

Ukrainian National Dish

Vareniks



Vareniks are served boiled with sour cream, sugar and butter.

Vareniks are small pastries made from unleavened dough with a filling from berries, tvorog, cheese and other things.



Ingredients

1. *Tvorog* - 500g
2. *Eggs* - 2 pieces
3. *Sugar* - 50g
4. *Flour* - 300g
5. *Water* - 150g
6. *Salt* - to taste



Recipe

Knead dough from water, eggs and flour (add more flour if needed) and roll out finely. Make rounds with a glass or a cup.



Put the filling in the center of every round and pinch the opposite edges. Filling: Combine all the ingredients and run through a sieve.



Cook in boiling lightly salted water until vareniki are on the surface.





Serve with sugar and sour cream





Bon appetit!



*Presentation
Completed
Redia Serhii*

