



Yield: Makes 6 large piroshki

Filling:

1 pound ground beef
1 large onion, finely chopped
1 Tbsp flour
1/2 cup water or broth
3 Tbsp sour cream
2 hard-boiled eggs, chopped
3 Tbsp fresh dill, chopped
salt to taste
black pepper to taste
olive oil

Dough:

3 1/2 cups all-purpose flour
1 tsp salt
1 tsp baking powder
1/2 cup margarine
3/4 cup buttermilk
2 eggs

Topping:

3/4 cup butter, melted

It seems that every culture has its own version of this stuffed bread. Vera makes hers with a simple dry cottage cheese and egg filling, and we've included a recipe for a more savoury version that is sure to please. Fillings can include fried ground beef and onion, Vera's dry cottage cheese and egg, or fruit preserves.

1 Filling Method:

In a large skillet, over medium-high heat, brown the meat with a drizzle of olive oil. Add the onion and sauté for 10 minutes or until the meat is cooked through and the onions are translucent. Sprinkle the 1 Tbsp of flour over the meat mixture and continue cooking for another minute. Add the water and stir to create an in-the-pan sauce. Add the sour cream, stir through and then remove the mixture from the heat. Add the chopped eggs, dill, and salt and pepper to taste. Set aside.

2 Dough Method:

Pour the flour, salt, baking powder into a large mixing bowl. Stir the dry ingredients until well combined. Cut the margarine into the flour using a pastry cutter, or fork. In a separate bowl, whisk the eggs. Add the buttermilk and whisk to combine. Pour the egg mixture into the dry ingredients and mix into a soft dough. Cover with a clean tea towel and set aside.

Preheat oven to 400°F. Have a baking sheet on hand.

Divide the dough into 6 equal balls and, using a rolling pin, roll each into round discs. Put a dollop of your filling into the centre of each piroshki fold the dough over and pinch the edges together to seal. Place on your baking sheet. Bake for 25-30 minutes until golden.

3 Serve topped with melted butter or margarine or before baking, glaze with a whisked egg for a shiny finish.