



Mushroom Pirozhki

(Pirozhki s Gribi)

These little Russian turnovers are traditionally served hot, as either an accompaniment with soup or as an appetizer - with ice-cold vodka.

Pastry Dough:

3 3-ounce packages cream cheese, softened
1/2 cup unsalted butter, softened
1-1/2 cups unbleached flour

Early in the day:

In a large bowl, beat the cream cheese, 1/2 cup butter and 1-1/2 cups flour until a soft dough forms. Wrap dough in plastic wrap and chill at least 1 hour.

Or: In a food processor, with the steel blade, combine well chilled cream cheese and butter with the flour until a soft dough forms. Wrap dough in plastic wrap and chill at least 1 hour.

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Filling:

3 Tablespoons unsalted butter	1/4 teaspoon thyme leaves
1/2 lb. mushrooms, minced	2 Tablespoons unbleached flour
1 large onion, minced	1/4 cup sour cream
1 teaspoon salt	

Sauté mushrooms and onions in the butter until tender. Blend in the salt, thyme and flour. Remove from heat and stir in sour cream. Chill at least 1 hour.

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Assembly:

1 egg yolk, beaten with 1 TBSP water

On a floured board, roll out half of the dough into a 15-inch circle, about 1/16 -inch thick. Cut into 2 3/4-inch circles (Roll scraps of dough into a ball and chill).

Place a 1/2-teaspoon filling on one-half of each circle. Brush edges with egg yolk mixture, fold other half over filling. Crimp edges with a floured fork and prick top with the fork to let out steam.

Place on ungreased baking sheets. Cover with plastic wrap and chill to just before serving time. (Pirozhki can be frozen at this stage.)

Pre-heat oven to 450° F. Uncover Pirozhki and brush with egg yolk mixture. Bake 10 to 12 minutes or until golden.

Serve hot.

(Makes about 50 Pirozhki.)