

Coney Island Knishes

Oscar · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

3 hrs

Description

Knishes are one of my earliest notable food experiences I remember eating potato knishes with my dad in Coney Island Who wouldnt enjoy mashed potatoes in a warm flaky pastry Leftover corned beef really shines in these but anything goes as long as the base is mashed potato spiked with onions and fried in lots of fat

Ingredients

- - 2 $\frac{3}{4}$ cups all-purpose flour
- or more as needed - 1 teaspoon kosher salt - 1 teaspoon baking powder - $\frac{1}{2}$ cup canola oil - $\frac{1}{2}$ cup warm water - 1 large egg
- beaten - 1 teaspoon white vinegar - 2 $\frac{1}{2}$ pounds russet potatoes
- peeled and quartered - 8 ounces corned beef - 1 cup finely chopped cooked cabbage - $\frac{1}{2}$ cup butter - 2 cups diced yellow onion - 2 teaspoons kosher salt - 1 pinch cayenne pepper
- or to taste - salt and ground black pepper to taste - 1 large egg - 2 teaspoons water
- or as needed - 1 tablespoon olive oil
- or as needed

Instructions

1. To make the dough: Whisk flour
2. kosher salt
3. and baking powder together in a large bowl. Make a well in the center. Add oil
4. warm water
5. beaten egg
6. and vinegar. Mix by hand until dough pulls together. Turn dough out onto the counter and knead until soft
7. smooth
8. and elastic. Wrap in plastic wrap and refrigerate for at least 1 hour. Meanwhile
9. to make the filling: Place potatoes into a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until tender
10. about 20 minutes. Drain
11. then transfer to a mixing bowl. Mash and set aside. Chop corned beef and cabbage into fine pieces. Melt butter in a large skillet over medium heat. Add onion
12. corned beef
13. cabbage
14. and kosher salt. Cook and stir until onions are soft and golden brown and beef fat is rendered
15. about 10 minutes. Transfer beef mixture to the bowl with mashed potatoes. Season with cayenne pepper
16. salt
17. and black pepper. Mix until combined
18. then let filling cool to room temperature. Preheat the oven to 375 degrees F (190 degrees C). Line 2 baking sheets with silicone mats. Divide chilled dough in half; flatten one half into a rectangle on a floured surface. Roll out into a larger rectangle about 1/8-inch thick
19. pulling the corners as needed. Place 3 cups filling over one long end
20. about 3 inches away from the edges. Beat egg with water in a small bowl and brush egg wash over the opposite end and a little on the sides. Stretch dough to cover filling
21. then roll up toward the egg-washed side. Fold the last 3 or 4 inches on top. Press in filling; roll over so seam-side is on the bottom. Trim off excess dough from the ends if desired. Mark
22. but do not cut
23. dough into 8 equal pieces. Flour the side of your hand and press into the marks. Rub back and forth against the counter to separate each piece. Position each piece with one cut-end facing down and the other facing up. Squish down the top and tuck everything into the center to form a round knish. Repeat with remaining dough and filling. Brush bottoms with olive oil and place on the prepared baking sheets. Brush leftover egg wash on top. Bake in the preheated oven until lightly golden brown
24. about 40 minutes. Let cool until just warm or room temperature. Chef's Notes You can substitute 1/2 teaspoon fine salt for the kosher salt and lemon juice for the vinegar if needed. I think the baked version is the easiest
25. but if you feel so inclined
26. these can also be deep-fried or pan-fried. You may end up with extra filling.