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# Pierogi with sauerkraut and mushrooms

Patrycja Walo 1D



# Ingredients

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## Dough

- 3 cups flour  
an egg  
one cup warm water  
1/2 tablespoon salt

## Filling

- 500g sauerkraut  
canola oil(not much)  
25 g dried mushrooms  
an onion

# Filling

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- Boil mushrooms until they're soft, then drain them. Grind sauerkraut, chopped onion and mushrooms in meat grinder. Combine and saute these ingredients, season with pepper.





# Dough

- Combine ingredients and knead on a floured surface until well blended (dough should be somewhat dry, very thin and shouldn't stick to your hands).



Using a glass (with bigger diameter) dip lip of glass in flour and cut circles out of the dough. Place about 2 teaspoons filling in the center of each dough circle.





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Moisten outer edges with water and fold over to close. Seal edges by pressing gently with the back of a fork.



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- Boil water (2 liters), add  $\frac{1}{2}$  tablespoon salt, then put pierogi into the pot. Boil them, stirring occasionally, till floating to the surface. Rinse in cold water.





You can serve them warm (also with fried onion) or freeze them.







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Enjoy your meal : )