



Apple and Squash Pierogi

Ingredients

Dough

- 3 cups all-purpose flour
- 2 eggs
- 1 cup sour cream
- 1 teaspoon salt

Filling

- 3 granny smith apples peeled and cored
- ½ cup sugar
- ½ liter dry Riesling wine
- 1 cup butternut squash, diced small and roasted at 350 degrees till soft
- 1 cup cream cheese
- ¼ cup buttermilk
- ¼ cup pure maple syrup
- 1 large whole egg
- 1 teaspoon fresh thyme
- Salt and pepper to taste

Instructions

Sift flour into a large bowl. Make a bowl in the center of the flour. Mix eggs, sour cream and salt in a smaller bowl. Then add the mixture in the center of the flour's "bowl."

Gently mix with hands until dough ball forms. (About 4 minutes.) Knead dough for 6 minutes or until slightly tacky. Let dough rest for 30 minutes with a towel covering.

Note: If dough feels too moist after kneading, add 1 tablespoon of flour sparingly until slightly tacky.

While the dough is resting, dice apples and poach in riesling and sugar, for approximately 10 minutes or until soft. Drain well on paper towel.

Mix cream cheese, maple syrup, buttermilk, egg, thyme, salt and pepper. When well-combined, fold in squash and apples.

Roll dough out to approx. 1/8-inch thickness and cut with a 3-inch round cookie cutter.

Brush each circle with egg wash (a mix of 50% egg, 50% water), then fill with 1 tablespoon of the filling. Fold in half and pinch closed all around.

Pan sear in a nonstick pan with avocado oil until golden brown.

