



## UNIT 11 / Turkiye

# Manti

### Ingredients

(4 servings)

For the Dough:

- 3 Cups Flour
- 1 Glass Of Water
- 1 Egg
- 1 Teaspoon Of Salt

For the Stuffing:

- 250 Grams Ground Meat
- 1 Onion
- 1 Teaspoon Of Salt
- 1 Teaspoon Of Black Pepper
- 1 Teaspoon Paprika

### Directions

- Add 3 cups of flour, egg, salt and water to a bowl and knead.
- When it's doughy, cover it and let it rest.
- Grate the onion and add it to the minced meat. Knead when adding spices.
- Divide the dough and roll it out with a rolling pin.
- Cut the dough into squares and put the minced meat in then and close the dough.
- Add water to the pot and cook the ravioli for 20 minutes.
- Manti ready to serve. Bon appetit.





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