

Pierogis

Ingredients for the Dough

2 large handfuls of fresh spinach, blanched and drained
1 c tapioca flour
2 c rice flour
6 egg whites
2 eggs, divided
1/4 c sour cream

Ingredients for the Topping

1/2 c roasted macadamia nuts
1/4 c shredded parmesan cheese
4 T butter

For the dough:

Mix blanched spinach, flour, egg whites, one egg and sour cream in a food processor until crumbly and sticky. It will feel wetter than it looks. Take a tennis ball size portion of the dough and knead it for five minutes. Then on a floured surface, roll it flat with a rolling pin until it's very thin. Next cut circles about 3"-4" in diameter. Place a damp toil over completed circles and repeat with the remaining dough.

For the filling:

Boil the potatoes for 30-45 minutes or until soft. Drain, rinse, peel and mash the potatoes. Mix the ground bison and spices and cook in a skillet over medium-high heat until cooked through and browned. Add the mashed potatoes and parmesan to the bison and mix well.

Assembling the dumplings:

Break open and whisk remaining egg yolk. Brush the inside of the dough circle with egg. Place about 2T of filling into the center of the circle and fold the dough in half. Pinch the edges together. Repeat until complete. Recipe makes about 25 dumplings.

Cooking the dumplings:

Boil a pot of water. Once boiling, cook the dumplings in batches of about 5-6 for about five minutes.

For the topping:

Melt the butter and crush the macadamia nuts.

To serve:

Top the pierogis with the melted butter, crushed macadamia nuts and parmesan cheese.



Ingredients for the Filling

2 large golden potatoes
8 oz. ground bison
1 t fennel seed
1 t anise seed
1 t caraway seed
1 t garlic powder
1 t onion powder
1/4 c shredded parmesan cheese

