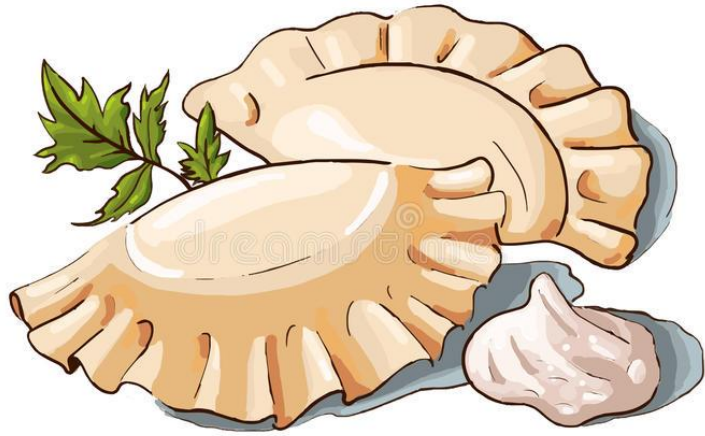


# Vareniki (dumplings)

## with potato and cottage cheese

### recipe of Ukrainian traditional dish



For this master-class

You need following ingredients:

**for dough:**

- 🥟 Flour, 200 g
- 🥟 Water, 100 g
- 🥟 Egg, 1 pc
- 🥟 Vegetable oil, 30 g

**for filler:**

- 🥟 Potatos
- 🥟 Salad/greens, 100 g
- 🥟 Cheese, 300 g

#### COOKING TECHNOLOGY for DOUGH:

- 🥄 Bring water to a boil with butter, add flour and stir vigorously for several minutes until the dough is made, similar to choux pastry.
- 🥄 Remove from heat, add all flour and let it cool. Kneading the dough, add the egg to the cooled dough mass. Let the dough rest and chill for 20 minutes.
- 🥄 Roll out the dough with a rolling pin, put the filling in the center, close up.
- 🥄 Steam for 7-10 minutes (12-14 minutes, if you use frozen vareniki)



# Filler for vareniki (dumplings)

## recipe of Ukrainian traditional dish

### Salty fillers:

- 🥟 Potatoes
- 🥟 Salad/greens
- 🥟 Cheese
- 🥟 Meat

### Sweet fillers:

- 🥟 Cherries
- 🥟 Or any berries
- 🥟 Soft cottage cheese with raisins
- 🥟 Poppy seeds

Vareniki's filling can be very different: potato, cabbage, potato and meat, potato and salo (pork meat), sweet or salted curd, pumpkin, cherries and so on. The filling is warped up in dough and cooked for five minutes. Vareniki are usually served with sour cream, honey. Salted vareniki can go with mushroom sauce.

### COOKING TECHNOLOGY:

#### FILLER and VARENIKI:

- 🥄 Chop the herbs, grate the cheeses if you use several and mix with the salad/herbs. Add fresh or dry garlic if you wish.
- 🥄 make smashed potatoes puree
- 🥄 Mix potato's puree with herbs and cheese (could be soft cottage cheese or feta or sheep cheese). You can use different fillers: just potato puree or just soft cottage cheese, sweet or softy, or mix it
- 🥄 Split the dough into two rolls and cut them into little pieces. Shape thin tablets with rolling pin. Dip each side of the table in the flour. Spoon the stuffing in the middle of the tablet and stick edges together.
- 🥄 Cook the vareniki in salted water for 7-10 minutes if you use freshly made dough and a little bit longer, 12-14 min if you frozen vareniki.
- 🥄 **Enjoy your vareniki! Bon appetit!**



# MACHKA: MUSHROOM SAUCE








GOOD WITH BANOSH AND VARENYKI WITH POTATOES

## recipe of Ukrainian traditional dish







For this dish

You need following ingredients:

-  Dried mushrooms, 20 g
-  Fresh mushrooms, 200 g
-  White wine, 20 g
-  Onions, 100 g
-  Salad/Greens, 20 g
-  Broth, 50 g
-  Cream / sour cream, 150 g

### COOKING TECHNOLOGY:

-  Soak dry mushrooms in 200 g of water for 60 minutes, drain the water through a fine sieve and leave, chop the mushrooms finely
-  Put the onion in a medium-heated frying pan and cook for 5 minutes until it becomes bright, add fresh mushrooms and continue for another 5 minutes
-  pour in the water in which the mushrooms were infused, add wine, evaporate over high heat until a maximum of 100 g of liquid remains
-  add the cream and meat broth, boil the sauce until slightly thickened for 2-3 minutes, add the herbs and serve. This sauce is good for banosh and salted varenyki.



# Enjoy cooking master-class and your vareniki!

