

## **Pierogi ruskie (Dumplings with cheese and potatoes)**

*Proportions are for 20-30 pierogi. You may increase the measurements, but it will be easier at the beginning to practice with the smaller batch of the dough*

### **Ingredients**

*Cheese-potato filling:*

- 300 g potatoes
- 250 g farmer's cheese (quark or ricotta)
- 1 tablespoon butter
- 3 tablespoon oil (sunflower or vegetable oil)
- 1 chopped onion
- salt and pepper to taste

***Dough:***

- 2 yolks of eggs
- 150 ml of hot water
- 40 ml of oil (Sunflower or vegetable oil)
- 250 g of the wheat flour

**Preparation:**

*Filling:* Put the potatoes in a pot and add just enough cold, salted water to cover them. Bring to a boil and cook until the potatoes are soft, about 20 minutes.

While the potatoes cook, melt the butter and oil over medium heat in a large pan. Add the onion, cooking until the onion turns translucent, about 2 minutes. Lower the heat and continue cooking about 10 minutes. Add salt and pepper to taste and set aside to cool. When the potatoes are soft, drain them in a colander and lightly press out the remaining moisture. Let them to cool. Mash cold potatoes and add the cooled onion mixture and the cheese. Mix everything and season with salt and pepper to taste.

*Dough:* Mix the flour with yolks and oil. While mixing, slowly add water part by part. Knead the dough - not too much, dough should have soft texture. Roll thinly as you would roll pasta dough. Cut out circles. Place spoon of filling on one side. Fold the other side over the filling and pinch to seal. The pierogi will be the shape of a half circle. Boil pierogi in salted water. Serve with fried onion.