Pierogi Dough

NO. 3

FROM THE KITCHEN OF *Benjamin & Teresa*

YIELD 16–24 pierogi · **ACTIVE** 1 hr · **TOTAL** 1½ hr

MAINS

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 dough ingredients; knead well.
2. Rest 15–20 min under a bowl; keep warm.
3. Roll to 2–3 mm; cut rounds.
4. Fill; fold; pinch edges firmly.
5. Hold on a floured sheet under a towel.
6. Re-roll scraps; repeat.
7. Simmer salted water in a wide pan.
8. Add pierogi; stir gently.

Pierogi Dough *continued*

9 When they float, cook 1–2 min more; lift out.

NOTES Any flour; finer is better. Any filling, pre-cooked and cooled. Freeze raw or cooked. Fry only after boiling.