Snacks / Mongolia

Khuushuur



Mongolian fried lamb pasties, flat and crisp, made for Naadam.

Time 105 min **Servings** 6

What you'll need.

- ☐ 500 g Flour
- ☐ 600 g Lamb — fatty
- ☐ 4 clove Garlic
- ☐ 150 g Cabbage — optional
- ☐ Salt and pepper — to taste
- ☐ 220 ml Water
- ☐ 2 piece Onions
- ☐ 150 ml Broth or water
- ☐ 500 ml Oil for frying

Let's make it.

01 Knead an unleavened dough from the flour, water and salt and work it ten minutes to smoothness.

02 Cover the dough and rest it thirty minutes.

03 Chop the lamb fine by knife, fat and all, and mix it with the onion and garlic.

04 Pour the broth into the filling and work it to a loose but not runny mass.

05 Divide the dough into balls and roll each into a twelve-centimetre round.

06 Put filling on one half, fold it over and crimp the edge tightly and evenly.

07 Fry them in a centimetre of oil, three minutes a side, to a blistered crust.

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