

Pierogi *with fruits*



quick and easy

Pierogi Dough

yield 40-50 pierogi

- 2 cups/300 grams all-purpose flour (preferably unbleached), plus more as needed
- 1 pinch of kosher salt
- 1 1/2 tablespoons unsalted butter
- 1 large egg, beaten
- 125 ml/ 1/2 cup hot water

Add the flour and salt to a large bowl; whisk to combine. To a small saucepan with hot water add the butter and mix until butter is melted. Pour the buttery liquid into the flour gradually, stirring it in as you add it. Stir in the egg until combined then move the dough to a lightly floured surface and knead until smooth, 7 -8 minutes. Cover the dough with a dampened towel or plastic wrap and let rest at room temperature for 30 minutes. After that time the dough is ready to start making the pierogi