



NANA'S

Fresh Milled Pierogi Dough

MAKES: 75 PIEROGI

PREP TIME: 2-4 HOURS

COOKING TIME: 2-5 MIN

Ingredients

- 250 grams hard wheat
- 250 grams soft wheat
- 65 grams durum wheat
- 3 grams sea salt
- 1 eggs
- 15 grams baking powder
- 465 grams warm milk or water

Additional:

- Extra flour for rolling out
- Water for boiling.
- Butter/onions for frying after boiled.

Filling:

- 2. lbs. Mashed potatoes, plus:
- 1/4 lb. Add-ins: cheese & chives, cooked meat, cabbage, or cream cheese.

Tips:

- Consider filling with fruit or pie filling for a sweet twist on a traditional favorite.

Directions

1. Mill the flour. Mix together flour with salt and baking powder in a mixing bowl.
2. Add egg and warm milk or water, and mix well.
3. Let the dough rest for at least 1 hour to fully absorb the liquid and soften the dough.

Scaling: 10-13 grams/pierogi.

Rolling Pierogies:

1. Roll out the dough very thin (about 1 mm). Remember it will swell during cooking, which will thicken it, so roll thinner than you'd expect.
2. Cut the dough into desired size, and place 1 tbsp of filling into the center.
3. Pull one side up and over the other side to meet the other. Crimp together with your fingers, or fork tines.
4. Set on parchment lined sheet until ready to cook.
5. Repeat the process, re-rolling scraps of dough gathered up, until all pierogies have been shaped and filled.

Boiling Pierogies:

1. Simmer water (not a rapid boil) in a pot, and gently drop the pierogies into the boiling water. When they are floating, remove from the pot with a slotted spoon.
2. Optionally, you can fry these after boiling in a pan with butter and onions until lightly browned. They pair well with sour cream.

Baking Pierogies:

- To make sweet mini pies, bake the pies in the oven at 350 F until lightly browned, and enjoy.

