

# Polish dumplings

## Ingredients

### For the dough

- 225g/½lb plain flour
- 1 egg
- water to mix

### For the filling

- 450g/1lb of dried mushrooms, soaked according to instructions
- 1 onion
- 25-50g/1-2 oz butter
- salt and pepper

## Preparation method

1. Fry the onion in the butter. Add the mushrooms and salt and pepper. Mix the beaten egg into the flour. Add water to mix to a soft dough. Roll out the dough and use a small glass to cut into rounds.
2. Spoon a tsp of the mushroom mixture onto each round and pat into dough balls.
3. Cook in boiling salted water for five minutes and spoon into bowls of borsht just before serving.

**less than 30 mins**

preparation time

**less than 10 mins**

cooking time

**Serves 4-6**

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