

LENIWE PIEROGI (typical dumplings with white cottage cheese)

Ingredients:

- ❖ 200 g white cottage cheese
- ❖ 1 egg
- ❖ half glass of flour
- ❖ a pinch of salt
- ❖ sugar
- ❖ cinnamon



The amount of the ingredients are suitable for 3-4 adults. In order to obtain more dumplings you need to double all the ingredients.

- 1. Compress the cottage and add just an egg yolk. Mix. Add half glass of flour. Mix again everything one more time.**
- 2. Beat until stiff the egg white and add it to the mixture. Add a little bit more flour if the mixture will be too sticky.**
- 3. Take everything out and put it on the pastry board, sprinkled with flour.**
- 4. Divide the pastry into few pieces and form a long roll from each of the piece. Next, flatten a bit.**
- 5. Cut with a knife into small pieces.**
- 6. Boil some water and add some salt.**
- 7. Boil the dumplings until they come out (about 1 minute).**
- 8. Melt some butter in a small frying pan or pot.**
- 9. Serve the dumplings with melted butter, sugar and cinnamon.**