Main dishes / Georgia

Khinkali



Purses of stiff dough holding chopped meat and broth. The broth appears on its own, from water worked into the filling.

Time 75 min **Servings** 4

What you'll need.

- ☐ 500 g Plain flour
- ☐ 220 ml Water for the dough
- ☐ 400 g Beef — chopped by hand
- ☐ 200 g Pork — chopped by hand
- ☐ 2 piece Onion — very finely chopped
- ☐ 200 ml Iced water for the filling
- ☐ 1 sprig Coriander
- ☐ 1 tsp Ground cumin
- ☐ Black pepper — to taste
- ☐ Salt — to taste

Let's make it.

01 Knead a dough from the flour, water and a pinch of salt. It should come out noticeably stiffer than a dumpling dough — hard work to knead. Wrap it and rest it for forty minutes.

02 Chop the meat by hand into pieces a few millimetres across. Mix it with the onion, coriander, cumin, salt and pepper.

03 Work the iced water into the filling a little at a time until the mixture turns sticky and stops taking any more. Chill it for twenty minutes.

04 Roll out discs 12 cm across and about two millimetres thick. Put a tablespoon of filling in the middle and gather the edge in pleats all the way round — eighteen at the least. Twist the top and pinch it shut.

05 Drop them into a large pot of salted boiling water, swirling the water with a slotted spoon first so they do not stick. Boil for seven or eight minutes after they float.

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