

Pierogi with Potatoes, Cheese, and Fried Onions

70–75 Min

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

Preparation

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.