



### Ingredients:

#### *Mushroom mixture:*

1 Cup Dried Porcini Mushrooms  
1 Cup Boiling Water, or enough to cover mushrooms  
1 Tablespoon Olive Oil  
1 Clove Garlic, minced  
1 Leek, white and light green parts  
1/4 teaspoon Dried Thyme Leaves  
1 teaspoon Fresh Parsley, finely chopped  
Pinch of Salt and Pepper

#### *Dough:*

2 Cups Unbleached All Purpose Flour  
2/3 Cup plus 2 Tablespoons Hot Water  
2 Tablespoons Olive Oil  
Pinch of Salt

### Directions:

### *Mushroom mixture:*

Pour the boiling water over the mushrooms to reconstitute. Let them sit for about 30 minutes.

Strain and reserve liquid.

Trim, rinse and finely chop the leeks.

Heat the oil in a large sauté pan.

Add the leeks and garlic, sautéing until soft.

Finely chop the mushrooms and add to the leeks along with the thyme, salt and pepper; sauté for 2 minutes more.

Remove from heat and add the parsley.

Cool mixture and make the dough.

### *Dough:*

Add the flour and salt to the bowl of a food processor.

With the motor running, add the oil and drizzle hot water through the feed tube just until the mixture comes together as a dough. (You may not end up using all of the water.)

Cut the dough in half, cover and let it rest for 5 – 10 minutes.

Roll out the first piece of dough about 1/8" thick.

Cut 2" rounds and either using a pierog/ravioli press or by hand, add a small amount of the mushroom filling to the center.

Dampen the edges, fold the dough in half and seal tightly.

You may either pinch the two opposite edges together to create the uszka's "tiny ear" appearance, which also resembles tortellini or leave the edges flat.

Repeat with the remaining dough.

To cook, drop the pierogies into rapidly boiling water for about 3 -4 minutes, removing them once they float.

Add the pierogies to the borscht just before serving.