



Pierogi Ruskie: Potato-Cheese Pierogi Recipe

Total: **Editor's Choice**

Prep: 45 mins

Cook: 15 mins

Yield: 30 Pierogi (6 Servings)

Nutritional Guidelines (per serving)

105	3g	16g	4g
Calories	Fat	Carbs	Protein

(Nutrition information is calculated using an ingredient database and should be considered an estimate.)



341 RATINGS

This [Polish potato pierogi recipe](#) or *pierogi ruskie* (pyeh-RROH-ghee RROOSS-kyeh) is from chef Marek (Mark) Widomski, founder, and director of the Culinary Institute in Cracow, Poland.

Pierogi ruskie are among the most popular types of Polish dumplings. Contrary to what most people believe, that does not translate to "Russian pierogi." It actually means Ruthenian or Rusyn pierogi.

Ruthenians or Rusyns are also known as Carpatho-Rusyns and consist of the peoples around the northern Carpathian Mountains in western Ukraine, eastern Slovakia, and southern Poland. This area also is known as Galicia in English (Galicja in Polish, Halic in Slovak and Halchyna in Ukrainian).

Chef Mark and his staff offer classes in everything from peasant food to gourmet cuisine, tailoring them to the individual's needs, in Polish, English, and other languages. For best results, don't mash the potatoes, use a fork or grinder, according to chef Mark. If you can't find dry curd cheese, you might want to [make your own farmer's cheese](#) from scratch.

Ingredients

For the Dough

2 to 2 1/2 cups [all-purpose flour](#)

1 large egg (room-temperature)

1 teaspoon salt

1 cup water (lukewarm)

For the Potato-Cheese Filling

2 pounds russet potatoes (scrubbed and boiled in their jackets)

2 tablespoons onion (finely minced, sautéed in 1 tablespoon butter)

8 ounces dry curd or farmer's cheese (room-temperature; or ricotta)

Optional: Kosher salt (to taste)

Optional: Freshly ground black pepper (to taste)

Steps to Make It

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- 02 Peel potatoes and fork blend or rice them (do not mash).
- 03 Mix with sautéed onion and farmer's cheese. Season to taste and set aside.
- 04 Place 2 cups flour in a large bowl or on a work surface and make a well in the center.
- 05 Break the egg into it, then add the salt and a little lukewarm water at a time.
- 06 Bring the dough together, kneading well and adding more flour or water as necessary.
- 07 Divide the dough in half and cover it with a bowl or towel. Let it rest 20 minutes.
- 08 On a floured work surface, roll the dough out thinly and cut with a 2-inch round or glass.
- 09 Spoon a portion of the filling into the middle of each circle.
- 10 Fold dough in half and pinch edges together.
- 11 Gather scraps, re-roll and fill. Repeat with remaining half of dough.
- 12 Sprinkle a baking sheet with flour and place the filled pierogi on it in a single layer. Cover with a tea towel.
- 13 Bring a large, low saucepan of salted water to boil. Drop in the pierogi about six at a time. Return to the boil and reduce heat. When the [pierogi](#) rise to the surface, continue to simmer a few minutes more.
- 14 Remove one with a slotted spoon and taste for doneness. When satisfied, remove remaining pierogi with a slotted spoon to a serving platter.
- 15 Serve warm with caramelized onions or [skwarki](#) (pork cracklings) or [fried bacon](#) pieces, and a dollop of sour cream, if desired.
- 16 Enjoy!

Tip

- For best results, according to chef Mark, some small pieces of the whole potato should remain.