



Dumpling Workshop 2: Pelmeni and Pierogi
with Chef Annie Elmore

*Beef and Pork Pelmeni
Cheese and Mushroom Pierogi*

Ingredients:

8 cups all-purpose flour, divided, plus more for board
4 large eggs, divided
¾ pound ground beef
¼ pound ground pork
1 medium onion, finely chopped or grated
1 clove garlic, finely chopped or put through a garlic press
2 tablespoons finely chopped fresh dill
2 sticks butter, divided
2 lemons
2 pounds red or Yukon Gold potatoes, peeled, cut into 1-inch chunks, rinsed
¼ cup Gruyere, shredded
¼ cup cooked mushrooms (crimini or oyster)
¾ cup milk, divided
2 cups sour cream, divided
Dijon mustard
Prepared horseradish
2 tablespoons chive
Salt and pepper
Water

Equipment:

Large stock pot
Small, medium, large mixing bowls
2 ½ round cookie cutter
Measuring cups and spoons
Slotted spoon
Large sauce pan
Potato masher (works best, but not necessary)
Cutting board
Chef knife
Sauté pan
Rolling pin