

Adapted from RusCuisine.com



Russain Pelmeni

3 c all-purpose flour
1 t salt
1 t sugar
3 eggs
1/2 c very hot water
1/2 lb. ground pork
1/2 lb. ground beef
1 onion
Pinch of rosemary
Pinch of thyme

Sift the flour, salt and sugar and pile on to a clean surface. Beat the eggs and water in a small bowl. Begin slowly adding egg mixture to the flour two tablespoons at a time. Try to incorporate the liquid into the flour as much as possible. The dough will soon become moist, keep adding the water and knead vigorously each time. Mix enough liquid until the dough is soft enough to manage, but resilient to the touch. Roll the dough into a ball, wrap it in plastic wrap and refrigerate for 30-40 minutes.

Next in a food processor combine the pork, beef, onions and seasonings. Mix together well. Set aside in a bowl for use as the filling.

Once the dough has been chilled, remove and roll out onto a floured surface. Roll the dough as thinly as possible, approximately 1/32 of an inch, or until almost translucent. Use a biscuit cutter or a glass to cut out circles in the dough. Place a teaspoon of the filling into the center of each dough circle and then fold it in half. Press the edges together to make a tight seal. (If freezing, they are now ready to place in a freezer bag for use at a later date.)

Finally, boil a large pot of water with a t of salt. Once the water is boiling, add the pelmeni (frozen or fresh) and boil gently until they float to the top. Once the pelmeni float to the top, remove and place in a strainer. After the water is strained off, they are ready to serve. Eat warm with melted garlic butter, lemon juice or sour cream.