

## Meat Piroshki With Cheese

Courtesy of Tatyana's Everyday Food

Submitted by Elizabeth Mandel

Makes 8-16

### Ingredients

#### For Yeast Dough:

- 1 1/2 cups (354ml) milk
- 1 tablespoon (9g) dry yeast
- 1/2 tablespoon (6g) sugar
- 1 teaspoon salt
- 3 tablespoons (43g) melted butter
- 1 egg
- 3 1/2 cups (440g) all-purpose flour

#### For Meat Filling:

- 1 pound (453g) ground beef, turkey or pork
- 1/2 large onion
- 3 garlic cloves
- 1 large egg
- 1 1/2 cups (150g) mozzarella cheese
- 1 cup (100g) cheddar cheese
- 1 1/2 teaspoons salt
- 1/2 teaspoon ground black pepper
- 1/4 cup fresh chopped dill
- 1 beaten egg, for egg wash

### Directions

1. Prepare the yeast dough first. Heat the milk until warm to touch, then pour into a large mixing bowl. Add the sugar and sprinkle the yeast evenly over the milk. Allow the yeast to proof for 5 minutes. After 5 minutes, whisk in the melted butter, salt and egg. Gradually add the flour, whisking the mixture until it thickens into a thick batter. Continue adding flour until soft dough forms.
2. Turn dough out onto well-floured work surface; use additional flour as needed. Knead the dough for 4 to 5 minutes until smooth and elastic. Return the dough to mixing bowl, cover

the bowl with a clean towel and allow the dough to proof until doubled in size; about 45 to 60 minutes.



3. Optionally pre-fry the meat 6-7 minutes before combining with other ingredients
4. Meanwhile, prepare the filling. Place the onion and garlic into a food processor and pulse into a puree. Alternatively, use a grater to puree the onion and finely mince the garlic. In a large bowl combine all of the filling ingredients: pureed onion, garlic, meat, cheeses, egg and seasonings. Use your hands to knead the ingredients together to form a uniform mixture.
5. Once dough has proofed, punch it down and knead again for a few minutes. Divide the dough into even portions - 8 pieces for large piroshki, 16 pieces for smaller piroshki. Roll each piece of dough into a circle, add generous portion of filling into the center, then press the dough together to seal the filling inside.
6. Place piroshki seam side up on edge on baking sheets lined with parchment paper. Brush the tops with an egg wash using a pastry brush. Allow the piroshki to proof for 30 to 45 minutes. Meanwhile, preheat oven to 350F.
7. Bake piroshki for 25 to 30 minutes, depending on the size of your piroshki. Remove from baking sheet onto a cooling rack to cool for 15 to 20 minutes before enjoying. The filling will be extremely hot when the piroshki come out of the oven! Allow them to cool before enjoy.