

Recipe adapted from [Uzbek National Cuisine](#).



## Kovoqli Varaki Somsa—Pumpkin Samsa

### *For the filling:*

15 oz. pumpkin puree  
1 onion, diced  
6 small sage leaves, minced  
5 to 6 cloves garlic, minced  
1/4 c plain Greek yogurt  
1/4 c butter  
1/8 c brown sugar  
1/4 c pecans, chopped  
Salt and pepper to taste

### *For the dough:*

4-3/4 c all-purpose flour  
1-1/2 T salt  
1-1/2 c warm water  
2 eggs  
4 T butter

Add the flour to a large mixing bowl. Next dissolve the salt in warm water. Whisk the eggs and beat them into the flour. Gradually mix the salt water into the flour until the dough holds together. Form the dough into a ball and set aside, covered, for about 20 to 30 minutes.

While the dough rests mix together the filling ingredients adding salt and pepper to taste.

Preheat the oven to 350F.

Return to the dough and roll it out on a lightly floured surface until it's 1/4-inch thick. Spread a thin layer of melted butter over the top of the dough and roll it into a log. Cut the log into 2-inch sections and roll each section until 1/4-inch thick. Add 2 to 3 tablespoons of pumpkin filling to the center of each rolled out section. Fold sections together to seal.

Place the pumpkin samsas on a parchment lined baking sheet, seal-side down, and bake for 50 to 60 minutes, or until dough is golden brown and cooked through.