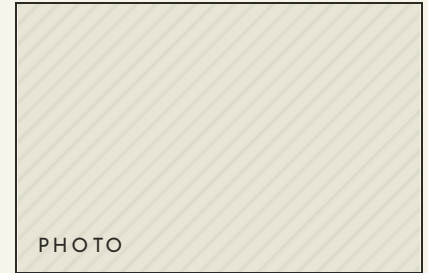


Pierogi Dough

Teresa's recipe

FROM THE KITCHEN OF *Benjamin & Teresa*



YIELD	ACTIVE	TOTAL	CATEGORY
16–24 pierogi	1 hr	1½ hr	Mains • Polish • Autumn

DOUGH

200 g flour
180 mL boiling water
1 Tbsp vegetable oil
pinch of salt

FILLING

pierogi filling of your choice, pre-cooked and cooled (see notes)

DIRECTIONS

- 1 Mix all of the dough ingredients together until combined.
- 2 Knead well, adding more flour or water as necessary.
- 3 Leave to rest under a metal bowl for 15 to 20 minutes, making sure the dough stays warm.
- 4 Roll out on a floured work surface to 2 to 3 mm and cut rounds with a cutter or a glass.
- 5 Add filling to the middle of each round.
- 6 Fold into half-moons and pinch the edges firmly together.
- 7 Transfer the filled pierogi to a floured baking sheet and cover with a tea towel until ready to cook.
- 8 Re-roll any extra dough and repeat.
- 9 Simmer water in a wide, short pan and add salt.
- 10 Drop the pierogi in carefully and stir gently so they don't stick together.
- 11 Bring the water back to a simmer and reduce the heat.
- 12 When the pierogi float to the surface, cook 1 to 2 minutes more, then lift out with a slotted spoon.

NOTES

You can use any flour; finer flours are preferred. Any filling can be used as long as it's pre-cooked and then cooled. Traditional fillings include cottage cheese and potato, beef and carrot, mushroom and sauerkraut, and many more. They freeze well, raw or cooked; defrost slightly before putting in boiling water to reheat. Pierogi can be fried, but must be boiled first.



THIS RECIPE
ONLINE
[meltedpot.co/
recipes/pierogi-
dough](https://meltedpot.co/recipes/pierogi-dough)