Desserts / Ukraine

Cherry varenyky



Dumplings of whole cherries and sugar. The juice stays inside if the fruit is tossed in starch first.

Time 65 min **Servings** 4

What you'll need.

- ☐ 450 g Plain flour
- ☐ 250 ml Kefir
- ☐ 1 piece Egg
- ☐ 0.5 tsp Bicarbonate of soda
- ☐ 600 g Pitted cherries
- ☐ 120 g Sugar
- ☐ 3 tbsp Cornflour
- ☐ 50 g Butter
- ☐ Soured cream — to taste
- ☐ 1 pinch Salt

Let's make it.

01 Mix the kefir with the bicarbonate and leave it five minutes, until it bubbles. Add the egg, salt and flour and knead for eight minutes.

02 Cover the dough and rest it half an hour. Meanwhile let the cherries drain in a colander.

03 Mix the starch with the sugar and toss the cherries in it right before shaping.

04 Roll the dough to two millimetres, cut discs, put three or four cherries on each and seal the rim dry, pressing the air out.

05 Boil in batches in a wide pot of salted water. Two minutes after they float, lift them out and butter them at once.

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