Main dishes / Türkiye

Turkish mantı



Tiny lamb dumplings, boiled and served under garlic yoghurt and paprika butter.

Time 125 min **Servings** 5

What you'll need.

- ☐ 500 g Flour
- ☐ 180 ml Water
- ☐ 1 piece Onion — grated
- ☐ 4 clove Garlic
- ☐ 1 tbsp Paprika
- ☐ 1 tsp Sumac
- ☐ 2 piece Eggs
- ☐ 300 g Lamb — minced
- ☐ 500 ml Thick yoghurt
- ☐ 100 g Butter
- ☐ 1 tbsp Dried mint
- ☐ Salt and pepper — to taste

Let's make it.

01 Knead a stiff dough from the flour, eggs, water and salt and work it fifteen minutes.

02 Cover it and rest it forty minutes, or the dough springs back as you roll it.

03 Mix the mince with the grated onion, salt and pepper and squeeze out the excess juice.

04 Roll the dough a millimetre thick and cut it into two-centimetre squares.

05 Put a knife-tip of filling on each square and pinch the four corners up into a knot.

06 Boil the mantı in salted water for eight minutes and drain, keeping a ladle of the water.

07 Whisk the yoghurt with the garlic, plate the mantı, spoon the yoghurt over and pour on the paprika and mint butter.

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