



## IGA'S POLISH POTATO DUMPLINGS

### INGREDIENTS (4 SERVINGS)

- 150g leftover mashed potato
- 1 onion, peeled and diced
- 1 clove of garlic, peeled and finely chopped
- 100g tofu or cottage cheese
- 125g plain flour plus extra for rolling
- 225ml hot water
- 1 tablespoon sunflower oil
- A small handful of dill, finely chopped
- ½ teaspoon black pepper
- 1 teaspoon of oregano, finely chopped
- 100ml plain yoghurt

### METHOD:

- Add the garlic and onion to a pan with 1/2 teaspoon of sunflower oil and fry until golden.
- Add potatoes, cheese or tofu, oregano and salt to the pan and stir together then remove from the heat.
- In a separate bowl mix the flour, water and 1 teaspoon of oil until you create a smooth dough. Add a little extra flour if the mixture is too wet or a tablespoon of water if it's too stiff.
- Divide your dough into 4. Sprinkle flour onto the table and using a rolling pin or empty glass bottle, roll out a section of dough until it is 0.5cm thick.
- Using a cup or a round pastry cutter, cut as many circles out of the pastry as you can.
- Place a teaspoon of the potato mixture into each circle of dough. Close the pastry edges with your fingers making sure there are no holes. Repeat until you have used all the dough.
- Drop the dumplings into a pan of boiling water and cook for 8-10 minutes.
- Serve with plain yoghurt mixed with chopped dill.



The best part of working at the Brixton Pound Café is that I get to put surplus food to good use while sharing some of my much-loved recipes with the community. This recipe for Polish Pierogies is my favourite way to use up leftover mashed potato.



### WHERE TO FIND IT?

Brixton Pound Café,  
77 Atlantic Road,  
Brixton, SW9 8PU