

Vegan Russian dumplings with spinach and mushrooms

INGREDIENTS

For the dough:

- 350 g of flour
- 200 ml of room temperature water
- 2 tablespoons of oil
- 1 teaspoon of salt

For the filling:

- 135 g of white button mushrooms
- 75 g of fresh spinach
- 3 cloves of garlic (each clove ~5 g)
- pinch of salt

INSTRUCTIONS

To prepare the dough:

1. in a bowl sift together flour and salt;
2. in a glass mix together water and oil, then add it to the flour and mix everything together. Once you cannot mix it anymore with a spoon, start kneading the dough with your hands until it doesn't stick anymore to your fingers (if necessary, gradually add a bit extra flour);
3. set the dough aside and cover with a towel to avoid that it gets dry.

To prepare the filling:

1. chop spinach and mushrooms in tiny pieces (or use food processor for this step);
2. put both ingredients in a frying pan, add crushed garlic, salt and cook everything until all the liquid from the ingredients has evaporated.

To prepare the Russian dumplings:

1. separate the dough in four equal parts. Take one part and roll it out until it's very, very thin, but not transparent. With a big glass or ring cutter, cut out circle shaped pieces.
2. In the middle of every circle put a bit of the filling, fold the circle to create a half moon shape and then join the two ends together. Continue until you finish all the dough and all the filling;
3. cook several dumplings (don't put too many of them together, because they might stick together) in hot water with spices and bay leaves or in hot vegetable stock for approximately 5 – 7 minutes. Once the dumplings are ready, they will float to the top. Serve immediately with fresh dill and vegan sour cream, vegan mayonnaise or any other sauce of your choice.