

## **STEP ONE: MAKE THE DOUGH**

### **DOUGH**

- 2 cups all-purpose flour
  - 1/2 teaspoon salt
  - 1 large egg
  - 1/2 cup sour cream
  - 4 tablespoons butter at room temperature
1. In a medium mixing bowl combine the flour and salt.
  2. Next work in the egg until evenly combined and the mixture is clumpy.
  3. Add the sour cream and softened butter to the dough and work it together until it forms a sticky ball.
  4. Transfer the dough to a counter top and knead
  5. Wrap the dough in plastic wrap and chill for 1 hour.

## **STEP TWO: MAKE THE FILLINGS**

(potato and cheese, potato and onion, and blueberry)

### **POTATO & ONION**

- 1 pound cooked potatoes, mashed
- 1 medium onion, diced
- 1 tablespoon oil
- 2 teaspoons salt
- ½ teaspoon black pepper

1. Dice the onion. Heat the oil in a large frying pan, cook the onion over medium-low heat for about 10 minutes until translucent.
2. Combine the potatoes with onions, season with salt and pepper. You can do it with your hands or with a spoon.

### **POTATO & CHEESE**

- 1 pound cooked potatoes, mashed
- 1 medium onion, diced
- 1 tablespoon oil
- 9 ounces Farmer's cheese
- 2 teaspoons salt
- ½ teaspoon black pepper

1. Dice the onion. Heat the oil in a large frying pan, cook the onion over medium-low heat for about 10 minutes until translucent.
2. Combine the potatoes with cheese and onions, season with salt and pepper. You can do it with your hands or with a spoon.

## BLUEBERRY

- 1 1/2 cups (225g) blueberries
- 2 tablespoons sugar
- 2 1/2 tablespoons corn starch or flour

1. In a medium bowl, stir the blueberries with sugar and flour/corn starch.
2. Set aside.

### STEP THREE: SHAPE AND FILL PIEROGI

1. Divide the dough into 2 parts.
3. Roll out the first part of the dough on a lightly floured surface. Cut out rounds with pierogi cutter/biscuit cutter. The dough should be rolled out thinly. If the dough is hard to roll out, set it aside for about 5-10 minutes to rest.
4. Gather scraps, cover with plastic wrap and set aside.
5. Scoop some filling with a teaspoon and place on each round.
6. Fold the dough over the filling to create a half-moon shape. Press edges together, sealing and crimping with your fingers.
7. Place the pierogi apart on a towel lightly sprinkled with flour, cover loosely with a kitchen cloth so they don't dry out.
8. Repeat with the remaining dough.

## **STEP FOUR: COOK PIEROGI**

1. Bring a large pot of salted water to a boil.
2. Cook the pierogi in batches about 5-6 dumplings at a time. When they float to the water surface cook them for 1-2 minutes, then remove from the water with a slotted spoon. The cooking time will depend on the thickness of the dough.
3. Drain well and transfer onto a plate.
4. Savory: Saute in additional butter and sauteed onions.
5. Fruit: Serve them with lightly sweetened whipped cream or plain yogurt.