

CHBC Demo Recipes

Blue Cheese Perogies

A

- 1 egg, beaten
- 3 cups flour
- 1 tsp salt
- 1 tbsp olive oil
- 2 tbsp fresh oregano, finely chopped
- 1.5 cup water

B

- 1 bunch spinach, finely chopped
- 1 cup potato, mashed
- 150 gram tiger blue cheese

C

- ½ cup green onions, sliced
- ½ cup Calabrese salami, julienned
- 1.5 tbsp butter
- Salt and pepper to taste

- A.** Mix flour, salt, and oregano in a bowl. Make a well in the centre and add beaten egg and oil. Stir in flour. Gradually add water until dough is formed. On a floured countertop roll out dough (1/8 inch thick) and cut rounds. Egg wash the edges.
- B.** Add B mixture to each round. Fold closed making half moons and press edges with a fork. Cook in salted, boiling water for about 10 minutes. Drain.
- C.** Heat frying pan and add salami. Cook for 2 minutes. Add butter and perogies and fry lightly. Place on platter and garnish with green onions.



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