

Baked Piroshki (Russian Stuffed Rolls)

Yield: 16 min
Total Time: 210 min

Recipe from: <https://www.recipeschoose.com/recipes/make-piroshki-russian-recipe>

Ingredients:

- 1 cup milk warm, 90°F
- 1 tablespoon sugar
- 1 1/2 teaspoons active dry yeast
- 3 1/4 cups unbleached all purpose flour
- 1 egg room temperature
- 1 tablespoon butter softened
- 1/2 teaspoon salt
- 1 egg beaten, for the egg wash
- 1/2 pound lean ground beef
- 1/2 onion minced
- 1 tablespoon dill
- 1/2 teaspoon salt
- 1 pinch black pepper
- 1 hard-boiled egg chopped, optional
- 1 teaspoon butter
- 1/2 onion diced
- 1 cup mushrooms chopped
- 3 cups cabbage shredded
- 3/4 teaspoon salt
- 1/2 teaspoon dill
- 1/4 teaspoon black pepper

Nutrition:

1. Calories: 160 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 55 milligrams
4. Fat: 3.5 grams

5. Fiber: 1 grams
 6. Protein: 8 grams
 7. SaturatedFat: 1.5 grams
 8. Sodium: 300 milligrams
 9. Sugar: 2 grams
-

Thank you for visiting our website. Hope you enjoy Baked Piroshki (Russian Stuffed Rolls) above. You can see more 16 make piroshki russian recipe Dive into deliciousness! to get more great cooking ideas.