FOODIE CITY WARSAW

Pierogi ruskie — potato and twaróg dumplings — RECIPE

24 dumplings — 4 servings of 6

INGREDIENTS:

DOUGH: 309.2 g wheat flour; 154.6 g hot water; 11.6 g oil; 4.6 g salt (480 g dough). For dusting: up to 40 g flour.

FILLING: 193 g raw unpeeled potatoes (about 134 g after cooking and peeling); 116 g twaróg (Polish farmer's cheese); 154 g onion; 16 ml oil; 7.8 g fresh mint; 0.72 g granulated garlic; 1.6 g each salt and pepper, adjusted to taste.

TO SERVE: 320 g onion; 24 ml oil; 101 g 18% sour cream. Cooking water: 10 g salt per litre.

METHOD:

1. Boil the potatoes, peel, steam-dry and press while hot. Cool completely.
2. Mix flour, salt, oil and hot water with a spoon in a heatproof bowl. When cool enough to handle, knead until elastic. Cover and rest for 20–30 minutes.
3. Chop the filling onion and fry in 16 ml oil until golden brown; cool. Combine with potatoes, twaróg, chopped mint, garlic and seasonings, retaining some texture. Fry the separate topping onion in 24 ml oil.
4. Roll dough in batches to about 2 mm. Cut 8–9 cm circles and reuse offcuts. Divide dough and filling among 24 dumplings. Seal clean edges firmly from centre to ends and keep covered.
5. Cook in batches in gently simmering salted water for about 1–2 minutes after floating. Cut one open to check the seam is cooked. Drain and serve with fried onions and sour cream separately.

NOTES:

Quantities match 8 workshop tasting portions of 3, served as 4 home portions of 6. The workshop mint filling is retained with small rounding adjustments. Use twaróg or firm farmer's cheese, not wet cottage cheese.

Allergens: wheat/gluten and milk. This is the vegetarian version; do not add bacon. Serving sour cream separately does not remove the milk in the twaróg filling.

ENJOY!