

Recipes



Pelmeny (Russian Ravioli)

Ingredients

Dough 2 cups flour, 2 eggs, pinch salt and $\frac{1}{2}$ cup water

Filling 1 $\frac{1}{2}$ lb minced beef, 2 onions chopped (finely), salt & pepper

Method

For the Dough

Mix flour, eggs, salt and water into a firm paste (Leave for 1 hour)

Roll out dough very thinly and cut into 2 $\frac{1}{2}$ " circles (Use a cup)

For the Filling

Mix meat, onion, pinch of salt & pepper together, and add enough water to make the filling moist.

Smooth/brush a little cold water around the edge of each pastry circle and put a small mound of the filling in the middle.

Fold over and seal the edges firmly together.

Carefully lower the pelmeny into boiling water, optional flavourings can be added to the water (Chicken cubes).

Cook for 15 minutes and serve with either soy sauce or sour cream.