Butter
4 tbsp	♦ Crispy Onion
100 g	Sour cream
1 tbsp	Fresh parsley, for serving

- 1 In a bowl, combine water, oil, milk, and salt, then mix with a whisk. Add the flour, stir with a spoon, and knead by hand into a smooth, soft dough (about 10 minutes). If the dough is too sticky, add 1–2 tbsp flour. Shape the dough into a ball, wrap in plastic wrap, and let rest for 30 minutes.
- 2 For the filling, combine mashed potatoes, both cheeses, sour cream, salt, smoked paprika, and granulated onion. Shape the mixture into small balls and arrange them on a tray.
- 3 Divide the rested dough in half. Wrap one half in plastic wrap and roll out the other half thinly, to about 1 mm thickness. Use a round cutter or a glass (6–7 cm in diameter) to cut out circles.
- 4 Place one ball of filling in the center of each dough circle, brush the edges with water, and seal. If desired, pinch and twist the edges to create a wavy pattern. Repeat with the remaining dough and filling.
- 5 Bring a pot of salted water to a boil. Drop in some of the pierogi and cook for 2–3 minutes, until they float to the surface. Remove with a slotted spoon, drain, and place on a tray. Cook the remaining pierogi in batches (depending on the size of the pot).
- 6 Melt butter in a skillet. Add the cooked pierogi and fry for a few minutes until they develop a golden crust. Serve with fried onions, sour cream, and parsley.

