



FORTSONIA CHEESE FILLED PIEROGI



QimiQ BENEFITS

- Longer shelf life at room temperature
- Quick and simple preparation
- Creamy indulgent taste with less fat
- Smooth and creamy consistency in seconds



INGREDIENTS FOR 10 PORTIONS

FOR THE DOUGH

60 g	QimiQ Classic, room temperature
150 g	Egg(s)
170 g	Sour cream 15 % fat
130 g	Rye flour
315 g	Wheat flour
15 g	Baking powder
2.2 g	Salt

FOR THE FILLING

250 g	QimiQ Sauce Base
150 g	Fortsonia cheese, grated
200 g	Russet potatoes, cooked
75 g	Green peas
50 g	Red onion(s), sauteed
3 g	Spanish smoked hot paprika
7 g	Salt
2 g	Pepper
10 g	Garlic
75 g	Smoked bacon, cooked
150 g	Butter
75 g	Parmesan, grated
4 g	Chives, finely sliced

METHOD

1. For the dough: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and knead with a dough hook until smooth. Allow to rest for 2 hours.
2. For the filling: mix the QimiQ Sauce Base together with the Fortsonia cheese and the remaining ingredients.
3. Roll the dough into thin strips and spread with the filling. Fold the dough over and cut out pierogis. Finish with a fork. Cook in salted water
4. Finish the pierogie in butter golden brown and serve with brown butter, grated Parmesan and parsley.