



Pirozhki

Little pies traditionally filled with cabbage, onion and sliced hardboiled eggs. This recipe is adapted from Andrew Whitley's book "Bread Matters"

Pastry ingredients to make 12

5g dried yeast
50g water

200g wholemeal flour
200g plain white flour
125g unsalted butter
5g sea salt
50g egg (1 medium egg)
50g sour cream or low fat plain
yoghurt

Filling

50g onion finely chopped
15g chives
15g butter
225g cabbage finely shredded
2 hard boiled eggs
salt and pepper

Making the pastry

Dissolve the yeast in the water, add a handful of the weighed out white flour and set aside. Rub the butter into the remaining flours then add the salt, egg, sour cream and yeast mixture. Mix this then knead for couple of minutes till the dough is smooth. Cover and leave somewhere warm for **1 hour** which gives plenty time to make the filling.

Making the filling

Fry the onion and chives in the butter till soft. Add the cabbage, cover with a lid and steam over a low heat until soft but not limp. Stir occasionally so it doesn't stick. Chop the eggs, stir into the onion/cabbage mixture and season.

Shaping and baking

Once the dough has proved divide it into 12 pieces. Roll these out into 10cms rounds and place a couple of desert spoonfuls of filling in the middle of each. Moisten the edge of each pastry then fold the pastry over the filling and crimp the edge. Put the piroshki on a baking tray lined with baking parchment, well spaced out, brush each one with beaten egg, cover then leave to prove for **40 minutes**.

Bake at 180°C for **15 to 20 minutes** by which time they should be golden brown. Serve warm.