

Pierogi or uszka [uʃkɔ] with mushroom & cabbage



Ingredients

- 1 kg of the sauerkraut
- 2-3 cups of dried mushrooms or much more raw white mushrooms from grocery
- 2 medium-sized onions
- oil or butter for frying onion
- some salt
- some black pepper
- 8-10 bay leaves
- spoonful of breadcrumbs (optional)

Ingredients Polish pierogi dough

- 3 cups of wheat flour
- half a teaspoon of salt
- 0.75 cup of boiling water
- 0.25 cup of cold water
- half a teaspoon of oil

Preparation

1. Rinse dried mushrooms with cold water and throw into the pot with hot water. Leave for 15-20 minutes.
2. Put the pot on the cooker and cook mushrooms, until become soft.
3. Drain mushrooms off on the colander. Collect water in the second pot.
4. Throw the sauerkraut into water, in which mushrooms were cooked. Cook it, until become soft.
5. In the meantime cut mushrooms carefully into small stripes.
6. Drain the cabbage off on the sieve. You can pour water out. Carefully shred the cabbage into small stripes.
7. Peel two medium-sized onions and cut into small dices.
8. Melt some butter or oil on the frying pan.
9. Throw onion to hot butter / oil and fry about 5 minutes to achieve delicate browning.

10. Next throw the cabbage and mushrooms. Mix precisely.
11. Add the salt and grinded black pepper to the taste. Add 8-10 bay leaves.
12. Put a lid on the frying pan and stew about 10 minutes.
13. Put the filling to the bowl and let it cool off. The filling is ready to go when cooled but you will need to get rid of bay leaves before folding pierogi or uszka.

Polish pierogi dough

1. Pour 3 cups of wheat flour into the bowl. Pour flour through a sieve to separate any lumps and in order to aerate the flour. Thanks to the latter, your pierogi dough will be more soft and delicate in flavor. Now add half a teaspoon of salt.
2. Pour 0.75 of cup of boiling water into the bowl, while vigorously stirring the mixture with a fork, wooden spoon or anything that suits you. At this stage, it is normal that lumps of flour will form and surface — crumble them up with the fork. Cover the bowl with a cotton cloth and set aside for about 5 minutes.
3. After 5 min, add a quarter of a cup of cold water, give it a stir, and crumble up the lumps (if any). Once again cover the pierogi dough with a cotton cloth, but this time set is aside for 15 minutes.
4. After 15 min, add half a teaspoon of vegetable oil (canola, sunflower or olive oil). Roll up your sleeves — it's time for some work. Knead the pierogi dough until it becomes a smooth and uniform mass. In general, it takes 5 to 10 minutes and at this stage a pair of men's hands may be quite useful. When finished, pierogi dough should be homogeneous, stretchy and a bit adhesive.
5. Now, the dough is ready to prepare pierogies. Roll out the dough on a pastry board (or simply on a table) until you reach the thickness of about one-tenth of an inch (2-3 millimeters). However, before you start rolling it out, you should flour the pastry board. Thanks to that the pierogi dough won't adhere and tear. However, remember that one side of the dough should remain clean. You want it to cling on to itself while folding pierogi in few minutes.
6. Cut circles out of the pierogi dough by using a cup. Arrange the filling in the middle of every circle, fold it and glue borders together to form pierogi.
7. Collect scraps of pierogi dough, knead again, roll out and repeat the last point.

Notes

Well-known Polish dumplings called pierogi are one of national dishes and for sure one of the best recognizable Polish food at the same time. The popularity of pierogi probably originates from a fact that this Polish food appears in few kinds, differing in a filling type. For example there are delicious pierogi with forcemeat, mushroom or cabbage, sweet curd cheese or fresh fruit like bilberries or strawberries.