



# Potato piroshki

40'  
Hands on

60''  
Hands off

15'  
Cook Time

6-8  
Portion(s)

2  
Difficulty



## Method

### For the dough

- In a mixer's bowl add the milk, the yeast, the sugar, and whisk well.
- Add the flour, salt, the olive oil, and beat with the hook attachment, for 5-8 minutes, at high speed. The dough will be quite soft.
- Transfer to a greased bowl, cover with plastic wrap, and let it double in volume.

### For the filling

- Place a [frying pan](#) over high heat and add the butter.
- Finely chop the onion and add it to the pan. Sauté well until caramelized.
- Add the cumin, pepper, the potatoes [cut](#) into pieces, salt, and mix.
- Remove from the heat and press with a potato masher until the potatoes are completely mashed.
- Set aside to cool well.

### To assemble

- Place a frying pan with the sunflower oil over medium-low heat.
- Dust your working surface with flour and place the dough on it. Since the dough is quite sticky, you will need to coat your hands with flour as well.
- Cut the dough into 6 pieces and roll out each piece until it is 15 cm in diameter. Divide the filling among them and brush around the edges with a little water. Seal the edges and press them together so that your piroshkis will not open. Then, add them in the frying pan in batches.
- Fry for 1-2 minutes on each side until the dough is cooked through and golden.
- Remove them, transfer on paper towels, and serve with oregano.

## Ingredients

### For the dough

- 300 g milk
- 1 teaspoon(s) yeast
- 1 teaspoon(s) granulated sugar
- 400 g all-purpose flour
- salt
- 2 tablespoon(s) olive oil
- all-purpose flour, for the dough
- 400 ml sunflower oil, for the frying

### For the filling

- 60 g butter
- 1 onion
- 1 teaspoon(s) cumin
- pepper
- 950 g potatoes, boiled
- salt

### To serve

- oregano

## Διατροφικός πίνακας

### Nutrition information per portion

466 Calories (kcal)	21.0 Total Fat (g)	6.6 Saturated Fat (g)	59.0 Total Carbs (g)
23%	30%	33%	23%
5.1 Sugars (g)	9.1 Protein (g)	4.6 Fibre (g)	0.66 Sodium (g)
6%	18%	18%	11%