



Start in your kitchen and *Start Something Priceless™*

Chef Jamilka Borges



Carrot Pierogi (45 minutes – Serves 4)

Carrots are the star of these pierogi, and Jamilka puts every part to good use! Carrot juice adds a pop of color to the dough, while the pulp serves as the base of the savory-sweet filling, alongside ginger, cilantro and soy. The pierogi was partly inspired by Jamilka's love of Western Pennsylvania Polish dumplings, as well as her desire to reduce food waste in her kitchens.

Shopping List: *Help support small businesses by purchasing your ingredients at your local grocery store or farmers market. In case you can't find uncommon ingredients, we added a hyperlink to help.*

- All-purpose flour (4 cups)
- Carrots (4 lbs. or about 16 large carrots) juiced, pulped and separated
- Carrot juice (3 cups)
- Cilantro (1 cup) minced
- Eggs (2)
- Garlic (1 cup) minced
- Ginger (1/4 cup) minced
- Ground pork (2 lbs.)
- Olive oil or butter (1/2 cup)
- Onions (2 cups) finely diced
- Red wine vinegar (1/2 cup)
- Salt (1 tsp.)
- [Sambal](#) (1 cup)
- Sour cream (1/4 cup)
- Soy sauce (1 cup)
- Vegetable oil (2 tbsp.)

CARROT PULP INSTRUCTIONS **Note: Please pulp carrots before chef begins demo*

- 1 One hour before the class starts, use a blender or food processor fitted with a blade attachment to process carrots until fully pureed.
- 2 Place the carrot pulp in a strainer or colander lined with cheesecloth. Gently press on the pulp to remove as much juice as possible. This should yield approximately 4 quarts, or 16 cups, of carrot pulp. Set carrot juice in a separate container.
- 3 Refrigerate the pulp until needed.

DOUGH INSTRUCTIONS

- 1 Mix flour and salt in a mixing bowl until combined.
 - 2 Add eggs, olive oil or butter and sour cream. Slowly add carrot juice and mix until it comes together.
 - 3 Remove mix from the bowl and knead on a lightly floured surface until the dough is smooth (about 5 minutes).
 - 4 Wrap tightly with plastic wrap, and let rest for 15 minutes.
- All-purpose flour (4 cups)
 - Carrot juice (1 cup)
 - Eggs (2)
 - Olive oil or butter (1/4 cup)
 - Salt (1 tsp.)
 - Sour cream (1/4 cup)

CARROT FILLING INSTRUCTIONS

- Carrot pulp
 - Carrot juice (2 cups)
 - Cilantro (1 cup) minced
 - Garlic (1 cup) minced
 - Ginger (1/4 cup) minced
 - Ground pork (2 lbs.)
 - Onions (2 cups) finely diced
 - Red wine vinegar (1/2 cup)
 - Salt
 - Sambal (1 cup)
 - Soy sauce (1 cup)
 - Vegetable oil (2 tbsp.)
- 1 In a large sauté pan, heat vegetable oil over medium-high heat. Add onions, garlic and ginger. Cook for 3–4 minutes while stirring with a wooden spatula.
 - 2 Add pork and cook for 10 minutes until browned.
 - 3 Add carrot pulp, soy sauce and carrot juice, and deglaze pan by cooking on high heat until bubbling while scraping the tasty bits up from the bottom of the pan. Let cook for another 10 minutes.
 - 4 Add sambal and red wine vinegar and let cook for 5 minutes.
 - 5 Finish with cilantro and salt.

TO ASSEMBLE

- 1 Lightly flour a smooth surface. Roll out rested dough with a rolling pin until about 1/8" thick.
- 2 Cut the dough into circles using a 4" cookie cutter.
- 3 Fill each circle with about 1 tablespoon of carrot filling. Seal pierogi by pinching your thumb and index fingers along the edges to create a crescent.
- 4 Chill pierogi in freezer for 30 minutes.

TO COOK

- 1 After pierogi have been chilled, bring a large pot of water to a boil and create a "shocking station" – a bowl / plastic container filled with ice water.
- 2 Boil pierogi for 3 minutes and shock in ice water after, and then transfer to an oiled container.
- 3 Heat remaining 1/4 cup of olive oil or butter in a large pan over medium heat. Sauté pierogi for 4–5 minutes, until the outsides are golden brown and crispy.