

## Georgian Dumplings (Khinkakli)

### For the dough

4 cups flour  
2 teaspoons salt  
1 egg beaten optional  
1¼ cups water



### For the filling

500 g of ground beef  
1 onion finely diced  
1 tsp salt  
1 tsp cumin  
1½ teaspoons Blue Fenugreek (utskho suneli)  
½ teaspoon chili powder optional  
3 tbsp chopped cilantro  
3 tbsp chopped parsley  
1 cup water  
serve with black pepper

### Instructions

In a bowl, mix together the flour salt and water until dough forms. Transfer to a work surface and knead the dough until smooth, about 4-5 minutes Allow the dough to rest for about 45 minutes.

Prepare the filling. Using your hands, mix the ground beef, diced onion, salt, cumin, blue fenugreek, chili powder, cilantro, parsley and water until evenly mixed. Set aside.

To prepare the dough, cut a piece of dough, roll it out enough to place in a Kitchenaid Pasta Roller (or a hand pasta roller). On Kitchenaid Pasta Roller, it was on setting 1. Cut the thin dough sheet into squares about 10cm wide. You can cut

round dough circles, however this method is faster. If manually rolling out the dough, roll it out about ¼" thin.

Place about 2 tbsp of filling in the middle of the square dough piece. Close it up by forming a sack by pinching pieces of dough into each other (creating pleats). Pinch the pleats together to seal the sack, forming a little knob at the top, and twist off any excess dough from the top of the dough knob. Repeat until all the dough and meat is used.

Bring a pot of salted water to a boil. Drop the fresh Khinkakli into the boiling water. Cook for about 7-8 minutes, until they float. Drain and serve with black pepper.





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