



The Perfect Pierogi Dough

Soft, elastic pierogi dough made with hot water and butter. Easy to roll thin, forgiving to work with, and holds up beautifully during boiling.

Ingredients

- 500 g all-purpose flour
- 80 g butter, melted
- $\frac{1}{2}$ teaspoon salt
- 250 ml boiling water

Directions

1. Add the flour and salt to a large bowl. Pour in the melted butter and mix briefly to distribute it evenly through the flour.
2. Slowly pour in the boiling water while mixing. Do not add it all at once. Let the flour absorb the liquid gradually. This step is important for proper hydration and texture.
3. Once the dough starts coming together, switch to kneading with your hands until it becomes smooth and elastic. You can also use a stand mixer with a dough hook if you prefer. The dough should feel warm, soft, and pliable, not sticky.
4. Cover the dough with a bowl or plastic wrap and let it rest for about 30 minutes. This step matters. Resting relaxes the gluten and makes the dough easy to roll thin without springing back.
5. After resting, divide the dough into smaller portions. Work with one piece at a time and keep the rest covered so it doesn't dry out. Roll the dough out thin, using only a minimal amount of flour on the surface. Cut circles using a glass or a round cutter.