

Vareniks

Dumplings are a traditional Ukrainian dish. And every housewife has his own special recipe for dumplings: with meat, vegetables, mushrooms, fruits, cheese, berries.

KORNIENKO SASHKA

Dough for dumplings

Ingredients:

milk - 150 ml;

flour - 350 g;

egg - 1 pc .;

salt, sugar - crumb.



How to prepare dough for dumplings
First you need to warm up the milk a little.

Stir the egg with a fork, add to the milk.

Add a pinch of salt and sugar.

Sift the flour into the liquid mixture, knead the uncooked dough and let it simmer for a quarter of an hour.

Having cooked dough for dumplings this way, you can experiment with many salty and sweet toppings.



PREPARING A FILLING

At this time, prepare the stuffing, which is why boil the peeled potatoes in lightly salted water. Peel the onion and grind it, which should be lightly browned in vegetable oil until golden. The hot potatoes are well kneaded and combined with onions, pepper to taste.



Vsem spasibo za prosmotr, zhivite druzhno i ne bykuyte.

Thank you all for watching, live together and do not bull.