

More than 1 hour

Makes 16

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Ingredients:

Filling:

- 3 medium potatoes, peeled and quartered
- Salt and milled pepper
- $\frac{1}{3}$ cup (80g) cubed butter
- $\frac{1}{3}$ cup (80ml) grated gruyere cheese (optional)
- $\frac{1}{2}$ batch garlic mushroom sauté ([click here for full recipe](#))

Dough:

- $\frac{3}{5}$ cup (150ml) lukewarm water
- 2 Tbsp (30ml) olive oil
- 1 Tbsp (15ml) white wine vinegar or lemon juice
- 1 large egg + whisked egg, for brushing
- 2 cups (300g) flour + extra, for dusting
- Basil pesto and micro herbs, for serving

Method

1. Boil potatoes in salted water for about 15 minutes until tender. Drain well.
2. Add butter, cheese and mash until smooth.
3. Season and set aside to cool.
4. Whisk together wet ingredients for dough.
5. Place flour in a bowl and make a well in the centre.
6. Pour wet ingredients into the well and mix to form a soft dough.
7. Transfer onto a lightly floured surface and knead for 5-8 minutes, until dough is smooth and elastic.
8. Cover in clingwrap and rest in the fridge for at least an hour.

9. Preheat oven to 180°C and line two trays with baking paper.
10. Divide dough into two even-sized balls on a floured surface.
11. Press balls out into two rectangles using your fingertips.
12. Roll out to 5mm thick, keeping the rectangular shape of about 50cm x 20cm.
13. Cut each rectangle vertically into eight even strips.
14. Place 2 Tbsp (30ml) cooled cheesy mash in the centre of a dough strip and top with 1-2 Tbsp (15-30ml) garlicky mushroom sauté.
15. Stretch edges of dough over filling, making sure it is all enclosed by tucking edges into the centre.
16. Repeat process with remaining dough strips and filling until you have 16 knishes.
17. Place on baking trays and brush with egg.
18. Bake for 35-40 minutes until golden.
19. Serve as is, or with dollops of pesto and micro herb garnish.

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