Ingredients:

Filling:

salt to taste

0.5 kg of strawberries (only fresh!)

sugar
potato starch (optional)
1 tsp oil

Dough:

2 cups unbleached all purpose flour
pinch of salt
2/3 cup of HOT water

Directions:

Rinse fruits with water.

Pierogi with Strawberries (Knedle)

Cut up 0.5 kg of strawberries into little pieces. Use fresh strawberries of good quality. Stale strawberries results in bitter aftertaste of pierogi and spoil the taste. Put cut strawberries in a bowl. Pour few teaspoonfuls of sugar into it and gently mix. Taste, whether the amount of the sugar is sufficient. You can add more, if you want pierogi to be really sweet. Let it stand some time (in the meantime prepare pierogi dough). Thanks to that the sugar will manage to dissolve in the juice which will sail out of fruits. You can add a teaspoon of the potato starch into the bowl and then mix precisely. This is optional. Starch makes the fruit sauce within pierogi more dense after cooking.

Preparing dough:

Mix fast all ingredients in a large bowl with a spoon and knead lightly in the bowl. Rest dough for one-half hour covered with a kitchen towel.
When it is done, knead the dough a few times on a floured surface and roll out to 1/8-inch thickness. Cut out with a +/- 3-inch drinking glass.

Lay portions of strawberries on dough circles and add quarter to half a teaspoonful of sugar.

Glue pierogi very carefully. It is important, since pierogi with fruits has a greater tendency of opening during cooking, than pierogi with any other filling.

Put water with the addition of salt and the spoonful of oil on the cooker. Thanks to oil pierogi won't get glued to each other. After few minutes, when water starts boiling we throw pierogi, one after another. Stir every couple of minutes so that they don't stick to the pan. When the dumplings will flow to the surface we still cook 2-3 minutes. Take one pierog out and check, whether the dough is soft. If not - continue cooking for a while.

Drain pierogi. They are ready (: